

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 duroc kalua pork, maui onion, 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 kobiyaki, 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

### KOREAN FRIED CHICKEN SANDWICH

hawaiian sweet roll, gochujang sauce, fresh cucumber, cilantro, pickled vegetables, seasoned fries 16.5

## 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