

# WINES BY THE BOTTLE

## TINY BUBBLES

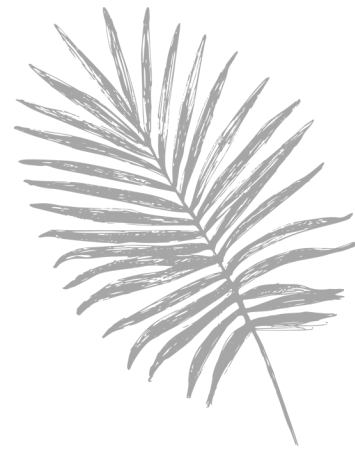
<b>FRATELLI COSMO</b> prosecco   italy	48
<b>TAITTINGER 'LA FRANCAISE'</b> brut   champagne, france	120
<b>DOM PERIGNON</b> brut   épernay, france	399

## WHITES

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

## CHARDONNAY

<b>LIOCO</b> sonoma county	56
<b>TALLEY</b> san luis obispo coast	68
<b>OLIVIER LEFLAIVE 'LES SÉTILLES'</b> bourgogne, france	74
<b>PAUL HOBBS</b> russian river valley	99
<b>BREWER CLIFTON</b> sta. rita hills	110
<b>WAYFARER</b> 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

<b>A TO Z 'ESSENCE'</b> oregon	52
<b>CRAGGY RANGE</b> martinborough, new zealand	59
<b>PIRO WINE CO. 'POINTS WEST'</b> santa barbara county	66
<b>TWOMEY</b> anderson valley	105
<b>RAEN</b> sonoma coast	125
<b>DOMAINE SERENE 'EVENSTAD RESERVE'</b> willamette valley, oregon	150

## OTHER REDS

<b>LOUIS JADOT</b> beaujolais-villages   france	42
<b>ZUCCARDI 'POLIGONOS'</b> malbec   uco valley, argentina	56
<b>MOLLYDOOKER 'THE BOXER'</b> shiraz   south australia	60
<b>K VINTNERS 'MOTOR CITY KITTY'</b> syrah   yakima valley, washington	76
<b>SEGHEISIO</b> zinfandel   sonoma county	56
<b>THE PRISONER</b> red blend   napa valley	79
<b>JONATA 'TODOS'</b> red blend   ballard canyon	85
<b>GAJA CA 'MARCANDA 'PROMIS'</b> red blend   toscana, italy	115

## CABERNET SAUVIGNON

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

## COCO COOLER

coconut water, fresh sweet & sour, manoa honey, and mint 12



# WINES BY THE GLASS

GLASS/90Z CARAFE/BOTTLE

<b>POEMA</b> brut   cava, spain	12/18/46	<b>MONT GRAVET</b> 🍷 rosé of cinsault   pays d'oc, france	12/18/46
<b>LOKELANI</b> sparkling rosé   maui	17/25.5/66	<b>MALENE</b> rosé   california	15/22.5/58
<b>LA FIERA</b> pinot grigio   veneto, italy	11/16.5/42	<b>THE PINOT PROJECT</b> 🍷 pinot noir   california	12/18/46
<b>SELBACH 'AHI'</b> riesling   mosel, germany	11/16.5/42	<b>ARGYLE 'BLOOM HOUSE'</b> pinot noir   willamette valley	16/24/62
<b>DASHWOOD</b> sauvignon blanc   marlborough, nz	12/18/46	<b>BEDROCK WINE CO. 'THE WHOLE SHEBANG'</b> zinfandel blend   california	11/16.5/42
<b>MORGAN</b> sauvignon blanc   arroyo seco	14/24/54	<b>ROBERT HALL</b> 🍷 merlot   paso robles	13/19.5/50
<b>CHAMISAL</b> 🍷 chardonnay   san luis obispo coast	12/18/46	<b>CAPE D'OR</b> cabernet sauvignon   south africa	13/19.5/50
<b>TYLER</b> chardonnay   santa barbara county	15/22.5/58	<b>OBSIDIAN 'VOLCANIC ESTATE'</b> cabernet sauvignon   red hills lake county, california	18/27/70
<b>ROMBAUER</b> chardonnay   carneros	20/30/78		

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

<b>KONA LIGHT BLONDE ALE   10/13</b> kona brewing co.   4.2%	<b>BIG SWELL IPA   10/13</b> maui brewing co.   6.8%	<b>LAVAMAN RED ALE   10/13</b> kona brewing co.   5.6%
<b>BIG WAVE GOLDEN ALE   10/13</b> kona brewing co.   4.4%	<b>GOLD CLIFF IPA   11/14</b> kona brewing co.   7.2%	<b>COCONUT HIWA PORTER   11/14</b> maui brewing co.   6%
<b>LONGBOARD LAGER   10/13</b> kona brewing co.   4.6%	<b>ROTATING HAZY IPA   12/15</b> hanakoa brewing co.	<b>NON ALCOHOLIC MICHELOB ULTRA ZERO   8</b> (12 oz. can) michelob
<b>PACIFICO   9/12</b> grupo modelo.   4.5%	<b>60 MINUTE IPA   9/11</b> dogfish head brewery   6%	<b>NON ALCOHOLIC HAZY IPA   8</b> (12 oz. can) athletic brewing co.
<b>COORS LIGHT   8/11</b> coors brewing   4.2%	<b>TALK STORY PALE ALE   11/14</b> kohola brewery   5.1%	<b>POG SELTZER   9</b> (12 oz. can) maui brewing   5%
		<b>GUAVA LAVA CIDER   9</b> (12 oz. can) paradise ciders   6%

# LUNCH

MONDAY - FRIDAY | 11AM-3PM

## PŪPŪ & RAW BAR

### POKE TACOS\*

marinated raw ahi, avocado, maui onion, wasabi aioli 24

### 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\* ©

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 23

### 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 ©

waipoli farms greens, kahuku sea asparagus, sweet ewa onion, hearts of palm, waipoli farms tomatoes, miso lime vinaigrette 17

### HULA CAESAR

waipoli romaine lettuce, foccacia croutons, ho farms grape tomatoes 15

## 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 27  
*add avocado mash 3*

### BEER BATTERED FRESH FISH & CHIPS

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

## FROM THE RANCH

### KALBI CHICKEN TACOS

kalbi chicken, bok choy cabbage slaw, banchan cucumber, flour tortilla, taro & sweet potato chips 21

### 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*

## LATE RISERS

### KAHUNA BURRITO

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

### LOCO MOCO\*

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

## DESSERT

### KIMO'S ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 15

### PINEAPPLE UPSIDE-DOWN CAKE

homemade caramel rum sauce, ginger gelato 14

### CAJUN FISH SANDWICH

cajun seared fresh fish, herb aioli, lettuce, tomato, la tour taro bun, taro & sweet potato chips 27

### LOBSTER SEAFOOD ROLL

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

### KOREAN FRIED CHICKEN SANDWICH

panko breaded chicken breast, gochujang sauce, kimchee slaw, taro bun, taro & sweet potato chips 23

### KABAYAKI PORK RIBS

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

### BANANA MAC PANCAKES

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

### AVOCADO TOAST\*

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

### PONO PIE ©

made with maui grown 'ulu (hawaiian breadfruit), nut crust, tropical fruit compote & kula strawberry coulis (*gluten, sugar & dairy free*) 14

### RAINBOW SORBET

sorbet swirl of mango, dragon fruit, lychee, guava & strawberry, topped with fresh fruits 13

🌱 Vegan Menu Item

© 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.  
A 5% surcharge will be added to takeout orders.

\*Consuming raw or undercooked foods may increase your risk of foodborne illness