

# 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.

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. COBB!

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.

Lightly dusted in potato starch and house seasoning, these

WANT JUST THE BURGER? \$15

wings are fried to perfection and served with your choice of sauce.

OLA SAUCE – SOY GARLIC – LEMON PEPPER SWEET & SPICY – HULI HULI BBQ – RANCH All pizzas are 10" with house made dough and the freshest ingredients

(\$25) PESTORONI

OLA PIZZAS

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 mozzerella, assortment of herbs, arugula and a tahini and honey drizzle.

\$23) PEPPERONI PIZZA

House-made red sauce, mozzarella, and pepperoni

(\$22) CHEESE PIZZA

House-made red sauce and mozzarella

CRISPY CAULIFLOWER (vegetarian)

CRISPY CHICKEN WINGS

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 SWEET & SPICY – HULI HULI BBQ – RANCH

(\$25) ALI`I FUNGI

House-made bechemel sauce topped with mozzarella. Hawai'i Island-grown ali'i mushrooms, roasted red onion and topped with fresh arugula.

#### \$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`āi salad.

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

OLA SAUCE — SOY GARLIC — LEMON PEPPER — SWEET & SPICY — HULI HULI BBQ
TAHINI DRIZZLE — SWEET ONION GINGER DRESSING — MISO DRESSING — RANCH

808.339.3599

74 - 5598 LUHIA ST. KAILUA - KONA HAWAI`I 96740

CONS S YC

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



# KONA



### BEER

1/2 pint (**)		<sup>3</sup> 7)
MA`A LAGER	18U: <b>1.4</b>	A B V :
		5.1%
DA HAPA RICE LAGER (can o	2	4.9%
OLA IPA	55	6.5%
LUHIA PALE ALE	42	5.4%
KIAWE BROWN ALE	33	5.3%
STRATA HOPPED PILSNER	28	5.1%
DA HAZY LIGHT	45	4.2%
KIAWE VANILLA PORTER	20	6.8%
½ pint \$5	pint (	\$ <b>8</b> A B V :
A`A IPA	85	7.4%
LILIKOI LIME MILKSHAKE IPA	40	6.8%
MO HAZY IPA	45	7.2%
HOPTOPUS DOUBLE IPA	75	7.1%
1/2 pint <b>\$1</b>	12 oz. (	\$8 A B V :
DRAGONFRUIT LYCHEE MILKSHAK	E IPA 45	6.0%
FESTBIER	25	6.0%
SPECIALS		

# FLIGHTS

	L	ı	1	Ų.	7	Г	П		L	6	)																										
_	_	-	_	-	-	-	_	_	-	-	_	-	_	-	-	_	_	_	-	-	_	-	-	-	-	_	_	_	-	_	_	_	_	-	_	-	

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

CREAMSICLE Orange Vanilla Hard Seltzer & Tangelo Hard Juice \$9

#### OG BEER

 $Ma`a\ Lager/Ola\ IPA/Luhia\ Pale\ Ale/Kiawe\ Vanilla\ Porter$ 

MA`A BERRY Pink Lemonade & Ma`a Lager

#### **BOUJEE BEER**

Mo Hazy IPA / Dragonfruit Lychee IPA / Hoptopus DIPA / Lilikoi Lime IPA

#### HARD SELTZER

Ginger / Hibiscus Lavender / Lemon Lime / Orange Vanilla

### HARD JUICE

Guava Lilikoi Orange / Orange Mango / Dragonfruit Lemonade / Pineapple Juicy

#### BUILD YOUR OWN FLIGHT

# HARD SELTZER

	½ pint	\$4	120z. <b>\$6</b> ABV:
LEMON LIME			4.8%
GINGER			4.8%
HIBISCUS LAVENDER	?		4.8%
ORANGE VANILLA			4.8%

## HARD TEA

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

## HARD JUICE

Į,	/2 pint <b>\$5</b>	12 oz. <b>\$8</b>
DRAGONFRUIT LYCHE	E	6.0%
LILIKOI ORANGE	(can only)	6.0%
DRAGONFRUIT LEMOI	NADE	6.0%
PINEAPPLE JUICY		6.0%
GUAVA LILIKOI ORAN	IGE	6.0%
CHILI LILI		6.0%
ORANGE MANGO		6.0%
STRAWBERRY GUAVA		6.0%
TANGELO		6.0%

# NON-ALCOHOLIC

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





808.339.3599



\$9

<sup>\$</sup>15

# KEIKI MENU

- \$14 KEIKI BURGER (with fries)
- \$14 CHEESE PIZZA
- \$15 PEPPERONI PIZZA