

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, mandu 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, evoo 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 mahi-mahi, north shore corn & bell pepper relish, chipotle aioli, fresh tortilla chips and salsa 27

add avocado mash 3

BEER BATTERED FISH & CHIPS

hand dipped mahi-mahi in kona longboard lager batter, lilikoi 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, cabbage slaw, aioli, chips & salsa 19

LOBSTER SEAFOOD ROLL

lobster, langoustine, bay scallops, shrimp, tarragon aioli, toasted la tour hoagie roll, 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 | 9.5

kona brewing co. | 4.4%

KONA LIGHT BLONDE ALE | 9.5

kona brewing co. | 4.2%

LONGBOARD LAGER | 9.5

kona brewing co. | 4.6%

BIG SWELL IPA | 9.5

maui brewing co. | 7.8%

GOLD CLIFF IPA | 8.5

kona brewing co. | 7.2%

MODELO ESPECIAL | 8.5

grupo modelo | 4.4%

MICHELOB ULTRA | 7.5

michelob brewing | 4.2%

COORS LIGHT | 7.5

coors brewing | 4.2%

SUN CRUISER

ICED TEA VODKA | 8.5

sun cruiser | 4.5% (12oz. can)

GUAVA LAVA CIDER | 8.5

paradise cider | 6% (12 oz. can)

WINES BY THE GLASS

POEMA brut | cava, spain 11

LOKELANI sparkling rosé | maui 15

LA FIERA pinot grigio | veneto, italy 10

SELBACH 'AHI'

riesling | mosel, germany 10

DASHWOOD

sauvignon blanc | marlborough, nz 11

ST. SUPÉRY

sauvignon blanc | napa valley 13

CHAMISAL 

chardonnay | san luis obispo coast 11

PRIDE

chardonnay | napa valley 18

MONT GRAVET 

rosé of cinsault | pays d'oc, france 11

THE PINOT PROJECT 

pinot noir | willamette valley 10

ARGYLE 'BLOOM HOUSE'

pinot noir | willamette valley 14

BEDROCK 'WHOLE SHEBANG'

zinfandel blend | california 12


ROBERT HALL 

merlot | paso robles 11

CAPE D'OR

cabernet sauvignon | south africa 12

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

 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.

A 20% gratuity is requested for parties of eight or more.

A 5% surcharge will be added to takeout orders.