



KONA



SALADS

Add to your Salad — Chicken Breast \$6 or Avocado \$2

\$13 ISLAND FARMER SALAD *(vegan & gluten-free)*
 Locally sourced mixed greens from Keiki Greens Farm topped with ginger hard seltzer poached carrots, Kamuela tomatoes, Island cucumbers, and Kona watermelon radish, and tossed in our ginger miso vinaigrette.

\$16 ROASTED BEET SALAD *(vegan & gluten-free)*
 Locally sourced mixed greens from Keiki Greens Farm, roasted red beets, topped with seasoned quinoa, crushed and toasted local mac nuts, and tossed in our house made turmeric cider vinaigrette

\$16 OLA CAESAR SALAD
 Finely chopped Hawai'i romaine, topped with, herbed croutons, tossed in our house caesar dressing, finished with shaved parmesan, and a sprinkle of togarashi.

\$22 OH .MY. COBB! *(gluten-free)*
 Finely chopped Hawai'i romaine, loaded with herb and lemon seasoned chicken breast, crispy bacon, Kamuela tomatoes, blue cheese crumbles, hard cooked egg, local avocado, and tossed in our house-made red wine vinaigrette.

OLA FAVORITES!

\$20 OLA BURGER
 Two 3oz Big Island beef smash-patties, grilled onions, American cheese, pickles, tomato, chopped romaine and Ola sauce and served with fries or island farmer salad.

Add Bacon +\$4 Ala Carte \$16

\$18 MA'A KALUA PORK TACOS
 Flour or corn tortilla, Ma'a kalua pork, mozzarella, lomi, pickled onions and fresh jalapeño. Sauced up with chili crema, sour cream. Served with fries or island farmer salad.

Ala Carte \$14

\$24 OLA FISH SANDWICH
 Tempura battered mahi filet, on brioche bun topped with sliced tomato and slaw, and sauced with our house made tartar. Served with your choice of fries or island farmer salad.

\$26 OLA FISH N CHIPS
 Beer battered mahi, coleslaw, fries, and a side of our house made tartar.

\$18 CRISPY CHICKEN WINGS *(gluten-free)*
 Lightly dusted in potato starch and house seasoning, these wings are fried to perfection and served with your choice of sauce.

SOY GARLIC – BUFFALO – HULI HULI BBQ – RANCH

\$14 BEER BATTERED CAULIFLOWER *(vegetarian)*
 Lightly dusted in tempura flour and house seasoning, this cauliflower is fried to perfection and served with your choice of sauce.

OLA SAUCE – SOY GARLIC – BUFFALO – HULI HULI BBQ – RANCH

\$14 FARM FRIES *(vegetarian)*
 Lightly dusted in tempura flour and house seasoning, this green bean is fried to perfection and served with your choice of sauce.

OLA SAUCE – SOY GARLIC – BUFFALO – HULI HULI BBQ – RANCH

OLA PIZZAS

All pizzas are 10" with house made dough and the freshest ingredients

\$26 CHICKEN BACON RANCH
 Roasted herb chicken breast, topped with mozzarella, bacon, fresh parsley, and a ranch drizzle.

\$25 PESTORONI
 House-made red sauce, mozzarella, parmesan and pepperoni topped with a pesto drizzle.

\$25 ROASTED BEET *(vegetarian/option for vegan)*
 Garlic and cilantro brushed crust with roasted local red beets, lightly topped with mozzarella, assortment of herbs, arugula and a tahini honey drizzle.

\$25 ALI`I FUNGI *(vegetarian/option for vegan)*
 House-made bechemel sauce topped with mozzarella. Hawai'i Island-grown ali`i mushrooms, roasted red onion and topped with fresh arugula.

\$23 PEPPERONI PIZZA
 House-made red sauce, mozzarella, and pepperoni

\$22 CHEESE PIZZA
 House-made red sauce and mozzarella

SAUCES ^{\$2}

- OLA SAUCE *GF*
- PESTO *GF*
- BBQ HULI HULI
- BUFFALO *GF*
- SOY GARLIC
- TAR TAR *GF*
- MARINARA *GF*
- RANCH *GF*

DRESSINGS ^{\$2}

- MISO VINAIGRETTE
- TUMERIC VINAIGRETTE
- RED WINE VINAIGRETTE
- CEASAR *GF*
- RANCH *GF*

808 . 339 . 3599

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Groups of 6 or More Will Have 20% Added Gratuity

VISIT US @ WWW.OLABREWCO.COM

74 - 5598
 LUHIA ST.
 KAILUA - KONA
 HAWAI'I
 96740





KONA



BEER

1/2 pint **\$5** pint **\$7**
IBU: ABV:

MA`A LAGER	14	5.1%
DA HAZY LIGHT	45	4.2%
KIAWE VANILLA PORTER	20	6.8%
KIAWE BROWN ALE	33	5.2%
OLA IPA	55	6.5%
LUHIA PALE ALE	42	5.2%

1/2 pint **\$6** pint **\$9**
IBU: ABV:

A`A IPA	85	7.4%
LILIKOI LIME MILKSHAKE IPA	40	6.8%
KRUSH IPA	55	7.0%
SUPERDELIC IPA	85	7.0%
MO HAZY IPA	45	7.0%

1/2 pint **\$5** 12oz. **\$9**
IBU: ABV:

HOPTOPUS DIPA	70	8.0%
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SPECIALS

SUNSET <i>Dragonfruit lemonade Hard Juice & Tangelo Hard Juice</i>	\$9
MA`A BERRY <i>Pink Lemonade & Ma`a Lager</i>	\$9
TANGELO HAZE <i>Mo Hazy IPA & Tangelo Hard Juice</i>	\$10

FLIGHTS

\$15

BOUJEE BEER <i>Strata Pilsner / Krush IPA / A`A IPA / Hazy Light</i>
HARD SELTZER <i>Ginger / Hibiscus Lavender / Orange Vanilla Seltzer / Lemon Lime</i>
HARD JUICE <i>Pineapple Juicy / Tangelo / GLO / Dragonfruit lemonade</i>
OG BEER <i>Ma`a / Luhia Pale Ale / Ola IPA / Kiawe Brown Ale</i>
BUILD YOUR OWN FLIGHT

HARD SELTZER

1/2 pint **\$4** 12oz. **\$6**
ABV:

LEMON LIME	4.8%
GINGER	4.8%
HIBISCUS LAVENDER	4.8%
LEMONGRASS <i>(can only)</i>	4.8%
ORANGE VANILLA	4.8%

HARD TEA

12oz. **\$6**
ABV:

TULSI BERRY <i>(can only)</i>	4.3%
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HARD JUICE

1/2 pint **\$5** 12oz. **\$8**
ABV:

PINEAPPLE JUICY	6.0%
DRAGONFRUIT LEMONADE	6.0%
GUAVA LILIKOI ORANGE	6.0%
LILIKOI ORANGE	6.0%
TANGELO	6.0%
GRAPEFRUIT	6.0%
CHILI LILI	6.0%

NON-ALCOHOLIC

PASSION FLOWER BLACK TEA <i>Oribe</i>	12oz.	\$5
HIBISCUS MINT MAMAKI TEA <i>Oribe</i>	12oz.	\$5
KOMBUCHA <i>Wai Meli Jun</i>	12oz.	\$6
LILIKOI GUAVA SPARKLING	12oz.	\$6
PINK LEMONADE <i>Ola Brew</i>	12oz.	\$6



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KEIKI MENU

\$14 KEIKI BURGER *(with fries)*

\$14 CHEESE PIZZA

\$15 PEPPERONI PIZZA