WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO 48
prosecco | italy

TAITTINGER 'LA FRANCAISE' 120
brut | champagne, france

DOM PERIGNON 399
brut | épernay, france

WHITES

KINGS RIDGE 44
pinot gris | willamette valley, oregon

DRY CREEK VINEYARD 42
fumé blanc | sonoma county

CLOS HENRI 65
sauvignon blanc | marlborough, new zealand

PINE RIDGE 42
chenin blanc + viognier | california

CHARDONNAY

LIOCO 56
sonoma county

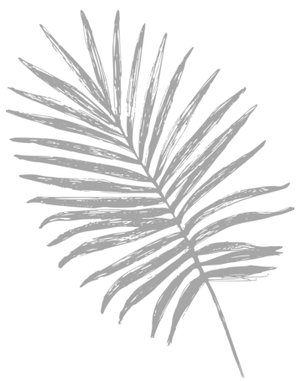
TALLEY 68
san luis obispo coast

OLIVIER LEFLAIVE 'LES SÉTILLES' 74
bourgogne, france

PAUL HOBBS 99
russian river valley

BREWER CLIFTON 110
sta. rita hills

WAYFARER 135
fort ross-seaview, sonoma coast



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' 52
oregon

CRAGGY RANGE 59
martinborough, new zealand

PIRO WINE CO. 'POINTS WEST' 66
santa barbara county

HIRSCH 'BOHAN-DILLON' 89
sonoma coast

TWOMEY 105
anderson valley

RAEN 125
sonoma coast

DOMAINE SERENE 'EVENSTAD RESERVE' 150
willamette valley, oregon

OTHER REDS

LOUIS JADOT 42
beaujolais-villages | france

ZUCCARDI 'POLIGONOS' 56
malbec | uco valley, argentina

MOLLYDOOKER 'THE BOXER' 60
shiraz | south australia

K VINTNERS 'MOTOR CITY KITTY' 76
syrah | yakima valley, washington

SEGHESIO 56
zinfandel | sonoma county

THE PRISONER 79
red blend | napa valley

JONATA 'TODOS' 85
red blend | ballard canyon

GAJA CA 'MARCANDA 'PROMIS' 115
red blend | toscana, italy

CABERNET SAUVIGNON

FINCA DECERO 58
mendoza, argentina

CANVASBACK BY DUCKHORN 78
red mountain, washington

RAMEY 105
napa valley

SILVER OAK 135
alexander valley

CORISON 220
napa valley

CONTINUUM ESTATE 310
napa valley

COCKTAILS

FRESH SQUEEZED MAI TAI
our signature cocktail made with aloha, fresh hawaiian juices & two types of rum 18

HULA-RITA
kapena li hing mui infused blanco tequila, fresh sweet & sour, agave, passion fruit juice 18

LILIKOI COCONUT SPRITZER
meili vodka, coconut water, lilikoi, strawberries, & sparkling wine 17

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

LYCHEE MARTINI
a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up. 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, kahlua, espresso, fresh 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 17

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

GLASS/9OZ CARAFE/BOTTLE

POEMA 12/18/46
brut | cava, spain

LOKELANI 17/25.5/66
sparkling rosé | maui

LA FIERA 11/16.5/42
pinot grigio | veneto, italy

SELBACH 'AHI' 11/16.5/42
riesling | mosel, germany

DASHWOOD 12/18/46
sauvignon blanc | marlborough, nz

MORGAN 14/24/54
sauvignon blanc | arroyo seco

CHAMISAL 12/18/46
chardonnay | san luis obispo coast

TYLER 15/22.5/58
chardonnay | santa barbara county

ROMBAUER 20/30/78
chardonnay | carneros

MONT GRAVET 12/18/46
rosé of cinsault | pays d'oc, france

MALENE 15/22.5/58
rosé | california

THE PINOT PROJECT 12/18/46
pinot noir | california

ARGYLE 'BLOOM HOUSE' 16/24/62
pinot noir | willamette valley

BEDROCK WINE CO. 'THE WHOLE SHEBANG' 11/16.5/42
zinfandel blend | california

ROBERT HALL 13/19.5/50
merlot | paso robles

CAPE D'OR 13/19.5/50
cabernet sauvignon | south africa

OBSIDIAN 'VOLCANIC ESTATE' 18/27/70
cabernet sauvignon | red hills lake county, california

