



SALADS

§13 **HOUSE SALAD** (vegan and gluten free)
 Dam fine mixed greens topped with shredded carrots, sliced cucumber, 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.

§26 **CRISPY TAKO** (Gluten Free)
 Octopus braised then fried crispy, atop potato pave, and drizzled with herb aioli bacon bits, and pickled onion.

§16 **THAI STYLE SPRING ROLLS**
 Red curry seasoned beef, 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 Monterrey Jack cheese, pickled onions, confit garlic Spicy mayo.

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**
 Kaloko grown lion's mane from Malama mushrooms, oven broiled with onion celery and parsley, topped with a brown butter crunch.

MAINS

§26 **DAN DAN 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 amd 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 garlic lime crema and a consomé for dipping! Served with fries or salad

§19 **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 - MOJ O 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	A BV:
MA`A LAGER <i>(can only)</i>		14	5.1%
OLA IPA		55	6.5%
LUHIA PALE ALE		42	5.4%
KIAWE BROWN ALE		33	5.3%
DA HAZY LIGHT		45	4.2%
KIAWE VANILLA PORTER		20	6.8%

	1/2 pint \$5	pint \$8	A BV:
A`A IPA		85	7.4%
LILIKOI LIME MILKSHAKE IPA		40	6.8%

	1/2 pint \$5	12oz \$8	A BV:
NELSON RYE IPA		48	7.8%
DOUBLE HEFEWEIZEN		45	7.4%
DRAGONFRUIT LYCHEE MILKSHAKE IPA		45	6.0%

SPECIALS

SUNRISE <i>dragonfruit lemonade hard juice + tangelo hard juice</i>	\$9
CREAMSICLE <i>orange vanilla hard seltzer & tangelo hard juice</i>	\$9
MA`A BERRY <i>pink lemonade + ma`a lager</i>	\$9
SACHERTORTE <i>lilikoi orange + kiawe vanilla porter</i>	\$9

FLIGHTS

\$15

OG BEER <i>Ma`a Lager / Ola IPA / Luhia Pale Ale / Kiawe Vanilla Porter</i>
BOUJEE BEER <i>A`a IPA / Dragon Lychee Milkshake IPA / Lilikoi MS / DBL Hefeweizen</i>
HARD SELTZER <i>Ginger / Hibiscus Lavender / Lemongrass / Orange Vanilla</i>
HARD JUICE <i>Guava Lilikoi Orange / Tangelo / Dragonfruit Lemonade / Pineapple Juicy</i>
BUILD YOUR OWN FLIGHT

HARD SELTZER

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

HARD TEA

		12 oz. \$5	A BV:
LEMONGRASS MINT <i>(can only)</i>			4.3%
TULSI BERRY			4.3%
ORANGE ZEST <i>(can only)</i>			4.3%

HARD JUICE

	1/2 pint \$5	12 oz. \$8	A BV:
LILIKOI ORANGE			6.0%
DRAGONFRUIT LEMONADE			6.0%
PINEAPPLE JUICY			6.0%
GUAVA LILIKOI ORANGE			6.0%
TANGELO			6.0%
STRAWBERRY GUAVA			6.0%
CHILI LILI			6.0%
GRAPEFRUIT			6.0%

NON-ALCOHOLIC

PINK LEMONADE <i>Ola Brew</i>	12 oz.	\$6
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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VISIT US @ WWW.OLABREWCO.COM

HAWAII 96720

