

# WINES BY THE BOTTLE

## TINY BUBBLES

<b>FRATELLI COSMO</b> prosecco   italy	52
<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	48
<b>DRY CREEK VINEYARD</b> fumé blanc   sonoma county	50
<b>RIDGE</b> grenache blanc   paso robles	72
<b>FRIÃ FRIÕ</b> white blend   vinho verde, portugal	48
<b>CLOS HENRI</b> sauvignon blanc   marlborough, new zealand	65
<b>PINE RIDGE</b> chenin blanc + viognier   california	46
<b>JOLIE-LAIDE</b> skin-contact trousseau gris   sonoma county	68

## CHARDONNAY

<b>LIOCO</b> sonoma county	60
<b>TALLEY</b> san luis obispo coast	68
<b>OLIVIER LEFLAIVE 'LES SÉTILLES'</b> bourgogne, france	74
<b>ROMBAUER</b> carneros	84
<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 'āina stay healthy for future generations.

## PINOT NOIR

<b>Craggy Range</b> martinborough, new zealand	64
<b>Piro Wine Co. 'Points West'</b> santa barbara county	66
<b>Purple Hands 'Lone Oak Ranch'</b> willamette valley, oregon	82
<b>Vincent Girardin 'Cuvée St. Vincent'</b> bourgogne, france	92
<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	48
<b>Zuccardi 'Poligonos'</b> malbec   uco valley, argentina	66
<b>Mollydooker 'The Boxer'</b> shiraz   south australia	64
<b>K Vintners 'Motor City Kitty'</b> syrah   yakima valley, washington	76
<b>Seghesio</b> zinfandel   sonoma county	56
<b>Marqués de Cáceres 'Reserva'</b> tempranillo   rioja, spain	82
<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>Ramey</b> napa valley	105
<b>Silver Oak</b> alexander valley	135
<b>La Jota</b> howell mountain	205
<b>Corison</b> napa valley	220
<b>Continuum Estate</b> napa valley	310
<b>Peter Michael 'Les Pavots'</b> 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

## 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

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

# 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

### AÇAI BOWL

house-made granola, fresh banana, strawberries, blueberries, coconut flakes, mānoa 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'ĀINA

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)*

 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

### 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