PŪPŪ & RAW BAR

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

CRAB WONTONS
macadamia nuts, cream cheese, shoyu mustard dipping sauce 19

HAWAIIAN CEVICHE*
fresh fish, lime, coconut milk, maui onion, avocado, cucumber, jalapeno, crispy taro chips 18

LOCAL STYLE PORK POTSTICKERS
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 breast, romaine, red & green cabbage, chilled vegetables, mac nuts, cilantro, sesame soy dressing 19.5

HULA CAESAR
upcountry romaine, focaccia croutons, parmesan 12.5
add all natural grilled chicken +8
or fresh fish +11

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

DOCK TO DISH

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

FISH & CHIPS
beer battered, fries, macadamia nut coleslaw, lilikoi dipping sauce 27

FIREFRACKER FISH
spicy firecracker aioli, black bean avocado salsa, local flour tortilla 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

FROM THE RANCH

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

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

KIAWE WOOD OVEN

SURFING GOAT CHEESE FLATBREAD*
mahi 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

AIPONO FRIENDS OF AGRICULTURE AWARD
Hula Grill Kaanapali is proud to have been named Maui’s best supporter of local agriculture by the Mayor 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.
- 20% gratuity is requested from all parties of eight or more.
- *Consuming raw or undercooked foods may increase your risk of food-borne illness.
**BEERS ON TAP**

Hula Grill proudly uses the 29th Blizzard Draft System.

<table>
<thead>
<tr>
<th>Brand</th>
<th>GLASS / BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAREFOOT BREW</td>
<td>19</td>
</tr>
<tr>
<td>MODELO ESPECIAL</td>
<td>8</td>
</tr>
<tr>
<td>BIKINI BLONDE</td>
<td>9</td>
</tr>
<tr>
<td>GOLD CLIFF IPA</td>
<td>10</td>
</tr>
<tr>
<td>BIG SWELL IPA</td>
<td>9</td>
</tr>
<tr>
<td>LONGBOARD LAGER</td>
<td>10</td>
</tr>
<tr>
<td>HULA HEFEWEIZEN</td>
<td>10</td>
</tr>
<tr>
<td>LAVAMAN RED ALE</td>
<td>10</td>
</tr>
<tr>
<td>KONA LIGHT BLONDE ALE</td>
<td>10</td>
</tr>
<tr>
<td>COORS LIGHT</td>
<td>7.5</td>
</tr>
<tr>
<td>PAUWELA HARD KOMBUCHA</td>
<td>10</td>
</tr>
<tr>
<td>SEASONAL HANDLE Market</td>
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</table>

**COCKTAILS**

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRESH SQUEEZED Mai Tai</td>
<td>Our signature cocktail made with aloha, fresh Hawaiian juices &amp; two types of rum. 16</td>
</tr>
<tr>
<td>LAVA FLOW</td>
<td>Our house made fresh piña colada with an eruption of strawberry. (also delicious with mango). 15</td>
</tr>
<tr>
<td>LILIKOI MOJITO</td>
<td>An island style twist on a traditional mojito made with citrus vodka, lilikoi &amp; house made mojito mix. 14</td>
</tr>
<tr>
<td>AkAMai Tai</td>
<td>Our high end version of the 1944 classic made with kula toasted coconut rum, disaronno originale, fresh pineapple &amp; lime juices, shaken with a kōloa dark rum float. 18</td>
</tr>
<tr>
<td>LIME IN DA COCONUT</td>
<td>A smooth blend of coconut water vodka, fresh lime juice &amp; cream of coconut. 14</td>
</tr>
<tr>
<td>WORLD FAMOUS WOO WOO</td>
<td>Tito’s vodka, peach schnapps &amp; cranberry with fresh muddled pineapple, lemon &amp; lime. 15</td>
</tr>
<tr>
<td>POG OR LEMONADE COCKTAIL</td>
<td>100% locally grown fruit juice slushie, choice of vodka, tequila or rum. 16</td>
</tr>
<tr>
<td>HIBISCUS RITA</td>
<td>House made hibiscus syrup, silver tequila, fresh lime juice &amp; grand marnier. 15</td>
</tr>
<tr>
<td>OLD WHALER</td>
<td>Four roses bourbon, bitters, muddled with fresh orange &amp; pineapple 16</td>
</tr>
</tbody>
</table>

