

PŪPŪ & BAR CLASSICS

EARLY EATS



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 r 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 durac 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

HANAUMA BAY BREEZE

new amsterdam citrus vodka, fresh pineapple and lemonade, & cranberry

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

LILIKOI DAIQUIRI

selvarey white rum, fresh lime, & passion fruit

BEERS ON TAP

KONA LIGHT BLONDE ALE | 8.5

kona brewing co. | 4.2%

PILLBOX PORTER | 9

lanikai brewing co. | 6.5%

PACIFICO | 6.5

grupo modelo | 4.5%

LONGBOARD LAGER | 8.5

kona brewing co. | 4.6%

HULA HEFEWEIZEN | 8.5

kona brewing co. | 5%

WAIMEA RED ALE | 8

maui brewing co. | 6.3%

BIG SWELL IPA | 8.5

maui brewing co. | 6.8%

SEAQUENCH SESSION SOUR | 7

dogfish head brewery | 4.9%

COORS LIGHT | 6

coors brewing | 4.2%

POG SELTZER | 6.5

maui brewing co. | 5.0% (12 oz. can)

PARADISE CIDER | 7.5

guava lava | honolulu, hawaii

WINES BY THE GLASS

POEMA brut | cava, spain 10

MONT GRAVET  rosé of cinsault | pays d'oc, france 10

SOKOL BLOSSER rosé of pinot noir | willamette valley, or 13

LA FIERA pinot grigio | veneto, italy 9


DASHWOOD sauvignon blanc | marlborough, nz 10

MORGAN sauvignon blanc | arroyo seco 12

SELBACH 'AHI' riesling | mosel, germany 9

TYLER chardonnay | santa barbara 13


LIOCO pinot noir | mendocino county 15

ROBERT HALL  merlot | paso robles 11

CAPE D'OR cabernet sauvignon | south africa 11

BEDROCK 'WHOLE SHEBANG' zinfandel blend | california 9

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

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

A 20% gratuity is requested for parties of eight or more.