

We would like to thank the over 40 local farmers and their families that contribute the fresh ingredients we serve our guests every day.

PUPUS

COCONUT CALAMARI

spicy coconut crust, macadamia nut slaw, thai cocktail sauce 15.5

POKE TACOS

fresh ahi*, shoyu, maui onions, chili flakes, avocado, wasabi aioli 19

CRAB WONTONS

macadamia nuts, cream cheese, shoyu mustard dipping sauce 16

HAWAIIAN CEVICHE

fresh island fish*, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips 15.5

CHICKEN WINGS

all natural chicken, kiawe smoked, house made sriracha, local honey, thai basil 16

SASHIMI

hawaiian ahi*, wasabi, shiso, pickled ginger 20

LOCAL STYLE POTSTICKER

all natural ground pork, lemongrass, ginger, green onions, ponzu dipping sauce 14.5

SHRIMP COCKTAIL


lemongrass-ginger cocktail sauce 16

KABOCHA PUMPKIN HUMMUS

wood oven baked naan bread, chilled seasonal vegetables 11

AIPONO FRIENDS OF AGRICULTURE AWARD

Hula Grill Kaanapali is proud to have been named by the Mayor Maui's best supporter of local agriculture three times

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

18% gratuity is requested from all parties of eight or more.

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

DOCK TO DISH

FISH TACOS

herb grilled, fresh local flour tortillas, cilantro jalapeño aioli, tortilla chips, chipotle salsa 21
also available beer battered baja style

AHI KATSU

panko crusted ahi*, wasabi aioli, lemon kobbyaki, furikake rice, lime-miso slaw 23

FISH & CHIPS

beer battered, seasoned fries, macadamia nut coleslaw, lilikoi dipping sauce 23

FISH SANDWICH

lemon caper aioli, tomato, waipoli greens, pickled maui onions, macadamia nut slaw 19

FIRECRACKER FISH

spicy firecracker aioli, black bean avocado salsa 23

FRESH ISLAND FISH

lemon butter sauce, thai basil ginger rice, macadamia nut slaw 23

FROM THE RANCH

HULA CHEESEBURGER

1/2 pound hand ground blend of angus chuck, brisket, and butcher's tender*, white cheddar cheese, seasoned fries 16
add smoked duroc bacon 3
substitute hana grown vegan taro patty with smashed local avocado

KAPULU JOE

all natural duroc pork, macadamia nut slaw, caramelized onions, dill pickles, toasted poi bun, mango bbq sauce, seasoned fries 15.5

PORK BANH MI

lemongrass & ginger seasoned ground duroc pork meatballs, pickled vegetables, cucumber, cilantro, seasoned fries 16.5
lettuce wrap style available 

KIAWE WOOD OVEN

KALUA PORK & PINEAPPLE FLATBREAD

duroc pork, balsamic onions, cilantro, provolone cheese, "hapa" bbq sauce 18

SURFING GOAT CHEESE FLATBREAD

hamakua farms mushrooms, braised fennel, wilted spinach, local grape tomatoes, roasted garlic aioli 16

THAI CHICKEN FLATBREAD

all natural chicken, bell peppers, maui onion, cilantro, mozzarella, sweet thai chili sauce 17

FROM THE GARDEN

CHINESE CHOPPED CHICKEN SALAD

all natural rotisserie chicken, romaine, cabbages, chilled vegetables, peanuts, cilantro, sesame soy dressing 16.5

HULA CAESAR

upcountry romaine, focaccia croutons, parmesan 9
add all natural grilled chicken 7 or fresh fish 10

HAWAIIAN FRUIT & GREENS

waipoli farm lettuces, local fruit, avocado, toasted coconut, spiced mac nuts, lilikoi-mint vinaigrette, surfing goat cheese 13
add fire grilled togarashi shrimp 8