FROM THE RANCH

KIAWE GRILLED FILET MIGNON*  
greater omaha’s corn fed angus beef, yuzu demi-glace & truffled local 
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

CHILLED SEAFOOD PLATTER  
local ahi sashimi, chilled tristan de cunha lobster tail & jumbo shrimp, thai cocktail sauce, pickled ginger, wasabi, lemon 37

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

FROM OUR BAKERY

HOUSEMADE FOCACCIA  
hand rolled, fresh herbs, maui pressed® evoo, garlic-chili pepper water 6

FARM GREENS & SOUP

LOCALICIOUS SALAD  
waipoli greens, tomatoes, pohole fern, marinated hearts of palm, maui 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, surfing goat cheese focaccia croutini 13

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

HULA GRILL DIGS FARMERS

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

PREPARATIONS 9

KIAWE GRILLED BROCCOLINI  
tart yuzu vinaigrette and crispy garlic

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

HULA GRILL FAVORITES

CRAB TOPPED MACADAMIA NUT CRUSTED MAHI-MAHI  
coconut sesame rice, maui gold pineapple beurre blanc  49

HAWAIIAN SALT & PEPPER RIBEYE*  
28-day dry aged, greater omaha’s angus beef, yukon gold mashed potatoes, house made worcestershire sauce 48

HULA GRILL DIGS FARMERS

Uncle George, Kahumoku farms, Zach, Hua Momona, Steve, Local Harvest

PONO 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.

HGK 093223
BEERS ON TAP
Hula Grill proudly uses the 29º Blizzard Draft System
BAREFOOT BREW | 9
baked 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
PAUWELA HARD KOMBUCHA | 10
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

WINES BY THE GLASS

WINES BY THE GLASS

POEMA
brut | cava, spain
FRATELLI COSMO
prosecco | italy
MONT GRAVET
rose of cinsault | pays d’oc, france
SOKOL BLOSSER
rose of pinot noir | willamette valley, or
LA FIERA
pinot grigio | veneto, italy
SELBACH ‘AH’
riesling | mosel, germany
DASHWOOD
sauvignon blanc | marlborough, nz
MORGAN
sauvignon blanc | arrayo seco
CHAMISAL
chardonnay | st. luis obispo coast
TYLER
chardonnay | santa barbara
ROMBAUER
chardonnay | carneros
BANSHEE
pinot noir | sonoma county
LILOCO
pinot noir | mendocino county
ROBERT HALL
merlot | paso robles
JOEL GOTT ‘PALISADES’
red blend | california
CAPE D’OR
cabernet sauvignon | south africa
PENFOLD’S ‘MAX’S’
cabernet sauvignon | south australia

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, lilkoi & house made mojito mix | 14

AKAMAI TAI
our high end version of the 1944 classic made with kula roasted coconut rum,dissaronno origanace, 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
ti’oa vodka, peach, schnapps & cranberry with fresh muddled pineapple, lemon & lime | 15

POG OR LEMONADE COCKTAIL
100% locally grown fruit juice juice, choice of vodka, tequila or rum | 18

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

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

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.