

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco italy	56
TAITTINGER ‘LA FRANÇAISE’ brut champagne, france	120
DOM PÉRIGNON 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	62
TALLEY san luis obispo coast	68
OLIVIER LEFLAIVE ‘LES SÉTILLES’ bourgogne, france	74
ROMBAUER carneros	88
PAUL HOBBS russian river valley	105
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 ‘āina stay healthy for future generations.

PINOT NOIR

Craggy Range martinborough, new zealand	64
Piro Wine Co. ‘Points West’ santa barbara county	68
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	52
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 18

HULA-RITA
kapena li hing 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 curaçao, 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



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

POEMA brut cava, spain	13/19.5/50
LOKELANI sparkling rosé maui	17/25.5/66
LA FIERA pinot grigio veneto, italy	13/19.5/50
SELBACH ‘AHI’ riesling mosel, germany	13/19.5/50
DASHWOOD sauvignon blanc marlborough, nz	13/19.5/50
ST. SUPÉRY sauvignon blanc napa valley	16/24/62
CHAMISAL chardonnay san luis obispo coast	14/21/54
TYLER chardonnay santa barbara county	16/24/62
PRIDE chardonnay napa valley	20/30/78

barrel to glass - we use keg wine for freshness and reduced carbon footprint

GLASS/90Z. CARAFE/BOTTLE

MONT GRAVET rosé of cinsault pays d’oc, france	13/19.5/50
MALENE rosé california	15/22.5/58
THE PINOT PROJECT pinot noir california	14/21/54
ARGYLE ‘Bloom House’ pinot noir willamette valley	16/24/62
BEDROCK WINE CO. ‘THE WHOLE SHEBANG’ zinfandel blend california	13/19.5/50
ROBERT HALL merlot paso robles	14/21/54
CAPE D’OR cabernet sauvignon south africa	14/21/54
FAR NIENTE ‘POST & BEAM’ cabernet sauvignon napa valley	18/27/70

BEERS ON TAP

Hula Grill proudly uses the 29° Blizzard Draft System

16oz/20oz

KONA LIGHT BLONDE ALE 11/14 kona brewing co. 4.2%	GOLD CLIFF IPA 11/14 kona brewing co. 7.2%	COCONUT HIWA PORTER 12/15 maui brewing co. 6%
BIG WAVE GOLDEN ALE 11/14 kona brewing co. 4.4%	ROTATING HAZY IPA 12/15 hanakoa brewing co.	NON-ALCOHOLIC HAZY IPA 8 (12 oz. can) athletic brewing co.
LONGBOARD LAGER 11/14 kona brewing co. 4.6%	GRATEFUL DEAD JUICY PALE ALE 11/14 dogfish head brewery 5.3%	SUN CRUISER VODKA ICED TEA 10 (12 oz. can) sun cruiser
MICHELOB ULTRA 9/12 michelob brewing 4.2%	MODELO ESPECIAL 10/13 grupo modelo 4.4%	DRAGON FRUIT SELTZER 10 (12 oz. can) maui brewing 5%
COORS LIGHT 9/12 coors brewing 4.2%	MELLOW WAVES BELGIAN WIT 12/15 aloha beer co. 5.2%	GUAVA LAVA CIDER 10 (12 oz. can) paradise ciders 6%
BIG SWELL IPA 11/14 maui brewing co. 6.8%		BLACK CHERRY SELTZER 10 (12 oz. can) white claw 5%

BREAKFAST

DAILY | 7AM-11AM

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

BLT CROISSANT

duroc bacon, 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 and potatoes, rice or toast 15

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

ISLAND FAVORITES

BANANA MAC PANCAKES

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

STRAWBERRY MOCHI WAFFLE

maui grown strawberries, whipped mascarpone, mānoa honey 19.5

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, mānoa honey drizzle 15

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

ONO OMELETS

three eggs with homestyle potatoes or white rice

SEAFOOD OMELET

lobster, shrimp & snow crab, 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

PANIOLO

honey ham, roasted poblano peppers, corn relish, jack cheese, chipotle salsa 25

 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