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

BEERS ON TAP

Hula Grill proudly uses the 29° Blizzard Draft System

16oz/20oz

KONA LIGHT BLONDE ALE | 10/13
kona brewing co. | 4.2%

LAVAMAN RED ALE | 10/13
kona brewing co. | 5.6%

PACIFICO | 8/10
grupo modelo. | 4.5%

LONGBOARD LAGER | 10/13
kona brewing co. | 4.6%

POP TOP KOLSCH | 11/14
kalihi beer | 5.4%

HULA HEFEWEIZEN | 10/13
kona brewing co. | 5%

COCONUT HIWA PORTER | 11/14
maui brewing co. | 6%

TALK STORY PALE ALE | 11/14
kohola brewery | 5.1%

ROTATING HAZY IPA | 12/15
hanakoa brewing co.

60 MINUTE IPA | 9/11
dogfish head brewery | 6%

BIG SWELL IPA | 10/13
maui brewing co. | 6.8%

COORS LIGHT | 7.5/9.5
coors brewing | 4.2%

POG SELTZER | 8
(12 oz. can) maui brewing | 5%

GUAVA LAVA CIDER | 9
(12 oz. can) paradise ciders | 6%

NON ALCOHOLIC HAZY IPA | 8
(12 oz. can) athletic brewing co.

BREAKFAST

MONDAY - FRIDAY | 7AM-11AM

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 17.5

LOCO MOCO*
two eggs, pork fried rice, braised short rib, kalua pork, portuguese sausage, shiitake mushroom gravy 25

KAHUNA BURRITO
three eggs, kukui sausage co. chorizo, bacon, jack & cheddar cheese, avocado, chipotle cream, chips & salsa 23

AVOCADO TOAST*
housemade focaccia bread, avocado,charred tomato, arugula, red onion, poached egg, meyer lemon vinaigrette 17
with applewood bacon +4

KEIKI

Kids 10 & under

CHOCOLATE CHIP PANCAKE 13

BANANA PANCAKE 13

FRESH LOCAL EGG*
with choice of bacon or sausage, potatoes, rice or toast 15

SIDES $5

APPLEWOOD SMOKED BACON G

PORTUGUESE OR LINK SAUSAGE G

FRESH HAWAIIAN PAPAYA G

DAY DRINKS

MIMOSA | 9

CLASSIC BLOODY MARY | 16

FRESH JUICE | 6.5

MAUI OMA COFFEE | 5

ISLAND FAVORITES

BANANA MAC PANCAKES
aloun farms bananas, hamakua mac nuts, whipped mascarpone, mac nut syrup 21

STRAWBERRY MOCHI WAFFLE
maui grown strawberries, whipped mascarpone, manoa honey 19.5

PEANUT BUTTER & BACON FRENCH TOAST
la tour bakery croissant, strawberries, aloun farms banana, duroc bacon, peanut butter sauce, whipped mascarpone 19

AÇAI BOWL
fresh banana, coconut, berries & manoa honey with housemade mac nut granola 15

HOUSE MADE FOCACCIA BENEDICTS

Poached ka lei eggs, house made focaccia*

PORTUGUESE SAUSAGE
kukui sausage co., scallions, lemon hollandaise 25

CRAB CAKE & SPINACH
lump crab, edamame, corn, tarragon aioli, panko, spinach, jade pesto hollandaise 27

ONO OMELETS

Three eggs with homestyle potatoes or white rice

SEAFOOD OMELET
lobster, shrimp & langoustine, spinach, fresh herbs, lemon hollandaise, jack cheese, tarragon aioli 25

VEGETABLE OMELET
kale, mushrooms, seared grape tomatoes, onions, brie cheese, sliced avocado 19.5

KAMA'AINA
ham, smoked bacon, portuguese sausage, cheddar, green onion 21

G 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