

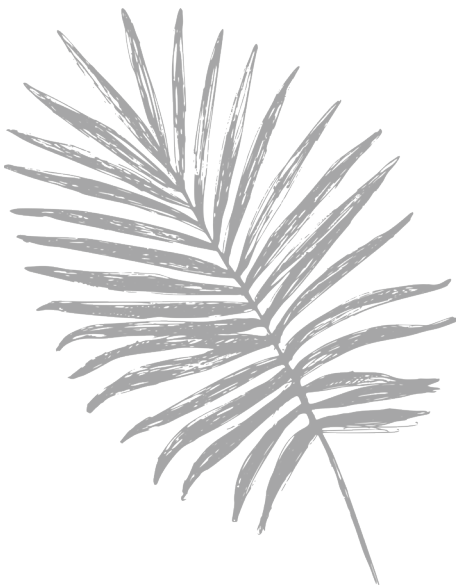
WINES BY THE BOTTLE

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
SEGHESIO 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.



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* ㉔

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 jalapeños 19

PANKO CRUSTED CALAMARI STEAK

lemon & caper beurre blanc 19.5

FARM GREENS

*add all natural grilled chicken +8
or fresh fish +11*

LOCALICIOUS SALAD ㉔

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 12.5

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 sauce, ginger gelato 13

PONO PIE ㉔

made with maui grown ‘ulu (hawaiian breadfruit), nut crust, tropical fruit compote & kula strawberry coulis *(gluten, sugar & dairy free)* 12

RAINBOW SORBET

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

DOCK TO DISH

CRAB TOPPED MACADAMIA NUT CRUSTED MAHI MAHI ㉔

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, coconut lychee rice 43

FROM THE RANCH

FILET STEAK KIANA* ㉔

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

GUAVA BBQ CHICKEN

wayne farms all natural chicken, crisp vegetable slaw, coconut lychee rice 29

TOMAHAWK STEAK

32 oz creekstone angus beef rib chop, trio of sauces, chef’s daily risotto, fresh vegetables 110

COCONUT SEAFOOD CHOWDER ㉔

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

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

BRAISED MUSHROOM RAVIOLI ㉔

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 ㉔

sriracha honey butter & inamona 9

COCONUT CREAMED CORN ㉔

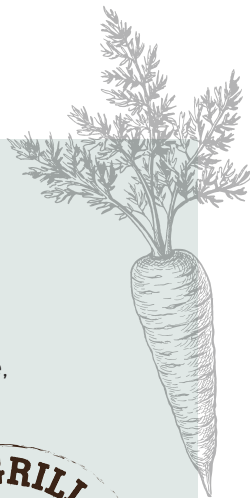
coconut milk, duroc bacon, fresh herbs 9

SEARED LONG EGGPLANT

japanese long eggplant, pickled ginger ponzu 9

CHEF’S DAILY RISOTTO

arborio rice, parmesan cheese, fresh vegetables 13



㉔ Vegan Menu Item

㉔ 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