

SPARKLING

	GLASS	BOTTLE
LA MARCA prosecco, italy	9.5	45
SCHARFFENBERGER brut, north coast, california	10.5	52
LOKELANI rosé, maui, hawaii Maui's own sparkling rosé. Hints of fresh strawberries, orange blossom and citrus notes. A perfect pairing for any Maui day.		58
VEUVE CLICQUOT 'YELLOW LABEL' , brut, france		115
DOM PÉRIGNON brut, france		250

WHITES & ROSÉ

	GLASS	BOTTLE
COPPOLA 'SOFIA' rosé, monterey county, california	10	38
BELLERUCHE rosé, côtes-du-rhône, france Old World rosé at its finest. This delicate crisp rosé is Hula Grill's Sommelier's favorite, assured to pair well with our local fish and seafood.	12	46
DR. LOOSEN riesling, germany	9	34
YALUMBA viognier, australia		45
A TO Z pinot gris, oregon	9	34
CAPOSALDO pinot grigio, italy Dry, crisp and medium body. Chef Charlie's pairings: Hawaiian Ceviche and Fish Tacos	9.5	36
MARCO FELLUGA pinot grigio, italy		48
DRY CREEK fumé blanc, sonoma county, california		38
NOBILO sauvignon blanc, new zealand	10	38
STOLPMAN sauvignon blanc, ballard canyon, california	13	50
HENRI BOURGEIOS 'LES BARONNES' sancerre, france	14.5	56
CADE sauvignon blanc, napa valley, california		65
LINE 39 chardonnay, california	9	34
BUTTER chardonnay, california Rich and bold with hints of stonefruit, vanilla and butter. GM Orrin's pairing: Macadamia Nut Crusted Mahi Mahi	12	46
SONOMA CUTRER chardonnay, russian river, california Crisp and zesty flavors of ripe pear, lychee and spice notes. Sommelier Lisa's pairing: Pan Seared Hawaiian Snapper		52
TALBOTT 'LOGAN' chardonnay, santa lucia highlands, california	15	58
ROMBAUER chardonnay, carneros, california	19	75
CHATEAU MONTELENA chardonnay, napa valley, california		92

REDS

	GLASS	BOTTLE
LOUIS JADOT beaujolais villages, france		35
CHARLES SMITH 'BOOM BOOM' syrah, columbia valley, washington	10	38
MOLLYDOOKER 'THE BOXER' shiraz, south australia		60
BEDROCK WINE CO. 'THE WHOLE SHEBANG' zinfandel blend, california NV	9	34
SEGHEISIO zinfandel, sonoma county, california		56
THE PRISONER napa valley, california A staff favorite. Ripe raspberry, pomegranate, bing cherry, espresso and roasted fig. Chef Charlie's pairing: Hawaiian Salt & Pepper Ribeye		79
LINE 39 pinot noir, california	9	34
ELOUAN pinot noir, oregon A balance of floral and earth notes ranging from red cherry, plum, mushroom and truffle. Sommelier Lisa's pairing: Fish Tacos	12	46
TRUCHARD pinot noir, carneros, california 2014		65
KEN WRIGHT 'SHEA VINEYARD' pinot noir, willamette valley, oregon		95
KAIKEN 'ESTATE' malbec, argentina	9	34
JOSH CELLARS merlot, california	10	38
DECOY MERLOT BY DUCKHORN , napa valley, california		59
J. LOHR 'SEVEN OAKS' cabernet sauvignon, paso robles,california	10	38
JUSTIN cabernet sauvignon, paso robles, california Classic cabernet. Blackcurrant, cherry and baking spice. GM Orrin's pairing: Fire Grilled Ahi Steak	15	58
CANVASBACK BY DUCKHORN cabernet sauvignon, red mountain, washington		78

CORAVIN SELECTION

The coravin system allows us to offer exquisite selections by the glass while maintaining the quality of the wine. The cork is pierced not pulled, keeping oxygen out ensuring the first glass poured is as fresh as the last.

ORIN SWIFT 'PALERMO' cabernet sauvignon, napa valley, california Multidimensional flavors of black cherry, ripe boysenberry, dark fruit and dark roasted espresso.	23	90
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STAG'S LEAP 'ARTEMIS' cabernet sauvignon, napa valley, california		100
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SILVER OAK cabernet sauvignon, alexander valley, california		120
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SHAFER 'ONE POINT FIVE' cabernet sauvignon, napa valley, california		150
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