



SALADS

**\$13 HOUSE SALAD** *(vegan and gluten free)*  
 Dam fine mixed greens topped with shredded carrots, sliced cucumber cherry tomato, shaved radish, and tossed in a house made ginger miso dressing

**\$22 ASIAN CHICKEN SALAD**  
 Chopped crisp romaine lettuce tossed in a toasted sesame dressing topped with roasted chicken breast, sliced avocado, orange and radish and lightly dusted with furikake and crispy wonton strips

PUPU

**\$15 BRUSSELS SPROUTS** *(gluten free)*  
 Crushed roasted peanuts, mixed herbs, fish sauce vinaigrette. *(Vegan option available by request)*

**\$17 LECHON**  
 Crispy pork belly, lomi tomato, pickled onion, confit garlic, chopped boiled egg, soy sesame vinaigrette.

**\$16 THAI STYLE SPRING ROLLS**  
 Red curry seasoned beef, cheddar cheese, caramelized onions in a spring roll, lettuce wrap topped with lomi tomato and crying tiger sauce!

**\$16 GRAVY FRIES**  
 Fries topped with house made chicken gravy, melted Monterey Jack cheese, pickled onions, confit garlic, and a spicy mayo drizzle.

BAO BUNS \*\*\*PRICE FOR ONE BAO BUN

**\$6.5 SHRIMP**  
 Crispy fried shrimp topped with soy sesame slaw, honey walnut sauce and candied walnuts.

**\$6.5 PORK BELLY**  
 Char siu pork belly topped with house - made kimchi and hot mustard.

**\$6.5 LION'S MANE "LOBSTER" ROLL** *(vegetarian)*  
 Kaloko grown lion's mane from Malama mushrooms, oven broiled with onion celery and parsley, topped with a brown butter crunch.

MAINS

**\$26 DANDAN GNOCCHI**  
 Parisian style gnocchi served in a rich house made spicy Dan Dan sauce with Ali'i mushrooms, watercress and topped with confit garlic and crushed peanuts.

**\$34 RIBEYE STEAK** *(gluten Free)*  
 10oz rib eye cooked to desired temperature, served with potato pave, brussels and chimichurri.

**\$18 FRIED TOFU SANDWICH** *(vegan)*  
 Fried tofu patty, lettuce, tomatoes, pickles and green goddess dressing. Served with fries or house salad

**\$20 CHICKEN BIRRIA TACOS** *(Gluten Free)*  
 Braised chicken seasoned to perfection topped with Monterey Jack cheese and onions. garlic lime crema and a consomé for dipping! Served with fries or salad

**\$20 OLA BURGER**  
 Two fresh 3oz Big Island Beef smash patties, grilled onions, American cheese, pickles, tomato, chopped lettuce, and Ola sauce. Served with fries or house salad (+4 for gravy fries)

ADD ON / SIDES

+ ROASTED CHICKEN BREAST \$7 - + FRIED SHRIMP ( 4 ) \$8 - + CHAR SIU PORK BELLY (2) \$5  
 +BURGER PATTY \$5 - + AVOCADO \$4 - PLAIN BAO BUN \$3 EA  
 + FRIES \$7

GET SAUCY WITH OUR HOUSEMADE SAUCES + \$1

RED CHIMICHURRI (\$2)- OL A SAUCE - HERB AIOLI - HONEY WALNUT - VEGAN GODDESS CHICKEN GRAVY + \$4

DESSERT

**\$12 PORTER FLOAT**  
 Kiawe Vanilla Porter served with choice of ice cream

**\$12 ICE CREAM BAO**  
 Crispy fried bao, dusted with cinnamon sugar. Served with ice cream, candied walnuts and house made caramel

**\$5 ICE CREAM**  
 Locally made Tropical Dreams ice cream

**\$11 SORBET FLOAT**  
 Your choice of any Ola Hard Seltzer and sorbet.

\* Rotating flavors available

808.731.0917

PLEASE NOTE : AN AUTOMATIC GRATUITY OF 20% WILL BE APPLIED TO TABLES OF 8 OR MORE  
 \*\*\* WE DO NOT SPLIT CHECKS FOR PARTIES OF 8 OR MORE

1177  
 KILAUEA AVE.  
 HILO  
 HAWA I'I  
 96720





BEER

	1/2 pint \$5	pint \$7
	IBU:	ABV:
MA`A LAGER	14	5.1%
DA HAZY LIGHT	45	4.2%
LUHIA PALE ALE	42	5.2%
OLA IPA	55	6.5%
KIAWE BROWN ALE	33	5.2%
KIAWE VANILLA PORTER	20	6.8%
STRATA HOPPED PILSNER	28	5.1%
FESTBIER	39	5.9%

	1/2 pint \$6	pint \$9
	IBU:	ABV:
LILIKOI LIME MILKSHAKE IPA	45	6.8%
MO HAZY IPA	55	6.8%

	1/2 pint \$6	12oz \$9
	IBU:	ABV:
HOPTOPUS DOUBLE IPA	70	8.0%

SPECIALS

- SUNRISE *dragonfruit lemonade hard juice + tangelo hard juice* \$9
- MA'A BERRY *Ma'a Lager with a splash of Dragonfruit Lemonade HJ* \$9
- CREAMSICLE *Tangelo and our Orange Vanilla Hard Seltzer* \$9

FLIGHTS

- OG BEER *Ma'a Lager/Kiawe Brown/ Luhia Pale Ale /Kiawe Vanilla Porter* \$15
- BOUJEE BEER *Da Hazy Light /Festbier/ Lilikoi Lime Milkshake IPA/ Mo Hazy*
- HARD SELTZER *Ginger / Lemon Lime / Lemongrass /Hibiscus Lavender*
- BUILD YOUR OWN FLIGHT (Choose 4)

HARD SELTZER

	1/2 pint \$4	12 oz. \$6
		ABV:
LEMON LIME		4.8%
LEMONGRASS		4.8%
GINGER		4.8%
HIBISCUS LAVENDER		4.8%
ORANGE VANILLA <i>(can only)</i>		4.8%

HARD TEA

	12 oz. \$6
	ABV:
TULSI BERRY	4.3%

HARD JUICE

	1/2 pint \$5	12 oz. \$8
		ABV:
DRAGONFRUIT LEMONADE		6.0%
PINEAPPLE JUICY		6.0%
TANGELO		6.0%

NON-ALCOHOLIC

FRESH PRESSED JUICE <i>So Juicy</i>	12 oz.	\$7
PASSION BLACK TEA <i>Oribe</i>	12 oz.	\$5
FRESH SQUEEZED ORANGE JUICE	12 oz.	\$7
HIBISCUS MINT MAMAKI TEA <i>Oribe</i>	12 oz.	\$5
SPARKLING WATER <i>Waiakea</i>	22.6 oz.	\$7



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