Hula Grill
WAIKIKI

LUNCH

MONDAY - FRIDAY | 11AM-3PM

PŪPŪ & RAW BAR

POKE TACOS*
marinated raw ahi, avocado, maui onion, wasabi aioli 23

CRAB & MACADAMIA NUT WONTONS
guava plum dipping sauce 19

LOBSTER MAC & CHEESE
lobster meat, bechamel sauce, parmesan cheese, ballerina pasta 23

HONEY MAC NUT SHRIMP
crispy battered, candied mac nuts, citrus marmalade glaze 17.5

HULA GRILL SASHIMI* G
raw ahi, wasabi, shoyu 25

MUSHROOM FRIES
sliced portobello mushrooms, buttermilk batter, fried crispy, sriracha yuzu aioli 16

KABOCHA PUMPKIN HUMMUS
watermelon radish, pickled hearts of palm, naan flatbread 17.5

SMOKED AHI DIP
house made smoked hawaiian big eye, taro chips 17

KOREAN FRIED CHICKEN
wayne farms all natural chicken wings, gochujang buffalo sauce, furikake ranch, pickled jalapenos 19

PANKO CRUSTED CALAMARI STEAK
lemon & caper beurre blanc 19.5

PRIME RIB POKE
greater omaha's angus beef, maui onion, grape tomato, green onion, traditional poke sauce, inamona, sesame seeds 23

FROM THE GARDEN

add all natural grilled chicken +8
or fresh fish +11

LOCALICIOUS SALAD G
waipoli farms greens, kahuku sea asparagus, sweet ewa onion, hearts of palm, waipoli farms tomatoes, miso lime vinaigrette 15

HULA CAESAR
waipoli romaine lettuce, foccacia croutons, ho farms grape tomatoes 12

FRESH HAWAIIAN FISH

BAJA FISH TACOS
choice of cajun grilled or crispy battered. north shore corn & bell pepper relish, chipotle aioli, fresh tortilla chips & salsa 25
add avocado mash 2

BEER BATTERED FRESH FISH & CHIPS
hand dipped in kona longboard lager batter, lilikoi dipping sauce 27

CAJUN FISH SANDWICH
cajun seared fresh fish, herb aioli, lettuce, tomato, la tour taro bun, taro & sweet potato chips 25

LOBSTER SEAFOOD ROLL
lobster, langoustine, bay scallops, shrimp, tarragon aioli, toasted la tour taro bun, taro & sweet potato chips 25

FROM THE RANCH

KALBI CHICKEN TACOS
kalbi chicken, bok choy cabbage slaw, banchan cucumber, flour tortilla, taro & sweet potato chips 19

CHEF'S BURGER & FRIES*
1/2 pound angus chuck and brisket blend, aged white cheddar, lettuce, tomato, onion, secret sauce & fries 21
add duroc bacon 3
vegetarian patty & gluten free bun available upon request

KOREAN FRIED CHICKEN SANDWICH
panko breaded chicken breast, gojujang sauce, kimchee slaw, taro bun, taro & sweet potato chips 19.5

KABAYAKI PORK RIBS
duroc pork ribs, kabayaki sauce, green onion, sesame seed, bonito flakes, spicy aioli, kimchee slaw, white rice 23

LATE RISERS

KAHUNA BURRITO
three eggs, kukui sausage co. chorizo, bacon, jack & cheddar cheese, avocado, chipotle cream, chips & salsa 21

LOCO MOCO*
two eggs, pork fried rice, braised short rib, kalua pork, portuguese sausage, shiitake mushroom gravy 23

BANANA MAC PANCAKES
aloun farms bananas, hamakua mac nuts, whipped mascarpone 18.5

AVOCADO TOAST*
la tour bakery multigrain bread, avocado, charred tomato, arugula red onion, poached egg, meyer lemon vinaigrette 14.5
with applewood bacon 17

DESSERTS

KIMO'S ORIGINAL HULA PIE
chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

PINEAPPLE UPSIDE-DOWN CAKE
homemade caramel rum sauce, ginger gelato 13

PONO PIE G
made with Maui grown 'ulu (hawaiian breadfruit), nut crust, tropical fruit compote & kula strawberry coulis 12
(gluten, sugar & dairy free)

RAINBOW SORBET
sorbet swirl of mango, dragon fruit, lychee, guava & strawberry, topped with fresh fruits 11

Vegan Menu Item
G Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

20% gratuity is requested from all parties of eight or more

*Consuming raw or undercooked foods may increase your risk of foodborne illness

Hula Grill
WAIKIKI

BEERS ON TAP

Hula Grill proudly uses the 29º Blizzard Draft System

KONA LIGHT BLONDE ALE | 10
kona brewing co. | 4.2%

KONA "BACKYARD SERIES" | 10.5
kona brewing co.

PACIFICO | 8
grupo modelo. | 4.5%

LONGBOARD LAGER | 10
kona brewing co. | 4.6%

SEAQUENCH SESSION SOUR | 9
dogfish head brewery | 4.9%

HULA HEFEWEIZEN | 10
kona brewing co. | 5%

PILLBOX PORTER | 11
lanikai brewing co. | 6.5%

WAIMEA RED ALE | 10
maui brewing co. | 6.3%

ROTATING HAZY IPA | 11
Hanakoa brewing co.

