

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco italy	52
TAITTINGER ‘LA FRANCAISE’ brut champagne, france	120
DOM PERIGNON brut épernay, france	399

WHITES

KINGS RIDGE pinot gris willamette valley, oregon	48
DRY CREEK VINEYARD fumé blanc sonoma county	50
RIDGE grenache blanc paso robles	72
FRIÃ FRIÕ white blend vinho verde, portugal	48
CLOS HENRI sauvignon blanc marlborough, new zealand	65
PINE RIDGE chenin blanc + viognier california	46
JOLIE-LAIDE skin-contact trousseau gris sonoma county	68

CHARDONNAY

LIOCO sonoma county	60
TALLEY san luis obispo coast	68
OLIVIER LEFLAIVE ‘LES SÉTILLES’ bourgogne, france	74
ROMBAUER carneros	84
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

Craggy Range martinborough, new zealand	64
PIRO WINE CO. ‘POINTS WEST’ santa barbara county	66
PURPLE HANDS ‘LONE OAK RANCH’ willamette valley, oregon	82
VINCENT GIRARDIN ‘CUVÉE ST. VINCENT’ bourgogne, france	92
TWOMEY anderson valley	105
RAEN sonoma coast	125
DOMAINE SERENE ‘EVENSTAD RESERVE’ willamette valley, oregon	150

OTHER REDS

LOUIS JADOT beaujolais-villages france	48
ZUCCARDI ‘POLIGONOS’ malbec uco valley, argentina	66
MOLLYDOOKER ‘THE BOXER’ shiraz south australia	64
K VINTNERS ‘MOTOR CITY KITTY’ syrah yakima valley, washington	76
SEGHEsIO zinfandel sonoma county	56
MARQUÉS DE CÁCERES ‘RESERVA’ tempranillo rioja, spain	82
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

RAMEY napa valley	105
SILVER OAK alexander valley	135
LA JOTA howell mountain	205
CORISON napa valley	220
CONTINUUM ESTATE napa valley	310
PETER MICHAEL ‘LES PAVOTS’ knights valley	375

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

WINES BY THE GLASS

POEMA brut cava, spain	13/19.5/50	MONT GRAVET 🍷 rosé of cinsault pays d’oc, france	13/19.5/50
LOKELANI sparkling rosé maui	17/25.5/66	MALENE rosé california	15/22.5/58
LA FIERA pinot grigio veneto, italy	12/18/46	THE PINOT PROJECT 🍷 pinot noir california	14/21/54
SELBACH ‘AHI’ riesling mosel, germany	12/18/46	ARGYLE ‘BLOOM HOUSE’ pinot noir willamette valley	16/24/62
DASHWOOD sauvignon blanc marlborough, nz	13/19.5/50	BEDROCK WINE CO. ‘THE WHOLE SHEBANG’ zinfandel blend california	12/18/46
ST. SUPÉRY sauvignon blanc napa valley	15/22.5/58	ROBERT HALL 🍷 merlot paso robles	14/21/54
CHAMISAL 🍷 chardonnay san luis obispo coast	13/19.5/50	CAPE D’OR cabernet sauvignon south africa	14/21/54
TYLER chardonnay santa barbara county	16/24/62	FAR NIENTE ‘POST & BEAM’ cabernet sauvignon napa valley	18/27/70
PRIDE chardonnay napa valley	20/30/78		
<i>barrel to glass 🍷 - we use keg wine for freshness and reduced carbon footprint</i>			

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

KONA LIGHT BLONDE ALE 10/13 kona brewing co. 4.2%	BIG SWELL IPA 10/13 maui brewing co. 6.8%	LAVAMAN RED ALE 10/13 kona brewing co. 5.6%
BIG WAVE GOLDEN ALE 10/13 kona brewing co. 4.4%	GOLD CLIFF IPA 11/14 kona brewing co. 7.2%	COCONUT HIWA PORTER 11/14 maui brewing co. 6%
LONGBOARD LAGER 10/13 kona brewing co. 4.6%	ROTATING HAZY IPA 12/15 hanakoa brewing co.	NON ALCOHOLIC HAZY IPA 8 (12 oz. can) athletic brewing co.
MICHELOB ULTRA 9/12 michelob brewing 4.2%	GRATEFUL DEAD JUICY PALE ALE 11/14 dogfish head brewery 5.3%	SUN CRUISER VODKA ICED TEA 9 (12 oz. can) sun cruiser
COORS LIGHT 8/11 coors brewing 4.2%	PACIFICO 9/12 grupo modelo 4.5%	POG SELTZER 9 (12 oz. can) maui brewing 5%
		GUAVA LAVA CIDER 9 (12 oz. can) paradise ciders 6%

