



# 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, poi drizzle. Served with fries or island farmer salad.

**\$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

## SAUCES <sup>\$2</sup>

- 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

**\$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

## DRESSINGS <sup>\$2</sup>

- 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](http://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	(can only)	14	5.1%
DA HAZY LIGHT		45	4.2%
KIAWE VANILLA PORTER	(can only)	20	6.8%
KIAWE BROWN ALE		33	5.2%
OLA IPA		55	6.5%
LUHIA PALE ALE		42	5.2%

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

MO HAZY IPA	45	7.0%
A`A IPA	85	7.4%
KRUSH IPA	55	7.0%

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

HOPTOPUS DIPA	70	8.0%
---------------	----	------

## SPECIALS

**SUNSET** Dragonfruit lemonade Hard Juice & Tangelo Hard Juice **\$9**

## FLIGHTS

**\$15**

### BOUJEE BEER

A`a IPA / Mo Hazy IPA / Krush IPA / Da Hazy Light

### 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 Brown Ale

### 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	(can only) 4.8%
ORANGE VANILLA	4.8%

## HARD TEA

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

TULSI BERRY	4.3%
-------------	------

## HARD JUICE

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

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

## NON-ALCOHOLIC

PASSION FLOWER BLACK TEA	Oribe	12oz.	\$5
HIBISCUS MINT MAMAKI TEA	Oribe	12oz.	\$5
JUICE	Hawaiian Sun	12oz.	\$5
KOMBUCHA	Wai Meli Jun	12oz.	\$6



808.339.3599

Groups of 6 or More Will Have 20% Added Gratuity

VISIT US @ [WWW.OLABREWCO.COM](http://WWW.OLABREWCO.COM)

75-5598 LUHIA ST.  
KAILUA-KONA  
HAWAII  
96740



# KEIKI MENU

**\$14** KEIKI BURGER *(with fries)*

**\$14** CHEESE PIZZA

**\$15** PEPPERONI PIZZA