

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

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

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%	MELLOW WAVES BELGIAN WIT 11/14 aloha beer co. 5.2%
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%	MODELO ESPECIAL 9/12 grupo modelo 4.4%	DRAGON FRUIT 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

CITRUS DRIFT
yuzu, orgeat, soda, and aromatic bitters 12



GLASS/9OZ CARAFE/BOTTLE



LUNCH

MONDAY - FRIDAY | 11AM-3PM

PŪPŪ & RAW BAR

POKE TACOS*

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

CRAB & MACADAMIA NUT 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* ㉔

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, ranch, pickled jalapeños 23

HURRICANE CALAMARI

shishito peppers, sriracha aioli, unagi sauce, furikake, lime wedge 22

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 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

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 & salsa 27
add avocado mash 3

BEER BATTERED FISH & CHIPS

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

FROM THE RANCH

KALBI CHICKEN TACOS

kalbi chicken, 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

LOCO MOCO*

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

CHEF'S WAFFLE

fresh waffles, Chef's special menu 19.5

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 hoagie roll, 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

BLT CROISSANT

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

AÇAÍ BOWL

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

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

㉔ 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