

PŪPŪ & RAW BAR

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

HAWAIIAN CEVICHE*
fresh fish, lime, coconut milk, maui 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

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 crostini 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

DOCK TO DISH

FIRE GRILLED AHI*
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*
28-day dry aged, greater omaha’s angus beef, yukon gold mashed potatoes, house made worcestershire sauce 66

FROM THE RANCH

KIAWE GRILLED FILET MIGNON* 
greater omaha’s corn fed angus 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 mashed potatoes, 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 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



*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

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

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

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, bitters, muddled with
fresh orange & pineapple 16

WINES BY THE GLASS

GLASS / BOTTLE

POEMA 12/46
brut | cava, spain

FRATELLI COSMO 14/48
prosecco | italy

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

MORGAN 14/54
sauvignon blanc | arroyo seco

CHAMISAL 11/42
chardonnay | san luis obispo coast

TYLER 15/58
chardonnay | santa barbara

ROMBAUER 20/78
chardonnay | carneros

BANSHEE 12/46
pinot noir | sonoma county

LIOCO 17/66
pinot noir | mendocino county

ROBERT HALL 13/50
merlot | paso robles

JOEL GOTT 'PALISADES' 12/46
red blend | california

CAPE D'OR 13/50
cabernet sauvignon | south africa

PENFOLD'S 'MAX'S' 18/70
cabernet sauvignon | south australia

WINES BY THE BOTTLE

TINY BUBBLES

TAITTINGER 'LA FRANCAISE' 120
brut, france

DOM PERIGNON 399
brut, épernay, france

WHITES & ROSÉ

DRY CREEK 42
fumé blanc, sonoma county, california

KINGS RIDGE 44
pinot gris, willamette valley, oregon

FOXEN 48
chenin blanc, santa maria valley

STOLPMAN sauvignon blanc 55
ballard canyon, california

**HENRI BOURGEOIS
'LES BARONNES'** 62
sancerre, france

MERRY EDWARDS 74
sauvignon blanc, russian river valley

DOMAINE DE FONTSAINTE 48
rosé of grenache gris, corbières, france

CHARDONNAY

LIOCO 56
sonoma county

TALLEY 66
arroyo grande

ZD 72
california

CHATEAU MONTELENA 88
napa valley

PAUL HOBBS 95
russian river valley

WAYFARER 135
sonoma coast

REDS

LOUIS JADOT 42
beaujolais-villages, france

**BEDROCK WINE CO.
'THE WHOLE SHEBANG'** 42
zinfandel blend, california

SEGHECIO 56
zinfandel, sonoma county

ZUCCARDI 'POLIGONOS' 56
malbec, uco valley, argentina

MOLLYDOOKER 'THE BOXER' 60
shiraz, south australia

**K VINTNERS
'MOTOR CITY KITTY'** 76
syrah, yakima valley, washington

THE PRISONER 79
red blend, napa valley

JONATA 'TODOS' 85
red blend, ballard canyon

PINOT NOIR

TRUCHARD 72
carneros

GOLDENEYE 78
anderson valley

HIRSCH 'BOHAN-DILLON' 89
fort ross-seaview, sonoma

**KEN WRIGHT
'BONNIE JEAN VINEYARD'** 95
willamette valley, oregon

WILLIAMS SELYEM 115
central coast

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

CORISON 220
st. helena, 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 'āina stay healthy for future generations.