



BRUNCH

DAY DRINKS

HULA MIMOSA

your choice of a pog-mosa or traditional mimosa 11

COCONUT WATER FIZZ

a refreshing fizz of coconut water, prosecco & fresh squeezed pineapple juice 14

OCEAN BLOODY MARY

traditional bloody mary with maui's local ocean vodka 15

MACNUT COFFEE

macadamia nut liqueur with our house blend, choice of whipped cream 11

PŪPŪS

COCONUT CALAMARI

spicy coconut crust, macadamia nut slaw, thai cocktail sauce 19.5

POKE TACOS*

fresh ahi, shoyu, maui onions, chili flakes, avocado, wasabi aioli 23

TROPICAL FRUIT TASTER

all hawaiian grown, piña colada dip 16

CRAB WONTONS

macadamia nuts, cream cheese, shoyu mustard dipping sauce 19

HAWAIIAN CEVICHE*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips 18

LOCAL STYLE PORK POTSTICKER

all natural duroc kalua pork, maui onion, ponzu dipping sauce 19

KABOCHA PUMPKIN HUMMUS

wood oven baked naan bread, chilled seasonal vegetables 17.5

FROM THE GARDEN

CHINESE CHOPPED CHICKEN SALAD

all natural kiawe grilled chicken, romaine, red & green cabbage, chilled vegetables, mac nuts, cilantro, sesame soy dressing 19.5

HAWAIIAN FRUIT & GREENS ⑥

waipoli farm lettuces, local fruit, avocado, toasted coconut, spiced mac nuts, lilikoi-mint vinaigrette, surfing goat cheese 17
*add all natural chicken +7
or fresh fish +9*

KEIKI

Kids 10 & under

PANCAKES

short stack of buttermilk pancakes 12.5

BACON AND AN EGG*

farm fresh egg your way, duroc bacon, breakfast potatoes 13

items below come with choice of rice, fries or fresh fruit

CHEESEBURGER*

1/4 lb. USDA choice beef, cheddar cheese 13

FRIED CHICKEN

crispy all-natural chicken strips, panko breaded, ranch dipping sauce 14

FRESH FISH & CHIPS

battered, fried crisp, tartar sauce 17

EGGS & THINGS

BANANA & MAC NUT PANCAKES

local bananas, molokai mac nuts, maple syrup 19.5

AVOCADO TOAST*

house baked focaccia, kiawe grilled local tomato, balsamic onions, poached egg, roasted garlic aioli, micro greens 16.5
add applewood smoked bacon 3

KA'ANAPALI BEACH OMELET

kalua pork, portuguese sausage, smoked bacon, cheddar cheese & green onions, with truffle roasted breakfast potatoes 23

BREAKFAST BURRITO

flour tortilla filled with eggs, portuguese sausage, bacon, kalua pork, cheddar cheese, topped with cilantro jalapeño aioli & avocado black bean salsa 21

FOCACCIA EGGS BENEDICT

toasted housemade focaccia, poached eggs, wilted garlic spinach, truffle roasted breakfast potatoes
*ahi katsu with wasabi hollandaise 27
kalua pork & kiawe grilled onions 25
wood fired grilled tomatoes 23*

BEACHSIDE LUNCH

FRESH ISLAND FISH

lemon butter sauce, thai basil ginger rice, macadamia nut slaw 27

AHI POKE BOWL

fresh ahi tuna chunks, tossed with shoyu, maui onions & chili flakes, thai basil ginger rice, diced avocado, pohole fern, cucumber namasu, marinated hearts of palm, wasabi aioli 26

HULA CHEESEBURGER*

1/2 lb. angus chuck & brisket blend, cheddar cheese, kiawe grilled maui onions, lettuce, tomato, brioche bun, fries 21
*add smoked duroc bacon 4
substitute hana grown vegan taro patty with smashed local avocado*

FISH TACOS

herb grilled, fresh local flour tortillas, cilantro jalapeño aioli, tortilla chips, chipotle salsa 25
also available beer battered baja style

FISH & CHIPS

beer battered, fries, macadamia nut coleslaw, lilikoi dipping sauce 27

KAPULU JOE

all natural duroc pork, macadamia nut slaw, kiawe grilled onions, dill pickles, toasted brioche bun, mango bbq sauce, fries 19

CRAB TOPPED MACADAMIA NUT CRUSTED FRESH FISH

jumbo lump crab, coconut sesame rice, maui gold pineapple beurre blanc 31

KIAWE WOOD OVEN

KALUA PORK & PINEAPPLE FLATBREAD

duroc pork, balsamic onions, cilantro, provolone cheese, mango bbq sauce 21

SURFING GOAT CHEESE FLATBREAD*

maui grown mushrooms, braised fennel, wilted spinach, local grape tomatoes, roasted garlic aioli 19.5

THAI CHICKEN FLATBREAD

all natural chicken, bell peppers, maui onion, cilantro, mozzarella, sweet thai chili sauce 19

DESSERTS

ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

PINEAPPLE UPSIDE-DOWN CAKE

homemade caramel rum sauce 12

PONO PIE ⑥

locally made with "ulu", hawaiian breadfruit, toasted coconut, nut crust (*gluten, sugar & dairy free*) 12

⑥ 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

'AIPONO FRIENDS OF AGRICULTURE AWARD

Hula Grill Ka'anapali is proud to have been voted Maui's best supporter of local agriculture three times

