WEEKEND BRUNCH

AVAILABLE SATURDAY & SUNDAY | 7AM-3PM



EGGS HAWAIIAN STYLE

We proudly serve local Ka Lei Eggs*

TWO KA LEI LOCAL EGGS*

choice of bacon, link sausage, portuguese sausage or spam, homestyle potatoes, toast 16.5

LOCO MOCO*

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

KAHUNA BURRITO

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

AVOCADO TOAST*

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

BAO BUN BENEDICTS

Poached ka lei eggs*, toasted steamed bun

PORTUGUESE SAUSAGE

kukui sausage co., scallions, lemon hollandaise 19

CRAB CAKE & SPINACH

lump crab, edamame, corn, tarragon aioli, panko, spinach, jade pesto hollandaise 25

ISLAND FAVORITES

BANANA MAC PANCAKES

aloun farms bananas, hamakua mac nuts, whipped mascarpone 18.5

PEANUT BUTTER & BACON FRENCH TOAST

la tour bakery croissant, strawberries, aloun farms banana, duroc bacon, peanut butter sauce, whipped mascarpone 18

AÇAI BOWL

fresh banana, coconut, berries & manoa honey with housemade macnut granola 15

STRAWBERRY MOCHI WAFFLE

maui grown strawberries, whipped mascarpone, manoa honey 19

ONO OMELETS

Three eggs with homestyle potatoes or white rice

SEAFOOD OMELET

lobster, shrimp & crab, spinach, fresh herbs, lemon hollandaise, jack cheese, herb aioli, mixed green salad 23

VEGETABLE OMELET

kale, mushrooms, seared grape tomatoes, onions, brie cheese, sliced avocado 18

KAMA'AINA

ham, smoked bacon, portuguese sausage, cheddar, green onion 19

SIDES \$5

APPLEWOOD SMOKED BACON (6)

PORTUGUESE OR LINK SAUSAGE (6)

FRESH HAWAIIAN PAPAYA (S)

DAY DRINKS

MIMOSA | 9

CLASSIC BLOODY MARY | 12

FRESH JUICE | 6.5

MAUI OMA COFFEE | 5

PIIPIIS

POKE TACOS*

marinated raw ahi, avocado, maui onion, wasabi aioli 23

CRAB & MACADAMIA NUT WONTONS

guava plum dipping sauce 19

KOREAN FRIED CHICKEN

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

KABOCHA PUMPKIN HUMMUS

watermelon radish, pickled hearts of palm, naan flatbread 17.5

HULA CAESAR

waipoli romaine, ho farms tomatoes, shaved parmesan, focaccia crouton 12 with natural chicken breast 20 with fresh hawaiian fish 23

FRESH HAWAIIAN FISH

BAJA FISH TACOS

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

CRAB TOPPED MACADAMIA NUT FRESH FISH

maui gold pineapple buerre blanc, hapa rice 33

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 hoagie roll, taro & sweet potato chips 25

FROM THE RANCH

PRIME RIB

greater omaha's angus beef, hawaiian salt rubbed, slow roasted, hand carved, homestyle potatoes $\,\,31$

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

regetarian partig a grateri in ee barravanable aperin eqe

KEIKI

Kids 10 & under

CHOCOLATE CHIP PANCAKE 11

BANANA PANCAKE 11

FRESH LOCAL EGG*

with choice of bacon or sausage, potatoes, rice or toast $\,$ 12

CHEESEBURGER*

1/4 lb. USDA choice beef, cheddar cheese 13

FRIED CHICKEN

crispy all-natural chicken strips, panko breaded, ranch dipping sauce 14

FRESH FISH & CHIPS

battered, fried crisp, tartar sauce 17

DESSERTS

KIMO'S ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream $\,14\,$

PONO PIE 🕲

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 fruit 11



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%

SEAOUENCH 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. I 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

DASHWOOD

PINOT NOIR

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

12/18/46 sauvignon blanc | marlborough, nz

MORGAN 14/24/54 sauvignon blanc | arroyo seco

LINE 39 11/16.5/42 chardonnay I california

TYLER 15/22.5/58 chardonnay | santa barbara

ROMBAUER 20/30/78 chardonnay | carneros

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

GLASS / 9 OZ. CARAFE / BOTTLE

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. 11/16.5/42 'THE WHOLE SHEBANG'

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

WINES BY THE BOTTLE

TINY BUBBLES **FRATELLI COSMO** 48 prosecco | italy TAITTINGER 120 'LA FRANCAISE' 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

fort ross-seaview, sonoma coast

A TO Z 'ESSENCE' oregon	52
CRAGGY RANGE martinborough, new zealand	59
PIRO WINE CO. 'POINTS WEST' santa barbara county	66
HIRSCH 'BOHAN-DILLON' sonoma coast	89
RAEN sonoma coast	95
TWOMEY anderson valley	105
OTHER REDS	
LOUIS JADOT beaujolais-villages, france	42
MOLLYDOOKED	

martinborough, new zealand	59
PIRO WINE CO. 'POINTS WEST' santa barbara county	66
HIRSCH 'BOHAN-DILLON' sonoma coast	89
RAEN sonoma coast	95
TWOMEY anderson valley	105
OTHER REDS	
LOUIS JADOT beaujolais-villages, france	42
MOLLYDOOKER 'THE BOXER' shiraz south australia	60
K VINTNERS	

76

'MOTOR CITY KITTY'

syrah | yakima valley, washington

135

56
79
85
78
95
120
135
220
280

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.

HGW 071723