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



GLASS/9OZ CARAFE/BOTTLE



PŪPŪ & RAW BAR

POKE TACOS*

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

MUSHROOM FRIES

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

CRAB & MACADAMIA NUT WONTONS

guava plum dipping sauce 19

HONEY MAC NUT SHRIMP

crispy battered, candied mac nuts, citrus marmalade glaze 19

HULA GRILL SASHIMI* ㉔

raw ahi, wasabi, shoyu 25

KABOCHA PUMPKIN HUMMUS

watermelon radish, pickled hearts of palm, naan flatbread 18

KOREAN FRIED CHICKEN WINGS

wayne farms all natural chicken wings, gochujang buffalo sauce, furikake ranch, pickled jalapeños 23

PANKO CRUSTED CALAMARI STEAK

lemon & caper beurre blanc 21

FROM OUR BAKERY

HOUSEMADE FOCACCIA

hand rolled, fresh herbs, maui pressed㉔ evoo, garlic-chili pepper water 7

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 17

HULA CAESAR

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

DESSERTS

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 sauce, ginger gelato 14

PONO PIE ㉔

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

DOCK TO DISH

CRAB TOPPED MACADAMIA NUT CRUSTED MAHI MAHI ㉔

maui gold pineapple buerre blanc, hapa rice 51

GINGER PESTO FRESH CATCH

ginger pesto, dry chow mein noodles, alii mushrooms, bok choy, ponzu beurre blanc sauce 45

PANKO & SESAME CRUSTED AHI*

pickled cabbage slaw, wasabi aioli, coconut lychee rice 47

FROM THE RANCH

FILET STEAK KIANA* ㉔

hula grill's steak diane, greater omaha's corn fed angus beef, yukon gold mash, shiitake mushroom cream, house truffle butter 56

GUAVA BBQ CHICKEN

wayne farms all natural chicken, crisp vegetable slaw, coconut lychee rice 33

TOMAHAWK STEAK

32 oz creekstone angus beef rib chop, trio of sauces, chef's daily risotto, fresh vegetables 119

COCONUT SEAFOOD CHOWDER ㉔

lobster, shrimp, scallop, hawaiian fish, roasted kabocha, long beans, sesame chili oil, coconut cilantro broth 39

SHRIMP PASTA CARBONARA

jumbo shrimp, duroc bacon, sugar snap peas, cherry tomatoes, shallot, ballerina pasta 33

TARRAGON ROASTED LOBSTER TAILS

sustainably raised & harvested lobster tails, sour cream mashed potatoes, grilled asparagus, charred lemon, butter 74

PRIME NEW YORK STRIP STEAK*

13oz. r&r ranch boneless new york strip steak, parmesan fingerling potatoes, peppercorn demi, maui onion chutney 69

BRAISED MUSHROOM RAVIOLI ㉔

aloun farms kabocha, hamakua alii mushrooms, sauteed spinach, cashew, creamy basil & truffle sauce 29

ADD A TARRAGON ROASTED LOBSTER TAIL TO YOUR ENTRÉE 33

HULA GRILL DIGS FARMERS

PREPARATIONS

HERB ROASTED BRUSSELS SPROUTS

macadamia nut romesco & spiced macadamia nuts 9

FIRE GRILLED ZUCCHINI ㉔

sriracha honey butter & inamona 9

COCONUT CREAMED CORN ㉔

coconut milk, duroc bacon, fresh herbs 9

STEAMED BROCCOLINI

lemon meyer vinaigrette, fried basil, parmesan crisps 9

CHEF'S DAILY RISOTTO

arborio rice, parmesan cheese 13

TRUFFLE PARMESAN FINGERLING POTATOES

herb roasted, tossed with garlic butter 9



㉔ 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.
A 5% surcharge will be added to takeout orders.

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