



# 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 O H . M Y . 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

\$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

74 - 5598  
LUHIA ST.  
KAILUA - KONA  
HAWAII  
96740

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



## 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%
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## 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%
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## 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	<i>12oz.</i>	<b>\$5</b>
HIBISCUS MINT MAMAKI TEA	Oribe	<i>12oz.</i>	<b>\$5</b>
JUICE	Hawaiian Sun	<i>12oz.</i>	<b>\$5</b>
KOMBUCHA	Wai Meli Jun	<i>12oz.</i>	<b>\$6</b>



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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