**WINES BY THE GLASS**

**POEMA**
*brut I cava, spain* 12/46

**FRATELLI COSMO**
*prosecco | italy* 14/48

**MONT GRAVET**
*rosé of cinsault | pays d’oc, france* 12/46

**SOKOL BLOSSER**
*rose of pinot noir | willamette valley, or* 15/58

**LA FIERA**
*pinot grigio | veneto, italy* 11/42

**SELBACH ‘AHI’**
*rielsing | mosel, germany* 11/42

**DASHWOOD**
*sauvignon blanc | marlborough, nz* 12/46

**MORGAN**
*sauvignon blanc | arroyo seco* 14/54

**CHAMISAL**
*chardonnay | san luis obispo coast* 11/42

**TYLER**
*chardonnay | santa barbara* 15/58

**ROMBAUER**
*chardonnay | carneros* 20/78

**BANSHEE**
*pinot noir | sonoma county* 12/46

**LIOCO**
*pinot noir | mendocino county* 17/66

**JOEL GOTT ‘PALISADES’**
*red blend | california* 12/46

**CAPE D’OR**
*cabernet sauvignon | south africa* 13/50

**PENFOLD’S ‘MAX’S’**
*cabernet sauvignon | south australia* 18/70

**WINES BY THE BOTTLE**

**CHARDONNAY**

<table>
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<tr>
<th>Brand</th>
<th>GLASS / BOTTLE</th>
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<tbody>
<tr>
<td>LIOCO</td>
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<tr>
<td>TALLEY</td>
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<tr>
<td>ZD</td>
<td>72</td>
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<tr>
<td>CHATEAU MONTELENA</td>
<td>88</td>
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<tr>
<td>PAUL HOBBs</td>
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</tr>
<tr>
<td>WAYFARER</td>
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<tr>
<td>LIME IN DA COCONUT</td>
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<tr>
<td>WORLD FAMOUS WOO WOO</td>
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<tr>
<td>POG OR LEMONADE COCKTAIL</td>
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**PINOT NOIR**

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<tr>
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<tbody>
<tr>
<td>TRUCHARD</td>
<td>72</td>
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<tr>
<td>GOLDEN EYE</td>
<td>78</td>
</tr>
<tr>
<td>HIRSCH ‘BOHAN-DILLON’</td>
<td>89</td>
</tr>
<tr>
<td>KEN WRIGHT</td>
<td>95</td>
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<tr>
<td>WILLIAMS SELYEM</td>
<td>115</td>
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<tr>
<td>CABERNET SAUVIGNON</td>
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</tr>
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</table>

**DASHWOOD**
*sauvignon blanc | marlborough, nz* 12/46

**MORGAN**
*sauvignon blanc | arroyo seco* 14/54

**CHAMISAL**
*chardonnay | san luis obispo coast* 11/42

**TYLER**
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*pinot noir | mendocino county* 17/66

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**CAPE D’OR**
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**PENFOLD’S ‘MAX’S’**
*cabernet sauvignon | south australia* 18/70

**REDS**

<table>
<thead>
<tr>
<th>Brand</th>
<th>GLASS / BOTTLE</th>
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<tbody>
<tr>
<td>LOUIS JADOT</td>
<td>42</td>
</tr>
<tr>
<td>BEDROCK WINE CO. ‘THE WHOLE SHEBANG’</td>
<td>42</td>
</tr>
<tr>
<td>SEGHESSIO</td>
<td>56</td>
</tr>
<tr>
<td>ZUCARDI ‘POLIGONOS’</td>
<td>56</td>
</tr>
<tr>
<td>K VINTNERS ‘MOTOR CITY KITTY’</td>
<td>76</td>
</tr>
<tr>
<td>THE PRISONER</td>
<td>79</td>
</tr>
<tr>
<td>JONATA ‘TODOS’</td>
<td>85</td>
</tr>
</tbody>
</table>

**SILVER OAK**
*alexander valley* 120

**O’SHAUGHNESSY**
*napa valley* 135

**SHAFAER ‘ONE POINT FIVE’**
*napa valley* 150

**CORISON**
*st. helena, napa valley* 220

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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 ‘āina stay healthy for future generations.