

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, herb 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

AÇAÍ 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 
PORTUGUESE OR LINK SAUSAGE 
FRESH HAWAIIAN PAPAYA 

DAY DRINKS

MIMOSA | 9
CLASSIC BLOODY MARY | 12
FRESH JUICE | 6.5
MAUI OMA COFFEE | 5

PŪPŪS

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 whole 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 parmesean,
focaccia crouton 12
with natural chicken breast 19
with fresh hawaiian fish 21

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*
double r ranch 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

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



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

An 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 9

LEMONADE SLUSHIE
fresh juice from the big island of hawaii 9



WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO 48
prosecco, italy

VEUVE CLICQUOT 115
brut, reims, france

DOM PÉRIGNON 299
brut, épernay, france

WHITES & ROSÉ

MARCO FELLUGA 48
pinot grigio, collio, italy

DRY CREEK VINEYARD 42
fumé blanc, sonoma county, california

CLOS HENRI sauvignon blanc 65
marlborough, new zealand

PINE RIDGE 42
chenin blanc + viognier, california

LIOCO 56
chardonnay, sonoma county

STUHLMULLER 'ESTATE' 62
chardonnay, alexander valley

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 12/18/46
brut | cava, spain

LOKELANI 14/21/54
sparkling rosé | maui, hawaii

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

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

A TO Z 12/18/46
pinot gris | oregon

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

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

HUNT & HARVEST 14/21/54
sauvignon blanc | napa valley

LINE 39 11/16.5/42
chardonnay | california

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*

REDS

LOUIS JADOT 42
beaujolais-villages, france

CRAGGY RANGE 59
pinot noir, martinborough, new zealand

**PIRO WINE CO.
'POINTS WEST'** 66
pinot noir, santa barbara county

RAEN 95
pinot noir, sonoma coast

DECOY 59
merlot, napa valley

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

MOLLY DOOKER 'THE BOXER' 60
shiraz, south australia

SEGHECIO zinfandel 56
sonoma county, california

THE PRISONER 79
napa valley, california

**CANVASBACK BY
DUCKHORN** 78
cabernet sauvignon
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.*