

# Hula Grill

W A I K I K I

## 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\* ⑥

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 whole chicken wings, gochujang buffalo sauce, furikake ranch, pickled jalapenos 19

### PANKO CRUSTED CALAMARI STEAK

lemon & caper beurre blanc 19.5

### PRIME RIB POKE

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

## FROM THE GARDEN

add all natural grilled chicken +7

or fresh fish +9

### LOCALICIOUS SALAD ⑥

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

## DESSERTS

### KIMO'S ORIGINAL HULA PIE

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

### PONO PIE ⑥

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

### PINEAPPLE UPSIDE-DOWN CAKE

homemade caramel rum sauce, ginger gelato 13

### RAINBOW SORBET

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

## LUNCH

MONDAY - FRIDAY | 11AM-3PM

## 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, lilikoï 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, tortilla chips, salsa 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

## KEIKI

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

### CHEESEBURGER\*

¼ lb. USDA choice beef, cheddar cheese 13

### MAC & CHEESE

freshly cooked pasta, housemade cheddar cheese sauce 11

### TERIYAKI CHICKEN

grilled all natural chicken breast, teriyaki glaze 14

### FRIED CHICKEN

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

### FRESH FISH & CHIPS

battered, fried crisp, tartar sauce 17

 Vegan Menu Item

⑥ 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

# Hula Grill

W A I K I K I

## BEERS ON TAP

Hula Grill proudly uses the 29<sup>th</sup> 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 Zepelin 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 | 9

### 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

chardonnay | santa barbara 15/22.5/58

### ROMBAUER

chardonnay | carneros 20/30/78

### LINE 39

pinot noir | california 10/15/38

### HAHN 'SLH'

pinot noir | california 13.5/20/52

### A TO Z 'ESSENCE'

pinot noir | oregon 16/24/62

### BEDROCK WINE CO.

'THE WHOLE SHEBANG'

zinfandel blend | california 11/16.5/42

### TENTADORA

malbec | cafayale valley, argentina 13/19.5/50

### CAPE D'OR

cabernet sauvignon | south africa 13/19.5/50

### DAOU

cabernet sauvignon | paso robles 18/27/70

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'

shiraz, south australia 60

### SEGHESSIO

zinfandel sonoma county, california 56

### THE PRISONER

napa valley, california 79

### CANVASBACK BY

DUCKHORN

cabernet sauvignon red mountain, washington 78

### RAMEY

cabernet sauvignon napa valley, california 95

### SILVER OAK

cabernet sauvignon, alexander valley 120

### O'SHAUGHNESSY

cabernet sauvignon, napa valley 135

### CONTINUUM ESTATE

cabernet sauvignon, napa valley 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 'aina stay healthy for future generations.