



# 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)

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





# KONA



## BEER

1/2 pint **\$5**      pint **\$7**  
 IBU:      ABV:

MA`A LAGER	14	5.1%
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%
LEHULEHU LAGER	18	4.6%

1/2 pint **\$5**      pint **\$8**  
 IBU:      ABV:

A`A IPA	85	7.4%
LILIKOI LIME MILKSHAKE IPA	40	6.8%
HOPTOPUS DOUBLE IPA	75	7.1%

1/2 pint **\$5**      12oz. **\$8**  
 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>	\$9
CREAMSICLE <i>Orange Vanilla Hard Seltzer &amp; Tangelo Hard Juice</i>	\$9
MA`A BERRY <i>Pink Lemonade &amp; Ma`a Lager</i>	\$9

## FLIGHTS

**\$15**

<b>OG BEER</b> <i>Ma`a Lager/Ola IPA/Luhia Pale Ale/Kiawe Vanilla Porter</i>
<b>BOUJEE BEER</b> <i>Mo Hazy IPA / 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 **\$4**      12oz. **\$6**  
 ABV:

LEMON LIME	4.8%
GINGER	4.8%
HIBISCUS LAVENDER	4.8%
ORANGE VANILLA	4.8%
LEMONGRASS <i>(can only)</i>	4.8%

## HARD TEA

12oz. **\$5**  
 ABV:

LEMONGRASS MINT <i>(can only)</i>	4.3%
TULSI BERRY <i>(can only)</i>	4.3%

## HARD JUICE

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

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



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# KEIKI MENU

\$14 KEIKI BURGER *(with fries)*

\$14 CHEESE PIZZA

\$15 PEPPERONI PIZZA