

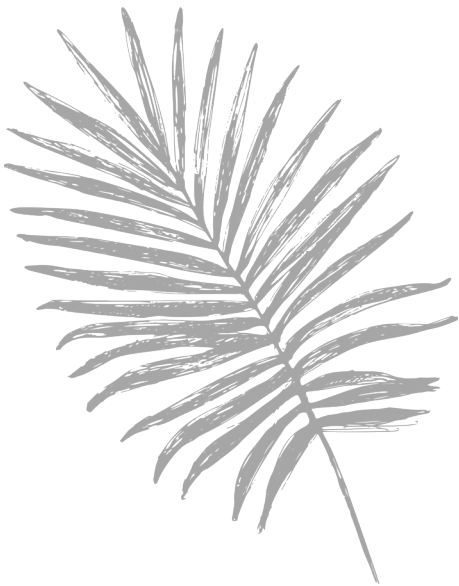
WINES BY THE BOTTLE

TINY BUBBLES

TAITTINGER ‘LA FRANCAISE’ brut champagne, france	120
DOM PERIGNON brut épernay, france	299

WHITES

KINGS RIDGE pinot gris willamette valley, oregon	42
DRY CREEK VINEYARD fumé blanc sonoma county, california	42
CLOS HENRI sauvignon blanc marlborough, new zealand	65
PINE RIDGE chenin blanc + viognier california	42
LIOCO chardonnay sonoma county	56
TALLEY chardonnay san luis obispo coast	68
PAUL HOBBS chardonnay russian river valley	95
PLUMPJACK ‘RESERVE’ chardonnay oakville, napa valley	100
WAYFARER chardonnay fort ross-seaview, sonoma coast	135



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 compostable straws upon request as part of our efforts to ensure that our ocean and our ‘aina stay healthy for future generations.

PINOT NOIR

A TO Z ‘ESSENCE’ oregon	52
CRAGGY RANGE martinborough, new zealand	59
PIRO WINE CO. ‘POINTS WEST’ santa barbara county	66
HIRSCH ‘BOHAN-DILLON’ sonoma coast	89
RAEN sonoma coast	95
TWOMEY anderson valley	105

OTHER REDS

LOUIS JADOT beaujolais-villages france	42
ZUCCARDI ‘POLIGONOS’ malbec uco valley, argentina	56
MOLLYDOOKER ‘THE BOXER’ shiraz south australia	60
K VINTNERS ‘MOTOR CITY KITTY’ syrah yakima valley, washington	76
SEGHECIO zinfandel sonoma county	56
THE PRISONER red blend napa valley	79
JONATA ‘TODOS’ red blend ballard canyon	85

CABERNET SAUVIGNON

CANVASBACK BY DUCKHORN red mountain, washington	78
RAMEY napa valley	95
SILVER OAK alexander valley	120
CORISON napa valley	220
CONTINUUM ESTATE napa valley	280

COCKTAILS

FRESH SQUEEZED MAI TAI
our signature cocktail made with aloha, fresh hawaiian juices & two types of rum 16

HULA-RITA
kapena li hing mui infused blanco tequila, fresh sweet & sour, agave, passion fruit juice 16

LILIKOI COCONUT SPRITZER
meili vodka, coconut water, lilikoi, strawberries, & sparkling wine 15

TAI ONE ON
maker’s mark bourbon, orange curacao, orgeat, fresh lime and pineapple juice 17

PINEAPPLE YUZU-ADE
hendricks, yuzu, lemon, fresh pineapple juice, st. germain 17

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

COCONUT ESPRESSO MARTINI
ketel one vodka, kahlua, espresso, coconut 17

GUAVA DAIQUIRI
koloa white rum, guava, st. germain, fresh lime juice 17

SPIKED FRESH LEMONADE SLUSHIE
organic ocean vodka, big island fresh lemons 16



ZERO PROOF

LEMONADE SLUSHIE
fresh juice from the big island of hawaii 9

ISLAND FRUIT SMOOTHIE
blend of pineapple, mango, strawberry, and coconut 9



WINES BY THE GLASS

POEMA brut cava, spain	12/18/46
FRATELLI COSMO prosecco italy	14/21/54
LA FIERA pinot grigio veneto, italy	11/16.5/42
SELBACH ‘AHI’ riesling mosel, germany	11/16.5/42
DASHWOOD sauvignon blanc marlborough, nz	12/18/46
MORGAN sauvignon blanc arroyo seco	14/24/54
LINE 39 chardonnay california	11/16.5/42
TYLER chardonnay santa barbara county	15/22.5/58
ROMBAUER chardonnay carneros	20/30/78

barrel to glass - we use keg wine for freshness and reduced carbon footprint

GLASS/9OZ CARAFE/BOTTLE

MONT GRAVET rosé of cinsault pays d’oc, france	12/18/46
STOLPMAN ‘LOVE YOU BUNCHES’ rosé of gsm santa barbara	15/22.5/58
LINE 39 pinot noir california	10/15/38
LIOCO pinot noir mendocino county	17/25.5/66
BEDROCK WINE CO. ‘THE WHOLE SHEBANG’ zinfandel blend california	11/16.5/42
ROBERT HALL merlot paso robles	13/19.5/50
CAPE D’OR cabernet sauvignon south africa	13/19.5/50
PENFOLDS ‘MAX’S’ cabernet sauvignon south australia	18/27/70

BEERS ON TAP *Hula Grill proudly uses the 29° Blizzard Draft System*

KONA LIGHT BLONDE ALE 10 kona brewing co. 4.2%	HULA HEFEWEIZEN 10 kona brewing co. 5%	BIG SWELL IPA 10 maui brewing co. 6.8%
KONA “BACKYARD BATCH” 10.5 limited edition from kona brewing co. please inquire!	COCONUT HIWA PORTER 10 maui brewing co. 6%	COORS LIGHT 7.5 coors brewing 4.2%
PACIFICO 8 grupo modelo. 4.5%	RED ZEPPELIN AMBER ALE 10 aloha beer co. 6.2%	POG SELTZER 8 (12 oz. can) maui brewing 5%
LONGBOARD LAGER 10 kona brewing co. 4.6%	ROTATING HAZY IPA 11 hanakoa brewing co.	LEI'D BACK LILIKOI 9 (12 oz. can) paradise ciders 6%
THE FLOOR IS GUAVA KETTLE SOUR 13 lokahi brewing co. 6.2%	60 MINUTE IPA 9 dogfish head brewery 6%	NON ALCOHOLIC HAZY IPA 8 (12 oz. can) athletic brewing co.

WEEKEND BRUNCH

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, tarragon 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 mac nut 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, 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

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 chicken wings, gochujang buffalo sauce, furikake ranch, pickled jalapenos 19

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

FROM THE RANCH

PRIME RIB*

greater omaha’s angus beef, hawaiian salt rubbed, slow roasted, hand carved, homestyle potatoes 31

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

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)

KABOCHA PUMPKIN HUMMUS

watermelon radish, pickled hearts of palm, naan flatbread 17.5

HULA CAESAR

waipoli romaine, ho farms tomatoes, shaved parmesan, focaccia crouton 12

with natural chicken breast 20

with fresh hawaiian fish 23

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

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

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

RAINBOW SORBET

sorbet swirl of mango, dragon fruit, lychee, guava & strawberry, topped with fresh fruit 11

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

 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