EARLY EATS

Hula Grill WAIKIKI

PŪPŪ & BAR CLASSICS

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 G
watermelon radish, pickled hearts of palm, naan flatbread 17.5

HULA GRILL SASHIMI* G
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, lilikoi 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 duroc 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
organic ocean vodka & big island fresh lemons

LILIKOI DAIQUIRI
selvarey white rum, fresh lime, & passion fruit

BEERS ON TAP

KONA LIGHT BLONDE ALE | 8.5
kona brewing co. | 4.2%

COCONUT HIWA PORTER | 8
maui brewing co. | 6%

PACIFICO | 6.5
grupo modelo | 4.5%

LONGBOARD LAGER | 8.5
kona brewing co. | 4.6%

HULA HEFEWEIZEN | 8.5
kona brewing co. | 5%

RED ZEPPLIN AMBER ALE | 8
aloha beer co. | 6.2%

BIG SWELL IPA | 8.5
maui brewing co. | 6.8%

60 MINUTE IPA | 7
dogfish head brewery | 6%

COORS LIGHT | 6
coors brewing | 4.2%

POG SELTZER | 6.5
maui brewing co. | 5.0% (12 oz. can)

LEI'D BACK LILIKOI | 7
paradise cider | 6% (12 oz. can)

WINES BY THE GLASS

POEMA	brut | cava, spain	10
MONT GRAVET	rosé of cinsault | pays d'oc, france	10
STOLPMAN 'LOVE YOU BUNCHES'	rosé of gsm | santa barbara	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.

G 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.

HGW 012224