



## KONA



## SALADS

Add to your Salad — Chicken Breast \$6 or Avocado \$2

\$13 MAHI`AI SALAD *(vegan)*

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 RED, GOLD & GREEN BEET SALAD

Locally sourced mixed greens from Keiki Greens Farm, *roasted* red and golden beets, topped with seasoned quinoa, crushed and toasted local mac nuts, and tossed in our house made turmeric cider vinaigrette

\$16 OLA CAESAR SALAD

Finely chopped Hawai'i romaine, topped with cured local tomatoes, herbed croutons, tossed in our house caesar dressing, finished with shaved parmesan, and a sprinkle of togarashi

\$22 OH .MY. COBBI!

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!

\$19 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 Mahi`ai salad.

WANT JUST THE BURGER? \$15

\$18 CRISPY CHICKEN WINGS

Lightly dusted in potato starch and house seasoning, these wings are fried to perfection and served with your choice of sauce.

OLA SAUCE — SOY GARLIC — LEMON PEPPER — BUFFALO  
SPICY AIOLI — HULI HULI BBQ — RANCH

\$14 CRISPY 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 — LEMON PEPPER — BUFFALO  
SPICY AIOLI — HULI HULI BBQ — RANCH

\$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 mahi`ai salad.

\$24 OLA FISH N CHIPS

Beer battered mahi, coleslaw, fries, and a side of our house made tartar.

## OLA PIZZAS

All pizzas are 10" with house made dough and the freshest ingredients

\$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 and gold beets, lightly topped with mozzarella, assortment of herbs, arugula and a tahini and 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

## GET SAUCY WITH OUR HOUSE-MADE SAUCES \$2:

OLA SAUCE - SOY GARLIC - LEMON PEPPER - PESTO - MARINARA - HULI HULI BBQ  
TAHINI DRIZZLE - MISO DRESSING - RANCH - BUFFALO - SPICY GARLIC CRUNCH

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

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

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HAWAI'I  
96740





# KONA



## BEER

	1/2 pint <b>\$5</b>	pint <b>\$7</b>
	IBU:	ABV:
MA`A LAGER	14	5.1%
OLA IPA	55	6.5%
LUHIA PALE ALE	42	5.4%
STRATA HOPPED PILSNER	28	5.1%
DA HAZY LIGHT	45	4.2%
KIAWE VANILLA PORTER <i>(can only)</i>	20	6.8%
LEHULEHU LAGER	18	4.6%

	1/2 pint <b>\$5</b>	pint <b>\$8</b>
	IBU:	ABV:
A`A IPA	85	7.4%
LILIKOI LIME MILKSHAKE IPA	40	6.8%
DOUBLE HEFEWEIZEN	45	7.4%
MO HAZY IPA	45	7.2%

	1/2 pint <b>\$5</b>	12oz. <b>\$8</b>
	IBU:	ABV:
DRAGONFRUIT LYCHEE MILKSHAKE IPA	45	6.0%
FESTBIER	25	6.0%

## SPECIALS

SUNSET <i>Dragonfruit lemonade Hard Juice &amp; Tangelo hard Juice</i>	<b>\$9</b>
CREAMSICLE <i>Orange Vanilla Hard Seltzer &amp; Tangelo Hard Juice</i>	<b>\$9</b>
MA`A BERRY <i>Pink Lemonade &amp; Ma`a Lager</i>	<b>\$9</b>

## FLIGHTS

<b>OG BEER</b> <i>Ma`a Lager/Ola IPA/Luhia Pale Ale/Kiawe Brown Ale</i>	<b>\$15</b>
<b>BOUJEE BEER</b> <i>Festbiern / Dragonfruit Lychee IPA / Hoptopus DIPA / Lilikoi Lime IPA</i>	
<b>HARD SELTZER</b> <i>Ginger / Hibiscus Lavender / Lemon Lime / Orange Vanilla</i>	
<b>HARD JUICE</b> <i>Guava Lilikoi Orange / Orange Mango / Dragonfruit Lemonade / Pineapple Juicy</i>	
<b>BUILD YOUR OWN FLIGHT</b>	

## HARD SELTZER

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

## HARD TEA

		12oz. <b>\$5</b>
		ABV:
LEMONGRASS MINT <i>(can only)</i>		4.3%
TULSI BERRY <i>(can only)</i>		4.3%

## HARD JUICE

	1/2 pint <b>\$5</b>	12oz. <b>\$8</b>
		ABV:
GRAPEFRUIT		6.0%
LILIKOI ORANGE <i>(can only)</i>		6.0%
DRAGONFRUIT LEMONADE		6.0%
PINEAPPLE JUICY		6.0%
GUAVA LILIKOI ORANGE		6.0%
CHILI LILI		6.0%
ORANGE MANGO		6.0%
STRAWBERRY GUAVA		6.0%
TANGELO		6.0%

## NON-ALCOHOLIC

PINK LEMONADE <i>Ola Brew</i>	12oz.	<b>\$6</b>
FRESH PRESSED JUICE <i>So Juicy</i>	12oz.	<b>\$7</b>
PASSION FLOWER BLACK TEA <i>Oribe</i>	12oz.	<b>\$5</b>
KOMBUCHA <i>Wai Meli Jun</i>	12oz.	<b>\$6</b>
HIBISCUS MINT MAMAKI TEA <i>Oribe</i>	12oz.	<b>\$5</b>



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# KEIKI MENU

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

**\$14** CHEESE PIZZA

**\$15** PEPPERONI PIZZA