

Hula Grill

W A I K I K I

PŪPŪ & RAW BAR

POKE TACOS*

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

MUSHROOM FRIES

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

CRAB & MACADAMIA NUT WONTONS

guava plum
dipping sauce 19

HONEY MAC NUT SHRIMP

crispy battered, candied mac nuts,
citrus marmalade glaze 17.5

HULA GRILL SASHIMI* ㉔

raw ahi, wasabi, shoyu 25

KABOCHA PUMPKIN HUMMUS

watermelon radish,
pickled hearts of palm,
naan flatbread 17.5

KOREAN FRIED CHICKEN

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

PANKO CRUSTED CALAMARI STEAK

lemon & caper beurre blanc 19.5

FROM THE GARDEN

*add all natural grilled chicken +7
or fresh fish +9*

LOCALICIOUS SALAD ㉔

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

HULA CAESAR

waipoli romaine lettuce,
focaccia croutons,
ho farms grape tomatoes 12

KEIKI

Kids 10 & under, all items come with
choice of rice, fries, or fresh fruit

CHEESEBURGER*

¼ 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

MAC & CHEESE

freshly cooked pasta, housemade
cheddar cheese sauce 11

TERIYAKI CHICKEN

grilled all natural chicken breast,
teriyaki glaze 14

FRESH HAWAIIAN FISH & SEAFOOD

CRAB TOPPED MACADAMIA NUT CRUSTED MAHI MAHI ㉔

maui gold pineapple buerre blanc, hapa rice 49

GINGER PESTO FRESH CATCH

ginger pesto, dry chow mein noodles, alii mushrooms, bok choy,
ponzu beurre blanc sauce 43

PANKO & SESAME CRUSTED AHI*

pickled cabbage slaw, wasabi aioli, bamboo rice 43

COCONUT SEAFOOD CHOWDER ㉔

lobster, shrimp, scallop, hawaiian fish, roasted kabocha, long beans,
sesame chili oil, coconut cilantro broth 37

SHRIMP PASTA CARBONARA

jumbo shrimp, duroc bacon, sugar snap peas, cherry
tomatoes, shallot, ballerina pasta 31

HULA GRILL TRADITIONS

FILET STEAK KIANA* ㉔

hula grill's steak diane, yukon gold mash, shiitake mushroom cream,
naked cow dairy truffle butter 54

SEA SALT CRUSTED DRY AGED RIB EYE

double r ranch 28-day dry aged ribeye, charred ewa onions, green peppercorn
demi, chef's daily risotto 63

TOMAHAWK STEAK

32 oz beef rib chop, trio of sauces, chef's daily risotto, fresh vegetables 110

GUAVA BBQ CHICKEN

wayne farms all natural chicken, crisp vegetable slaw, bamboo rice 29

BRAISED MUSHROOM RAVIOLI ㄱ

aloun farms kabocha, hamakua alii mushrooms, sauteed spinach, cashew,
creamy basil & truffle sauce 28

HULA GRILL DIGS FARMERS

PREPARATIONS

BAMBOO STEAMED LONG BEANS

parmesan, lemon and basil 9

FIRE GRILLED ZUCCHINI ㉔

sriracha honey butter & inamona 9

COCONUT CREAMED CORN ㉔

coconut milk, duroc bacon, fresh herbs 9

SEARED LONG EGGPLANT

japanese long eggplant, pickled ginger ponzu 9

CHEF'S DAILY RISOTTO

arborio rice, parmesan cheese, fresh vegetables 13



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 ㉔

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

ㄱ Vegan Menu Item

㉔ Gluten conscious - item is prepared with gluten free ingredients; however,
our kitchen is not gluten free. Please inform your server of any allergies.

18% gratuity is requested from all parties of eight or more

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

BEERS ON TAP

Hula Grill proudly uses the 29^o Blizzard Draft System

Kona Light Blonde Ale | 10
kona brewing co. | kona, hawaii | 4.2% abv

Black Strap Molasses Porter | 9.5
waikiki brewing co. | kaka'ako, oahu | 6.4% abv