WATERMELON FUNK |9.5 SOUR ALE
21st amendment brewery | 6.7%

BIG SWELL IPA | 10
maui brewing co. | 6.8%

COORS LIGHT | 7.5
coors brewing | 4.2%

POG SELTZER | 8
(12 oz. can) maui brewing | 5%

PARADISE CIDER | 9
guava lava | 5.2%

NON ALCOHOLIC HAZY IPA | 8
athletic brewing co.

ZERO PROOF

ISLAND FRUIT SMOOTHIE
blend of pineapple, mango, strawberry and coconut 9

LEMONADE SLUSHIE
fresh juice from the big island of hawaii 9

COCKTAILS

FRESH SQUEEZED MAI TAI
Our signature cocktail made with aloha, fresh Hawaiian juices & two types of rum 16

KIMO'S GROG
ocean organic vodka, ginger beer, organic hawaiian ginger & lime 15

LILIKOI COCONUT SPRITZER
meili vodka, coconut water, lilikoi, strawberries, & sparkling wine 15

HULA-RITA
kapena li hing mui infused blanco tequila, fresh sweet & sour, agave, passion fruit juice 16

RYE TAI
templeton rye muddled with pineapple, lemon & orange, dash of bitters 15

TUTU'S MOONSHINE
just like tutu (grandma) used to make!
hawaiian moonshine, mixed with grand marnier, fresh pineapple, passion, manoa honey, and served in a hand cored fresh pineapple cup 19

THE VIC
koloa gold, kohana kokoleka, fresh pineapple and lime juice, grand marnier 17

LAVA FLOW
piña colada with strawberry 15

SPIKED FRESH LEMONADE SLUSHIE
big Island fresh lemons, choice of vodka, rum, or tequila 16

WINES BY THE GLASS

GLASS / 9 OZ. CARAFE / BOTTLE

POEMA 12/18/46
brut | cava, spain

LA FIERA 11/16.5/42
pinot grigio | veneto, italy

SELBACH 'AHI' 11/16.5/42
riesling | mosel, germany

DASHWOOD 12/18/46
sauvignon blanc | marlborough, nz

MORGAN 14/24/54
sauvignon blanc | arroyo seco

LINE 39 11/16.5/42
chardonnay | california

TYLER 15/22.5/58
chardonnay | santa barbara

ROMBAUER 20/30/78
chardonnay | carneros

MONT GRAVET 12/18/46
rosé of cinsault | pays d'oc, france

SOKOL BLOSSER 15/22.5/58
rosé of pinot noir | willamette valley, or

LINE 39 10/15/38
pinot noir | california

LIOCO 17/25.5/66
pinot noir | mendocino county

BEDROCK WINE CO. 'THE WHOLE SHEBANG' 11/16.5/42
zinfandel blend | california

ROBERT HALL 13/19.5/50
merlot | paso robles

CAPE D'OR 13/19.5/50
cabernet sauvignon | south africa

PENFOLDS 'MAX'S' 18/27/70
cabernet sauvignon | south australia

barrel to glass - we use keg wine for freshness and reduced carbon footprint

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO 48
prosecco | italy

TAITTINGER 'LA FRANCAISE' 120
brut | champagne, france

DOM PÉRIGNON 299
brut | épernay, france

WHITES

KINGS RIDGE 44
pinot gris | willamette, oregon

DRY CREEK VINEYARD 42
fumé blanc | sonoma county, california

CLOS HENRI sauvignon blanc 65
marlborough, new zealand

PINE RIDGE 42
chenin blanc + viognier | california

TALLEY 68
chardonnay | san luis obispo coast

PAUL HOBBS 95
chardonnay | russian river valley

PLUMPJACK 'RESERVE' 100
chardonnay | oakville, ca

WAYFARER chardonnay 135
fort ross-seaview, sonoma coast

PINOT NOIR

A TO Z 'ESSENCE' 52
oregon

CRAGGY RANGE 59
martinborough, new zealand

PIRO WINE CO. 'POINTS WEST' 66
santa barbara county

HIRSCH 'BOHAN-DILLON' 89
sonoma coast

RAEN 95
sonoma coast

TWOMEY 105
anderson valley

OTHER REDS

LOUIS JADOT 42
beaujolais-villages, france

MOLLYDOOKER 'THE BOXER' 60
shiraz | south australia

K VINTNERS 'MOTOR CITY KITTY' 76
syrah | yakima valley, washington

SEGHESIO zinfandel 56
sonoma county | california

THE PRISONER 79
napa valley | california

JONATA 'TODOS' 85
red blend | ballard canyon

CABERNET SAUVIGNON

CANVASBACK BY DUCKHORN 78
red mountain | washington

RAMEY 95
napa valley

SILVER OAK 120
alexander valley

O'SHAUGHNESSY 135
napa valley

CORISON 220
napa valley

CONTINUUM ESTATE 280
napa valley

Hula Grill is dedicated to the protection of our planet. We no longer use glass bottled beer in our restaurant. We are also proud to offer corn starch based straws upon request as part of our efforts to ensure that our ocean and our 'āina stay healthy for future generations.

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