

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, duroc bacon, red onions, cherry tomatoes, hard boiled egg, yuzu vinaigrette 12

HULA GRILL SASHIMI*

raw ahi, wasabi, shoyu 25

KABAYAKI PORK RIBS

duroc 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 duroc 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

BIG WAVE GOLDEN ALE | 8.5

kona brewing co. | 4.4%

KONA LIGHT BLONDE ALE | 8.5

kona brewing co. | 4.2%

LONGBOARD LAGER | 8.5

kona brewing co. | 4.6%

BIG SWELL IPA | 8.5

maui brewing co. | 6.8%

GOLD CLIFF IPA | 8.5

maui brewing co. | 7.2%

TALK STORY PALE ALE | 9.5

kohola brewery | 5.1%

PACIFICO | 7.5

grupo modelo | 4.5%

COORS LIGHT | 6.5

coors brewing | 4.2%

60 MINUTE IPA | 7

dogfish head brewery | 6%

POG SELTZER | 7.5

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' riesling | mosel, germany 9

DASHWOOD sauvignon blanc | marlborough, nz 10

MORGAN sauvignon blanc | arroyo seco 12

CHAMISAL  chardonnay | san luis obispo coast 10

ROMBAUER chardonnay | carneros 18

MONT GRAVET  10

rosé of cinsault | pays d'oc, france

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

*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.

A 5% surcharge will be added to takeout orders.