



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 lemongrass hard seltzer poached carrots, Kamuela tomatoes, Island cucumbers, and Kona watermelon radish, and tossed in our ginger miso 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.

\$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

\$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, tomatoes, chopped romaine and Ola sauce. Served with fries or island farmer salad.

Sub Side Caesar Salad +\$1 Add Bacon +\$4 Ala Carte \$16

\$21 CAESAR WRAP

Finely chopped Hawai'i romaine, topped with, tossed in our house caesar dressing, finished with shaved parmesan, and a sprinkle of togarashi. Add Chicken +\$6 Add Avo +\$2 Ala Carte \$17

\$18 CHICKEN TACOS (gluten-free)

Juicy red sauce, crisp slaw, pickled onions, mild salsa finished with smoky Chipotle crema. Served with fries or island farmer salad. Ala Carte \$14

\$24 OLA FISH SANDWICH

Tempura battered mahi file, 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.

SAUCES ^{\$2}

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

OLA PIZZAS

All pizzas are 10" with house made dough and the freshest ingredients. Plain cheese or pepperoni pizzas are also available.

\$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.

\$18 CRISPY CHICKEN WINGS (gluten-free)

Six chicken wings fried naked (no breading) and tossed in your choice of sauce. Prefer your sauce on the side? No problem — just let us know, and we'll serve it separately.

SOY GARLIC — BUFFALO — HULI HULI BBQ — RANCH

\$6 BAO BUNS

• Pork Belly

Tender Pork belly, pickled veggies, cucumber, jalapeño and savory fish sauce crema

• Miso Mushroom

Miso-sake sautéed mushrooms topped with Cucumber kimchee

• Philly Cheese Steak

Chopped steak, sautéed bell peppers and onions, drenched in a cheese sauce

\$15 BEER BATTERED CAULIFLOWER & FRIED ZUCCHINI (vegetarian)

(6)pcs Beer Battered Cauliflower & (4)pcs Fried Zucchini with your choice of dipping sauce.

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

DRESSINGS ^{\$2}

- MISO VINAIGRETTE
- TUMERIC VINAIGRETTE GF
- RED WINE VINAIGRETTE GF
- 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
HAWAII
96740



KONA



BEER

	<i>1/2 pint</i> \$5	<i>pint</i> \$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%
LEHULEHU LAGER	18	4.6%
LUHIA PALE ALE	42	5.2%
BRIAN'S COLD IPA	35	6.2%

	<i>1/2 pint</i> \$6	<i>pint</i> \$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%

	<i>1/2 pint</i> \$5	<i>12oz.</i> \$9
	IBU:	ABV:
HOPTOPUS DIPA	70	8.0%

FLIGHTS

BOUJEE BEER

Lilikoi Lime Milkshake IPA / Krush IPA / Hoptopus DIPA / Hazy Lite

HARD SELTZER

Ginger / Hibiscus Lavender / Orange Vanilla Seltzer / Lemon Lime

HARD JUICE

Pineapple Juicy / Tangelo / GLO / Dragonfruit lemonade

OG BEER

Ma'a / Luhia Pale Ale / Ola IPA / Kiawe Vanilla Porter

BUILD YOUR OWN FLIGHT

\$15

HARD SELTZER

	<i>1/2 pint</i> \$4	<i>12oz.</i> \$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 JUICE

	<i>1/2 pint</i> \$5	<i>12oz.</i> \$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%

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
CREAMSICLE	<i>Orange Vanilla Hard Seltzer & Tangelo Hard Juice</i>	\$9

NON-ALCOHOLIC

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



808.339.3599

Groups of 6 or More Will Have 20% Added Gratuity

VISIT US @ WWW.OLABREWCO.COM

75-5598 LUHIA ST.
KAILUA-KONA
HAWAII
96740



KEIKI MENU

\$14 KEIKI BURGER *(with fries)*

\$14 CHEESE PIZZA

\$15 PEPPERONI PIZZA