



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

DRESSINGS \$2

- MISO VINAIGRETTE
- CEASAR *GF*
- TUMERIC VINAIGRETTE *GF*
- RANCH *GF*
- RED WINE VINAIGRETTE *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%
LEHULEHU LAGER	18	4.6%
STRATA HOPPED PILSNER	28	5.1%

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

FLIGHTS

\$15

BOUJEE BEER <i>Lilikoi Lime Milkshake IPA / Krush IPA / Mo`Hazy IPA / Strata Pilsner</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 Vanilla Porter</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