Pacifico | 8
grupo modelo. | mexico | 4.5% abv

Longboard Lager | 10
kona brewing co. | kona, hawaii | 4.6% abv

Makakilo Brown Ale | 8.5
honolulu beerworks | honolulu, oahu | 5.9% abv

Hula Hefeweizen | 10
kona brewing co. | kona, hawaii | 5% abv

Route 70 Saison | 9
lanikai brewing co. | kailua, hawaii | 7% abv

Red Zeppelin Amber Ale | 9.5
aloha beer co. | kaka'ako, oahu | 6.7% abv

Hazy-o Hazy IPA | 8.5
dogfish head brewery | milton, delaware
7.1% abv

Gold Cliff IPA | 10
kona brewing co. | kona, hawaii | 7.2% abv

Big Swell IPA | 10
maui brewing co. | kihei, maui | 6.8% abv

Coors Light | 7.5
coors brewing | golden, colorado | 4.2% abv

POG Seltzer | 8
(12 oz. can) maui brewing, kihei | 5% abv

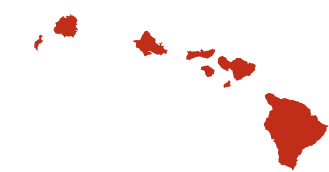
Paradise Cider | 9
guava lava | honolulu, hawaii | 5.2% abv

Non Alcoholic Athletic Lite | 8
athletic brewing co. | san diego

ZERO PROOF

ISLAND FRUIT SMOOTHIE
blend of pineapple, mango, strawberry
and coconut 7

LEMONADE SLUSHIE
fresh juice from the big island of hawaii 9



WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco, italy	48
VEUVE CLICQUOT brut, reims, france	115
DOM PÉRIGNON brut, épernay, france	299

WHITES & ROSÉ

MARCO FELLUGA pinot grigio, collio, italy	48
DRY CREEK VINEYARD fumé blanc, sonoma county, california	42
CLOS HENRI sauvignon blanc marlborough, new zealand	65
PINE RIDGE chenin blanc + viognier, california	42
LIOCO chardonnay, sonoma county	56
STUHLMULLER 'ESTATE' chardonnay, alexander valley	62

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

coconut water rum, strawberries,
passion fruit & sparkling wine 14

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

WINES BY THE GLASS

	GLASS / 9 OZ. CARAFE / BOTTLE
POEMA brut cava, spain	12/18/46
LOKELANI sparkling rosé maui, hawaii	14/21/54
MONT GRAVET rosé of cinsault pays d'oc, france	12/18/46
SOKOL BLOSSER rosé of pinot noir willamette valley, or	15/22.5/58
LA FIERA pinot grigio veneto, italy	11/16.5/42
A TO Z  pinot gris oregon	12/18/46
SELBACH 'AHI' riesling mosel, germany	11/16.5/42
DASHWOOD sauvignon blanc marlborough, nz	12/18/46
HUNT & HARVEST sauvignon blanc napa valley	14/21/54
LINE 39  chardonnay california	11/16.5/42

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 rums, fresh pineapple juice, orange
curacao, mac nut syrup, fresh lime 17

LAVA FLOW

piña colada with strawberry 15

SPIKED FRESH LEMONADE SLUSHIE

big island fresh lemons, choice of
gordon's vodka, bacardi silver rum
or el jimador blanco tequila 16

TYLER 15/22.5/58
chardonnay | santa barbara

ROMBAUER 20/30/78
chardonnay | carneros

LINE 39  10/15/38
pinot noir | california

HAHN 'SLH' 13.5/20/52
pinot noir | california

A TO Z 'ESSENCE' 16/24/62
pinot noir | oregon

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

TENTADORA  13/19.5/50
malbec | cafayale valley, argentina

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

DAOU 18/27/70
cabernet sauvignon | paso robles

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

PAUL HOBBS chardonnay, russian river valley	95
PLUMPJACK 'RESERVE' chardonnay, oakville, ca	100

REDS

LOUIS JADOT beaujolais-villages, france	42
CRAGGY RANGE pinot noir, martinborough, new zealand	59
PIRO WINE CO. 'POINTS WEST' pinot noir, santa barbara county	66
RAEN pinot noir, sonoma coast	95
DECOY merlot, napa valley	59
K VINTNERS 'MOTOR CITY KITTY' syrah, yakima valley, washington	76

MOLLY DOOKER 'THE BOXER' 60
shiraz, south australia

SEGHECIO zinfandel 56
sonoma county, california

THE PRISONER 79
napa valley, california

**CANVASBACK BY
DUCKHORN** cabernet sauvignon 78
red mountain, washington

RAMEY cabernet sauvignon 95
napa valley, california

SILVER OAK 120
cabernet sauvignon, alexander valley

O'SHAUGHNESSY 135
cabernet sauvignon, napa valley

CONTINUUM ESTATE 280
cabernet sauvignon, 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 'aina stay healthy for future generations.*