



BREAKFAST

MONDAY - FRIDAY | 7:00 - 11:00AM

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

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

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

ISLAND FAVORITES

BANANA MAC PANCAKES

aloun farms bananas, hamakua mac nuts, whipped mascarpone 18.5

STRAWBERRY MOCHI WAFFLE

maui grown strawberries, whipped mascarpone, manoa honey 19

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 mac nut granola 15

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

ONO OMELETS

Three eggs with homestyle potatoes or white rice

SEAFOOD OMELET


lobster, shrimp & crab, spinach, fresh herbs, lemon hollandaise, jack cheese, tarragon 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

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

An 20% 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 29th 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%

SEAQUENCH 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. | 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

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO 48
prosecco | italy

TAITTINGER 'LA FRANCAISE' 120
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 135
fort ross-seaview, sonoma coast

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

WINES BY THE GLASS

GLASS / 9 OZ. CARAFE / BOTTLE

POEMA 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

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

MORGAN 14/24/54
sauvignon blanc | arroyo seco

LINE 39 11/16.5/42
chardonnay | 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

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

PINOT NOIR

A TO Z 'ESSENCE' 52
oregon

CRAGGY RANGE 59
martinborough, new zealand

PIRO WINE CO. 'POINTS WEST' 66
santa barbara county

HIRSCH 'BOHAN-DILLON' 89
sonoma coast

RAEN 95
sonoma coast

TWOMEY 105
anderson valley

OTHER REDS

LOUIS JADOT 42
beaujolais-villages, france

MOLLYDOOKER 'THE BOXER' 60
shiraz | south australia

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

SEGHEISIO zinfandel 56
sonoma county | california

THE PRISONER 79
napa valley | california

JONATA 'TODOS' 85
red blend | ballard canyon

CABERNET SAUVIGNON

CANVASBACK BY DUCKHORN 78
red mountain | washington

RAMEY 95
napa valley

SILVER OAK 120
alexander valley

O'SHAUGHNESSY 135
napa valley

CORISON 220
napa valley

CONTINUUM ESTATE 280
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 'āina stay healthy for future generations.