

## PŪPŪ & BAR CLASSICS

# EARLY EATS



### SEAFOOD POTSTICKERS

lobster, scallop, & shrimp, gyoza wrapper, guava plum sauce 12

### CRAB MAC NUT WONTONS

guava plum dipping sauce 19

### KALUA PORK POTSTICKERS

imu roasted kalua pig, cabbage, mondu wrapper, ponzu sauce 10

### GRILLED SHRIMP COCKTAIL

herb grilled shrimp, chimichurri, thai cocktail dipping sauce 15

### LEMON PEPPER GARLIC WINGS

crispy fried wayne farms chicken wings, honey wasabi dipping sauce 15

### SMOKED AHI DIP

house made smoked hawaiian big eye, taro chips 18

### AHI CRUDO

sliced sashimi grade ahi tuna, topped with sea asparagus, red onions, yuzu kosho, evo and ponzu 15

### BTS SALAD

baby spinach, durac bacon, red onions, cherry tomatoes, hard boiled egg, yuzu vinaigrette 12

### HULA GRILL SASHIMI\*

raw ahi, wasabi, shoyu 25

### KABAYAKI PORK RIBS

durac pork ribs, kabayaki sauce, green onion, sesame seed, bonito flakes, spicy aioli, kimchee slaw, white rice 27

### BAJA FISH TACOS

choice of cajun grilled or crispy battered, north shore corn & bell pepper relish, chipotle aioli, fresh tortilla chips and salsa 27  
*add avocado mash 3*

### BEER BATTERED FRESH FISH & CHIPS

hand dipped in kona longboard lager batter, lilikoï dipping sauce 29

### HULA CAESAR

waipoli romaine, ho farms grape tomatoes, focaccia crouton 15  
*with natural chicken breast 23*  
*with fresh hawaiian fish 27*

### CHEF'S BURGER & FRIES\*

1/2 pound angus chuck and brisket blend, aged white cheddar, lettuce, tomato, onion, secret sauce & fries 23

*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 19

### LOBSTER SEAFOOD ROLL

lobster, langoustine, bay scallops, shrimp, tarragon aioli, toasted la tour taro bun, taro & sweet potato chips 29

## SPECIALTY COCKTAILS | 12

### HANAUMA BAY BREEZE

citrus vodka, fresh pineapple, lemonade, & cranberry

### SPIKED FRESH LEMONADE SLUSHIE

vodka & big island fresh lemons

### LILIKOI DAIQUIRI

white rum, fresh lime, & passion fruit

## BEERS ON TAP

### KONA LIGHT BLONDE ALE | 8.5

kona brewing co. | 4.2%

### COCONUT HIWA PORTER | 9.5

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%

### TALK STORY PALE ALE | 9.5

kohola brewery | 5.1%

### 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)

### GUAVA LAVA CIDER | 7

paradise cider | 6% (12 oz. can)

## WINES BY THE GLASS

**POEMA** brut | cava, spain 10

**LOKELANI** sparkling rosé | maui 15

**LA FIERA** pinot grigio | veneto, italy 9

**SELBACH 'AHI'** 9

riesling | mosel, germany

**DASHWOOD** 10

sauvignon blanc | marlborough, nz

**MORGAN** 12

sauvignon blanc | arroyo seco

**CHAMISAL**  10

chardonnay | san luis obispo coast

**TYLER** chardonnay | santa barbara 13

**ROMBAUER** chardonnay | carneros 18

**MONT GRAVET**  10

rosé of cinsault | pays d'oc, france

**MALENE** rosé | california 13

**THE PINOT PROJECT**  10

pinot noir | willamette valley

**ARGYLE 'BLOOM HOUSE'** 14

pinot noir | willamette valley

**BEDROCK 'WHOLE SHEBANG'** 9

zinfandel blend | california

**ROBERT HALL**  11

merlot | paso robles

**CAPE D'OR** 11


cabernet sauvignon | south africa

**OBSIDIAN** 11

'VOLCANIC ESTATE'

cabernet sauvignon | red hills lake county, california

\*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.