Hula Grill

MAUI HAWAII

BEERS ON TAP

Hula Grill proudly uses the 29º Blizzard Draft System

- BAREFOOT BREW** | 9
brewed exclusively for hula grill by maui brewing co.
- MODELO ESPECIAL** | 8
- BIKINI BLONDE** | 9
- GOLD CLIFF IPA** | 10
- BIG SWELL IPA** | 9
- LONGBOARD LAGER** | 10
- HULA HEFEWEIZEN** | 10
- LAVAMAN RED ALE** | 10
- KONA LIGHT BLONDE ALE** | 10
- COORS LIGHT** | 7.5
- SEASONAL HANDLE** | Market

SELTZERS & CIDERS

- SEASONAL SELTZERS** | 8
- ACE CIDER CO.** © | 8
- PARADISE CIDERS** | 9

ZERO PROOF

- POG OR LEMONADE SLUSHIE**
hawaiian grown fruit juice slushies 9
- VALLEY ISLE KOMBUCHA**
locally made, seasonal flavors available 7
- COCONUT WATER**
100% pure 6

COCKTAILS

FRESH SQUEEZED MAI TAI
our signature cocktail made with aloha, fresh hawaiian juices & two types of rum 16

LAVA FLOW
our house made fresh piña colada with an eruption of strawberry *(also delicious with mango)* 15
add a dark rum float 4

LILIKOI MOJITO
an island style twist on a traditional mojito made with citrus vodka, lilikoi & house made mojito mix 14

AKAMAI TAI

our high end version of the 1944 classic made with kula toasted coconut rum,disaronno originale, fresh pineapple & lime juices, shaken with a kōloa dark rum float 18



LIME IN DA COCONUT
a smooth blend of coconut water vodka, fresh lime juice & cream of coconut 14

WORLD FAMOUS WOO WOO
tito's vodka, peach schnapps & cranberry with fresh muddled pineapple, lemon & lime 15

POG OR LEMONADE COCKTAIL
100% locally grown fruit juice slushie, choice of vodka, tequila or rum 16

HIBISCUS RITA
house made hibiscus syrup, silver tequila, fresh lime juice & grand marnier 15

OLD WHALER
four roses bourbon, spiced rum, bitters, muddled with fresh orange & pineapple 16

WINES BY THE GLASS

GLASS / BOTTLE

- POEMA** 12/46
brut | cava, spain
- LOKELANI** 14/54
sparkling rosé | maui , hawai'i
- MONT GRAVET** 12/46
rosé of cinsault | pays d'oc, france
- SOKOL BLOSSER** 15/58
rosé of pinot noir | willamette valley, or
- LA FIERA** 11/42
pinot grigio | veneto, italy
- SELBACH 'AHI'** 11/42
riesling | mosel, germany
- DASHWOOD** 12/46
sauvignon blanc | marlborough, nz
- HUNT & HARVEST** 14/54
sauvignon blanc | napa valley
- LINE 39** 11/42
chardonnay | california
- TYLER** 15/58
chardonnay | santa barbara
- ROMBAUER** 20/78
chardonnay | carneros
- HEAD HIGH** 12/46
pinot noir | sonoma county
- A TO Z 'ESSENCE'** 16/62
pinot noir | oregon
- SANTA JULIA 'ORGANICA'** 13/50
malbec | mendoza, argentina
- JOEL GOTT 'PALISADES'** 12/46
red blend | california
- CAPE D'OR** 13/50
cabernet sauvignon | south africa
- DAOU** 18/70
cabernet sauvignon | paso robles

WINES BY THE BOTTLE

TINY BUBBLES

- FRATELLI COSMO** 48
prosecco, italy
- VEUVE CLICQUOT** 115
brut, reims, france
- DOM PERIGNON** 299
brut, épernay, france

WHITES & ROSÉ

- A TO Z** pinot gris, oregon 42
- MARCO FELLUGA** 48
pinot grigio, collio, italy
- FOXEN** 48
chenin blanc, santa maria valley
- DRY CREEK** 42
fumé blanc, sonoma county, california
- STOLPMAN** sauvignon blanc 55
ballard canyon, california
- HENRI BOURGEOIS 'LES BARONNES'** 62
sancerre, france
- MERRY EDWARDS** 68
sauvignon blanc, russian river valley
- LIOCO** 56
chardonnay, sonoma county
- TALBOTT 'KALI HART'** 62
chardonnay, monterey county

- ZD** 72
chardonnay, california
- CHATEAU MONTELENA** 88
chardonnay, napa valley
- PAUL HOBBS** 95
chardonnay, russian river valley
- DOMAINE DE FONTSAINTE** 48
rosé of grenache gris, corbières, france

REDS

- LOUIS JADOT** 42
beaujolais-villages, france
- HAHN 'SLH'** 52
pinot noir, santa lucia highlands
- TRUCHARD** 72
pinot noir, carneros
- GOLDENEYE** 78
pinot noir, anderson valley
- KEN WRIGHT 'BONNIE JEAN VINEYARD'** 95
pinot noir, willamette valley, oregon
- WILLIAMS SELYEM** 115
pinot noir, central coast
- BEDROCK WINE CO. 'THE WHOLE SHEBANG'** 42
zinfandel blend, california
- SEGHECIO** 56
zinfandel, sonoma county

- THE PRISONER** 79
red blend, napa valley
- DECOY** 59
merlot, sonoma county
- MOLLYDOOKER 'THE BOXER'** 60
shiraz, south australia
- K VINTNERS 'MOTOR CITY KITTY'** 76
syrah, yakima valley, washington

CABERNET SAUVIGNON

- CHARLES SMITH 'SUBSTANCE'** 52
columbia valley, washington
- CANVASBACK BY DUCKHORN** 78
red mountain, washington
- STAG'S LEAP 'ARTEMIS'** 100
napa valley
- SILVER OAK** 120
alexander valley
- O'SHAUGHNESSY** 135
napa valley
- SHAFER 'ONE POINT FIVE'** 150
napa valley

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 'aina stay healthy for future generations.