

WINES BY THE BOTTLE

TINY BUBBLES

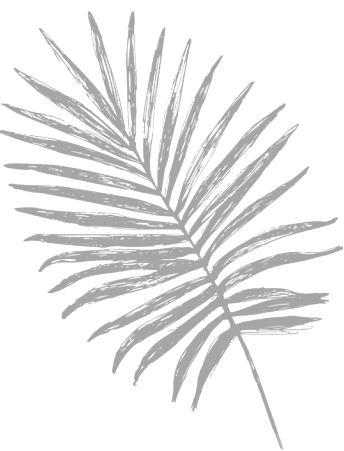
FRATELLI COSMO prosecco italy	48
TAITTINGER ‘LA FRANCAISE’ brut champagne, france	120
DOM PERIGNON brut épernay, france	399

WHITES

KINGS RIDGE pinot gris willamette valley, oregon	44
DRY CREEK VINEYARD fumé blanc sonoma county	42
CLOS HENRI sauvignon blanc marlborough, new zealand	65
PINE RIDGE chenin blanc + viognier california	42

CHARDONNAY

LIOCO sonoma county	56
TALLEY san luis obispo coast	68
OLIVIER LEFLAIVE ‘LES SÉTILLES’ bourgogne, france	74
PAUL HOBBS russian river valley	99
BREWER CLIFTON sta. rita hills	110
WAYFARER 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
TWOMEY anderson valley	105
RAEN sonoma coast	125
DOMAINE SERENE ‘EVENSTAD RESERVE’ willamette valley, oregon	150

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
GAJA CA ‘MARCANDA ‘PROMIS’ red blend toscana, italy	115

CABERNET SAUVIGNON

FINCA DECERO mendoza, argentina	58
CANVASBACK BY DUCKHORN red mountain, washington	78
RAMEY napa valley	105
SILVER OAK alexander valley	135
CORISON napa valley	220
CONTINUUM ESTATE napa valley	310

COCKTAILS

FRESH SQUEEZED MAI TAI
our signature cocktail made with aloha, fresh hawaiian juices & two types of rum 17

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 16

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

PINEAPPLE YUZU-ADE
hendricks, joto yuzu sake, 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 25

COCONUT ESPRESSO MARTINI
ketel one vodka, mr black coffee liqueur, 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 10

ISLAND FRUIT SMOOTHIE
blend of pineapple, mango, strawberry, and coconut 10



WINES BY THE GLASS

POEMA brut cava, spain	12/18/46
LOKELANI sparkling rosé maui	17/25.5/66
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
CHAMISAL 🍷 chardonnay san luis obispo coast	12/18/46
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
MALENE rosé california	15/22.5/58
THE PINOT PROJECT 🍷 pinot noir california	12/18/46
ARGYLE ‘BLOOM HOUSE’ pinot noir willamette valley	16/24/62
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
OBSIDIAN ‘VOLCANIC ESTATE’ cabernet sauvignon red hills lake county, california	18/27/70

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

16oz/20oz		
KONA LIGHT BLONDE ALE 10/12.5 kona brewing co. 4.2%	HULA HEFEWEIZEN 10/12.5 kona brewing co. 5%	BIG SWELL IPA 10/12.5 maui brewing co. 6.8%
KONA “BACKYARD BATCH” 10.5/13 limited edition from kona brewing co. please inquire!	COCONUT HIWA PORTER 10/12.5 maui brewing co. 6%	COORS LIGHT 7.5/9 coors brewing 4.2%
PACIFICO 8/10 grupo modelo. 4.5%	RED ZEPPELIN AMBER ALE 10/12.5 aloha beer co. 6.2%	POG SELTZER 8 (12 oz. can) maui brewing 5%
LONGBOARD LAGER 10/12.5 kona brewing co. 4.6%	ROTATING HAZY IPA 11/13.5 hanakoa brewing co.	LEI'D BACK LILIKOI 9 (12 oz. can) paradise ciders 6%
THE FLOOR IS GUAVA KETTLE SOUR 13/16 lokahi brewing co. 6.2%	60 MINUTE IPA 9/11 dogfish head brewery 6%	NON ALCOHOLIC HAZY IPA 8 (12 oz. can) athletic brewing co.



