



KONA



SALADS

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

\$13 ISLAND FARMER 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 ROASTED BEET SALAD *(vegan)*

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, 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 island farmer 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.

SOY GARLIC — BUFFALO — 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 — BUFFALO — HULI HULI BBQ — RANCH

\$14 FARM FRIES

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

\$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.

\$24 OLA FISH N CHIPS

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

SAUCES *\$2*

- OLA SAUCE
- BUFFALO
- TAR TAR
- MARINARA
- PESTO
- SOY GARLIC
- CHILI CRUNCH
- RANCH
- BBQ HULI HULI

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

DRESSINGS *\$2*

- MISO VINAIGRETTE
- TUMERIC VINAIGRETTE
- RED WINE VINAIGRETTE
- CEASAR
- RANCH

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

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KONA



BEER

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

MA`A LAGER	14	5.1%
OLA IPA	55	6.5%
DA HAZY LIGHT <i>(can only)</i>	45	4.2%
KIAWE VANILLA PORTER	20	6.8%
KIAWE BROWN ALE	33	5.3%

1/2 pint **\$5** *pint* **\$9**
IBU: ABV:

A`A IPA	85	7.4%
LILIKOI LIME MILKSHAKE IPA <i>(can only)</i>	40	6.8%
MO HAZY IPA	45	7.4%

1/2 pint **\$5** *12oz.* **\$9**
IBU: ABV:

DRAGONFRUIT LYCHEE MILKSHAKE IPA	45	6.0%
NELSON RYE DIPA	45	7.8%

SPECIALS

SUNSET <i>Dragonfruit lemonade Hard Juice & Tangelo Hard Juice</i>	\$9
CREAMSICLE <i>Orange Vanilla Hard Seltzer & Tangelo Hard Juice</i>	\$9

FLIGHTS

\$15

OG BEER

Ma`a Lager / Ola IPA / Kiawe Vanilla Porter / Brown Ale

BOUJEE BEER

Mo Hazy / Dragonfruit Lychee IPA / Nelson Rye / A`a IPA

HARD SELTZER

Ginger / Hibiscus Lavender / Lemon Lime / (Choice)

HARD JUICE

Grapefruit / Tangelo / Dragonfruit Lemonade / Pineapple Juicy

BUILD YOUR OWN FLIGHT

HARD SELTZER

1/2 pint **\$4** *12oz.* **\$6**
ABV:

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

HARD TEA

12oz. **\$6**
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:

GRAPEFRUIT	6.0%
LILIKOI ORANGE <i>(can only)</i>	6.0%
DRAGONFRUIT LEMONADE	6.0%
PINEAPPLE JUICY	6.0%
GUAVA LILIKOI ORANGE <i>(can only)</i>	6.0%
STRAWBERRY GUAVA	6.0%
TANGELO	6.0%

NON-ALCOHOLIC

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