

WINES BY THE BOTTLE

TINY BUBBLES

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

WHITES

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

CHARDONNAY

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

Craggy Range	64
Martinborough, New Zealand	
Piro Wine Co. ‘Points West’	66
Santa Barbara County	
Purple Hands ‘Lone Oak Ranch’	82
Willamette Valley, Oregon	
Vincent Girardin ‘Cuvée St. Vincent’	92
Bourgogne, France	
Twomey	105
Anderson Valley	
Raen	125
Sonoma Coast	
Domaine Serene ‘Evenstad Reserve’	150
Willamette Valley, Oregon	

OTHER REDS

Louis Jadot	48
Beaujolais-Villages France	
Zuccardi ‘Poligonos’	66
Malbec Uco Valley, Argentina	
Mollydooker ‘The Boxer’	64
Shiraz South Australia	
K Vintners ‘Motor City Kitty’	76
Syrah Yakima Valley, Washington	
Seghesio	56
Zinfandel Sonoma County	
Marqués de Cáceres ‘Reserva’	82
Tempranillo Rioja, Spain	
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

Ramey	105
Napa Valley	
Silver Oak	135
Alexander Valley	
La Jota	205
Howell Mountain	
Corison	220
Napa Valley	
Continuum Estate	310
Napa Valley	
Peter Michael ‘Les Pavots’	375
Knights Valley	

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

YUZU SPRITZ

hawaiian fid street gin, yuzu, lemon juice, & 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, maui oma espresso, 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

CITRUS DRIFT

yuzu, orgeat, soda, and aromatic bitters 12



WINES BY THE GLASS

GLASS/9OZ CARAFE/BOTTLE			
POEMA	13/19.5/50	MONT GRAVET	13/19.5/50
brut cava, spain		rosé of cinsault pays d’oc, france	
LOKELANI	17/25.5/66	MALENE	15/22.5/58
sparkling rosé maui		rosé california	
LA FIERA	12/18/46	THE PINOT PROJECT	14/21/54
pinot grigio veneto, italy		pinot noir california	
SELBACH ‘AHI’	12/18/46	ARGYLE ‘BLOOM HOUSE’	16/24/62
riesling mosel, germany		pinot noir willamette valley	
DASHWOOD	13/19.5/50	BEDROCK WINE CO. ‘THE WHOLE SHEBANG’	12/18/46
sauvignon blanc marlborough, nz		zinfandel blend california	
ST. SUPÉRY	15/22.5/58	ROBERT HALL	14/21/54
sauvignon blanc napa valley		merlot paso robles	
CHAMISAL	13/19.5/50	CAPE D’OR	14/21/54
chardonnay san luis obispo coast		cabernet sauvignon south africa	
TYLER	16/24/62	FAR NIENTE ‘POST & BEAM’	18/27/70
chardonnay santa barbara county		cabernet sauvignon napa valley	
PRIDE	20/30/78		
chardonnay napa valley			
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	BIG SWELL IPA 10/13	MELLOW WAVES BELGIAN WIT 11/14
kona brewing co. 4.2%	maui brewing co. 6.8%	aloha beer co. 5.2%
BIG WAVE GOLDEN ALE 10/13	GOLD CLIFF IPA 11/14	COCONUT HIWA PORTER 11/14
kona brewing co. 4.4%	kona brewing co. 7.2%	maui brewing co. 6%
LONGBOARD LAGER 10/13	ROTATING HAZY IPA 12/15	NON ALCOHOLIC HAZY IPA 8
kona brewing co. 4.6%	hanakoa brewing co.	(12 oz. can) athletic brewing co.
MICHELOB ULTRA 9/12	GRATEFUL DEAD JUICY PALE ALE 11/14	SUN CRUISER VODKA ICED TEA 9
michelob brewing 4.2%	dogfish head brewery 5.3%	(12 oz. can) sun cruiser
COORS LIGHT 8/11	MODELO ESPECIAL 9/12	DRAGON FRUIT SELTZER 9
coors brewing 4.2%	grupo modelo 4.4%	(12 oz. can) maui brewing 5%
		GUAVA LAVA CIDER 9
		(12 oz. can) paradise ciders 6%

WEEKEND BRUNCH

SATURDAY & SUNDAY | 7AM-3PM

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*

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

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

ISLAND FAVORITES

BANANA MAC PANCAKES

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

PEANUT BUTTER & BACON FRENCH TOAST

la tour bakery croissant, strawberries, aloun farms banana, duroc bacon, peanut butter sauce, whipped mascarpone 19

AÇAÍ BOWL

house-made granola, fresh banana, strawberries, blueberries, coconut flakes, manoa honey drizzle 15

STRAWBERRY MOCHI WAFFLE

maui grown strawberries, whipped mascarpone, mānoa honey 19.5

CHEF'S WAFFLE

fresh waffle, chef's special menu 19.5

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

PŪPŪS

POKE TACOS*

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

CRAB & MACADAMIA NUT WONTONS

guava plum dipping sauce 19

KOREAN FRIED CHICKEN

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

DOCK TO DISH

BAJA FISH TACOS

choice of cajun grilled or crispy battered mahi-mahi, north shore corn & bell pepper relish, chipotle aioli, fresh tortilla chips and salsa 27

add avocado mash 3

CRAB TOPPED

MACADAMIA NUT FRESH FISH

maui gold pineapple beurre blanc, hapa rice 33

FROM THE RANCH

PRIME RIB*

greater omaha's angus beef, hawaiian salt rubbed, slow roasted, hand carved, homestyle potatoes 33

BLT CROISSANT

duroc bacon, SPAM, lettuce, tomatoes, chipotle aioli, over easy egg, croissant, taro & sweet potato chips 21

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

DESSERTS

KIMO'S ORIGINAL HULA PIE

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

PONO PIE

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

(gluten, sugar & dairy free)

KABOCHA PUMPKIN HUMMUS

watermelon radish, pickled hearts of palm, naan flatbread 18

HULA CAESAR

waipoli romaine, ho farms tomatoes, shaved parmesan, focaccia crouton 15

with natural chicken breast 23

with fresh hawaiian fish 27

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 hoagie roll, taro & sweet potato chips 29

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

CHEESEBURGER*

1/4 lb. USDA choice beef, cheddar cheese 14

FRIED CHICKEN

crispy all natural chicken strips, panko breaded, ranch dipping sauce 15

FISH & CHIPS

battered mahi-mahi, fried crisp, tartar sauce 18

RAINBOW SORBET

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

SIDES \$5

APPLEWOOD SMOKED BACON

PORTUGUESE OR LINK SAUSAGE

FRESH HAWAIIAN PAPAYA

DAY DRINKS

MIMOSA | 9

CLASSIC BLOODY MARY | 16

FRESH JUICE | 6.5

MAUI OMA COFFEE | 5

 Gluten conscious - these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish. 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