LUNCH

MONDAY - FRIDAY | 11AM-3PM

PŪPŪ & RAW BAR

POKE TACOS*

marinated raw ahi, avocado, maui onion, wasabi aioli 23

CRAB & MACADAMIANUT WONTONS

guava plum dipping sauce 19

LOBSTER MAC & CHEESE

lobster meat, bechamel sauce, parmesan cheese, ballerina pasta 23

HONEY MAC NUT SHRIMP

crispy battered, candied mac nuts, citrus marmalade glaze 19

HULA GRILL SASHIMI* ㉔

raw ahi, wasabi, shoyu 25

MUSHROOM FRIES

sliced portobello mushrooms, buttermilk batter, fried crispy, sriracha yuzu aioli 17

KABOCHA PUMPKIN HUMMUS

watermelon radish, pickled hearts of palm, naan flatbread 18

SMOKED AHI DIP

house made smoked hawaiian big eye, taro chips 18

KOREAN FRIED CHICKEN WINGS

wayne farms all natural chicken wings, gochujang buffalo sauce, furikake ranch, pickled jalapenos 21

PANKO CRUSTED CALAMARI STEAK

lemon & caper beurre blanc 21

PRIME RIB POKE

greater omaha's angus beef, maui onion, grape tomato, green onion, traditional poke sauce, inamona, sesame seeds 23

FARM GREENS

*add all natural grilled chicken +8
or fresh fish +12*

LOCALICIOUS SALAD ㉔

waipoli farms greens, kahuku sea asparagus, sweet ewa onion, hearts of palm, waipoli farms tomatoes, miso lime vinaigrette 16

HULA CAESAR

waipoli romaine lettuce, foccacia croutons, ho farms grape tomatoes 13.5

FRESH HAWAIIAN FISH

BAJA FISH TACOS

choice of cajun grilled or crispy battered, north shore corn & bell pepper relish, chipotle aioli, fresh tortilla chips & salsa 25.5
add avocado mash 3

BEER BATTERED FRESH FISH & CHIPS

hand dipped in kona longboard lager batter, lilikoi dipping sauce 27.5

FROM THE RANCH

KALBI CHICKEN TACOS

kalbi chicken, bok choy cabbage slaw, banchan cucumber, flour tortilla, taro & sweet potato chips 19

CHEF'S BURGER & FRIES*

1/2 pound angus chuck and brisket blend, aged white cheddar, lettuce, tomato, onion, secret sauce & fries 21.5
*add duroc bacon 3
vegetarian patty & gluten free bun available upon request*

LATE RISERS

KAHUNA BURRITO

three eggs, kukui sausage co. chorizo, bacon, jack & cheddar cheese, avocado, chipotle cream, chips & salsa 21

LOCO MOCO*

two eggs, pork fried rice, braised short rib, kalua pork, portuguese sausage, shiitake mushroom gravy 23

DESSERT

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

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 taro bun, taro & sweet potato chips 26

KOREAN FRIED CHICKEN SANDWICH

panko breaded chicken breast, gochujang sauce, kimchee slaw, taro bun, taro & sweet potato chips 21

KABAYAKI PORK RIBS

duroc pork ribs, kabayaki sauce, green onion, sesame seed, bonito flakes, spicy aioli, kimchee slaw, white rice 25

BANANA MAC PANCAKES

aloun farms bananas, hamakua mac nuts, whipped mascarpone 19.5

AVOCADO TOAST*

housemade focaccia bread, avocado, charred tomato, arugula, red onion, poached egg, meyer lemon vinaigrette 16
with applewood bacon 19

PONO PIE ㉔

made with maui grown 'ulu (hawaiian breadfruit), nut crust, tropical fruit compote & kula strawberry coulis *(gluten, sugar & dairy free)* 13

RAINBOW SORBET

sorbet swirl of mango, dragon fruit, lychee, guava & strawberry, topped with fresh fruits 12

🌿 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