

# 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\*

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 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 +8  
or fresh fish +11

### LOCALICIOUS SALAD


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



 Vegan Menu Item

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

20% gratuity is requested from all parties of eight or more

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

## FRESH HAWAIIAN FISH & SEAFOOD

### CRAB TOPPED MACADAMIA NUT CRUSTED MAHI MAHI

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

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\*

hula grill's steak diane, greater omaha's corn fed angus beef, yukon gold mash, shiitake mushroom cream, naked cow dairy truffle butter 54

### SEA SALT CRUSTED DRY AGED RIB EYE

28-day dry aged, greater omaha's angus beef, charred ewa onions, green peppercorn demi, chef's daily risotto 63

### TOMAHAWK STEAK

32 oz creekstone angus 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

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

sriracha honey butter & inamona 9

#### COCONUT CREAMED CORN

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

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

## BEERS ON TAP

Hula Grill proudly uses the 29<sup>th</sup> 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

### 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

## 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*

**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

**LINE 39** 10/15/38  
pinot noir | california

**LIOCO** 17/25.5/66  
pinot noir | mendocino county

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

**ROBERT HALL** 13/19.5/50  
merlot | paso robles

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

**PENFOLDS 'MAX'S'** 18/27/70  
cabernet sauvignon | south australia

### 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

**SEGHESIO** 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.*