

## PŪPŪ & BAR CLASSICS

### POKE TACOS\*

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

### CRAB MAC NUT WONTONS

guava plum dipping sauce 19

### KOREAN FRIED CHICKEN

gochujang buffalo sauce & furikake ranch 19

### HONEY MAC NUT SHRIMP

candied mac nuts, citrus marmalade glaze 17.5

### LOBSTER MAC & CHEESE

lobster, bechamel sauce, ballerina pasta 23

### SMOKED AHI DIP

house made smoked hawaiian big eye, taro chips 17

### MUSHROOM FRIES

sliced portabello mushrooms, buttermilk batter, sriracha yuzu aioli 16

### KABOCHA HUMMUS

watermelon radish, pickled hearts of palm, naan flatbread 17.5

### HULA GRILL SASHIMI\*

raw ahi, wasabi, shoyu 25

### PANKO CRUSTED CALAMARI STEAK

lemon & caper beurre blanc 19.5

### PRIME RIB POKE

double ranch signature beef, maui onion, grape tomato, green onion, traditional poke sauce, inamona, sesame seed 23

### KABAYAKI PORK RIBS

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

### 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*

### FISH & CHIPS

hand dipped in kona longboard lager batter, lilikoï dipping sauce 27

### HULA CAESAR

waipoli romaine, ho farms tomatoes, shaved parmesan, focaccia crouton 12

with natural chicken breast 19

with fresh hawaiian fish 21

### 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*

### HULA GRILL TACOS

choice of kalbi chicken, tempura shrimp or 1 of each, flour tortillas, bok choy cabbage slaw, aioli, chips & salsa 17.5

### LOBSTER SEAFOOD ROLL

lobster, langoustine, bay scallops, shrimp, tarragon aioli, toasted la tour hoagie roll, taro & sweet potato chips 25

## SPECIALTY COCKTAILS 10

### STRAWBERRY MINT MARTINI

new amsterdam citrus vodka, strawberry, honey, mint & fresh lemon

### SPIKED FRESH LEMONADE SLUSHIE

local lemons from the big island, spiked with your choice of gordon's vodka, bacardi silver rum or el jimador blanco tequilla

### SURFER'S PARADISE

selvarey white rum, blue curacao, passion fruit juice, splash of soda

## BEERS ON TAP

### KONA LIGHT BLONDE ALE | 8.5

Kona Brewing Co. | Kona, Hawaii | 4.2% abv

### BLACK STRAP MOLASSES PORTER | 8

Waikiki Brewing Co. | Kaka'ako, Oahu | 6.4% abv

### PACIFICO | 6.5

Grupo Modelo. | Mexico | 4.5% abv

### LONGBOARD LAGER | 8.5

Kona Brewing Co. | Kona, Hawaii | 4.6% abv

### HULA HEFEWEIZEN | 8.5

Kona Brewing Co. | Kona, Hawaii | 5% abv

### GOLD CLIFF IPA | 8.5

Kona Brewing Co. | Kona, Hawaii | 7.2% abv

### BIG SWELL IPA | 8.5

Maui Brewing Co. | Kihei, Maui | 6.8% abv

### RED ZEPPLIN AMBER ALE | 8

Aloha Beer Co. | Kaka'ako, Oahu | 6.7% abv

### COORS LIGHT | 6

Coors Brewing | Golden, Colorado | 4.2% abv

### POG SELTZER | 6.5

Maui Brewing Co. | Kihei | 5.0% abv (12 oz. can)

### PARADISE CIDER | 7.5

Guava Lava | Honolulu, Hawaii

## WINES BY THE GLASS

**POEMA** brut, cava, spain 10.5

**LOKELANI** sparkling rosé, maui, hawaii 12.5

**MONT GRAVET** rosé of cinsault, pays d'oc, france 12.5

**SOKOL BLOSSER** rosé of pinot noir, willamette valley, or 13.5

**LA FIERA** pinot grigio, veneto, italy 9.5

**A TO Z** pinot grigio, oregon 10.5

**DASHWOOD** sauvignon blanc, marlborough, nz 10.5

**HUNT & HARVEST** sauvignon blanc, napa valley 12.5

**SELBACH 'AHI'** riesling, mosel, germany 9.5

**TYLER** chardonnay, santa barbara 13.5

**LINE 39**  pinot noir, california 8.5

**HAHN 'SLH'** pinot noir, california 12

**A TO Z 'ESSENCE'** pinot noir, oregon 14.5

**CAPE D'OR** cabernet sauvignon, south africa 11.5

**BEDROCK "WHOLE SHEBANG"** 9.5

zinfandel blend, california