

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
SEGHECIO 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



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

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%



LUNCH

DAILY | 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

SEAFOOD POTSTICKERS
lobster, shrimp, scallop, guava plum sauce 25

KALUA PORK POTSTICKERS
imu roasted kalua pig and cabbage, ponzu dipping sauce 23

HONEY MAC NUT SHRIMP
crispy battered, candied mac nuts, citrus marmalade glaze 19

AHI CRUDO* Լ
raw ahi, sea asparagus, red onions, yuzu kosho, ponzu, fried garlic 27

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

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

FARM GREENS
*add all natural grilled chicken +8
or fresh fish +12*

LOCALICIOUS SALAD Լ
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

SHRIMP & CRAB SALAD
grilled shrimp, blue lump crab meat, avocado, duroc bacon, hard boiled egg, cherry tomatoes, red onions, yuzu shoyu vinaigrette 29

Լ 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

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, lilikoï dipping sauce 29

CAJUN FISH SANDWICH
cajun seared fresh fish, herb aioli, lettuce, tomato, la tour taro bun, taro & sweet potato chips 27

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 lb. 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

COCONUT CRÈME BRÛLÉE
coconut custard, fresh fruits 14

CHILLED LOBSTER SEAFOOD ROLL
lobster, snow crab, bay scallops, shrimp, tarragon aioli, toasted la tour hoagie roll, taro & sweet potato chips 29

FRESH FISH PLATE
herb grilled fresh catch of the day, lemon beurre blanc, sea asparagus-tomato-corn relish, white rice, kimchee slaw 28

CHEF’S SPECIAL BURGER
prepared daily with chef’s aloha 25

KABAYAKI PORK RIBS
duroc pork ribs, kabayaki sauce, green onion, sesame seed, bonito flakes, spicy aioli, kimchee slaw, white rice 27

CRISPY TERIYAKI CHICKEN SANDWICH
mochi battered crispy chicken thigh, shredded lettuce, honey wasabi aioli, cucumber banchan, taro roll, sweet potato chips 23

BLT CROISSANT
duroc bacon, 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 Լ
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 fruit 13