

# 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/90Z 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%

# 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\* ©

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 ©

waipoli farms greens, kahuku sea asparagus, sweet ewa onion, hearts of palm, waipoli farms tomatoes, miso lime vinaigrette 17

### HULA CAESAR

waipoli romaine lettuce, focaccia 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

### AÇAI BOWL

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

### PONO PIE ©

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

© 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