

Hula Grill

H A W A I I A N P A L I

PUPU & RAW BAR

POKE TACOS*

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

HAWAIIAN CEVICHE*

fresh fish, lime, coconut milk,
māui onion, avocado, cucumber,
jalapeño, crispy taro chips 18

LOBSTER, SHRIMP & SCALLOP POTSTICKERS

guava plum sauce 21

MANGO BBQ RIBS ☺

imu style duroc pork ribs, mango bbq
sauce, local cucumber namasu 19

KABOCHA PUMPKIN HUMMUS

wood oven baked naan bread,
chilled seasonal vegetables 17.5

COCONUT CALAMARI

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

LOBSTER COCKTAIL ☺

chilled tristan da cunha tails,
yuzu drizzle, cocktail sauce 29

CRAB WONTONS

macadamia nuts, cream cheese,
shoyu mustard dipping sauce 19

FARM GREENS & SOUP

LOCALICIOUS SALAD

waipoli greens, tomatoes, pohole fern,
marinated hearts of palm, māui onion,
lime ginger miso dressing 15

HULA CAESAR

upcountry romaine,
focaccia croutons, parmesan 12.5

FRESH TOMATO SOUP

local tomatoes blended with
basil & olive oil, focaccia croutons,
surfing goat cheese 13

KEIKI

Kids 10 & under, all items 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

MAC & CHEESE

freshly cooked pasta, housemade
cheddar cheese sauce 11

GRILLED CHICKEN

wayne farms all natural chicken breast,
seasoned & grilled 14

DOCK TO DISH

FIRE GRILLED AHI STEAK*

iwamoto natto saimin noodles, local vegetables, crispy garlic,
shoyu ginger butter 43

TRISTAN LOBSTER TAILS

two lime miso roasted tristan de cunha lobster tails, pineapple
beurre blanc, coconut sesame jasmine rice 69

COCONUT SEAFOOD CHOWDER ☺

lobster, shrimp, fresh fish, bok choy, shiitake mushrooms,
macadamia nuts, coconut cilantro broth 37

WOOD GRILLED FISH ☺

sauteed local vegetables, surfing goat cheese, aged balsamic,
roasted red pepper and macadamia nut romesco 36

HULA GRILL FAVORITES

CRAB TOPPED MACADAMIA NUT CRUSTED MAHI-MAHI ☺

coconut sesame rice, maui gold pineapple beurre blanc 49

HAWAIIAN SALT & PEPPER RIBEYE*

double r ranch 28-day dry aged ribeye, yukon gold mashed
potatoes, house made worcestershire sauce 66

FROM THE RANCH

KIAWE GRILLED FILET MIGNON*

double r ranch beef, yuzu demi-glace & truffled local mushrooms,
yukon gold mashed potatoes 54

add fire grilled togarashi shrimp +16

or miso glazed tristan lobster tail +29

KIAWE ROASTED CHICKEN ☺

all natural half chicken, local honey, pineapple, rosemary,
maui grown sweet potato mash, balsamic onions 29

WILD MUSHROOM & SPINACH RAVIOLI

toasted macadamia nut & roasted red pepper cream sauce,
lomi lomi tomato, sautéed maui grown oyster mushrooms,
heirloom spinach 29

HERITAGE PORK SHANK

all natural pork, 24-hour braise, lilikoi mint & maui onion gremolata,
coconut saffron risotto, citrus demi 44

HULA GRILL DIGS FARMERS

Tonight's featured Māui farmers are: Uncle George, Kahumoku farms,
Zach, Hua Momona, Steve, Local Harvest

PREPARATIONS 9

BAMBOO STEAMED GREEN BEANS ☺

tart lemon vinaigrette, crispy
garlic, toasted parmesan crumble

COLORFUL GLAZED CARROTS ☺

wood roasted with herb oil,
maui honey, & sea salt

WOK CHARRED HEIRLOOM SPINACH

okinawan spinach, shoyu, tomato, crispy garlic

ROASTED BEETS ☺

maui grown, balsamic onions, spiced macadamia nuts



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 ☺

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

☺ 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

Hula Grill

W A N A P A L I

BEERS ON TAP

Hula Grill proudly uses the 29th 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

12 oz. can

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 kôloa 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.*