DOCK TO DISH

**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

**FIRECRACKER FISH**
spicy firecracker aioli, black bean avocado salsa, local flour tortilla 27

**FISH SANDWICH**
fire grilled, locally sourced romaine, sprouts, tomatoes, jalapeño aioli, toasted brioche bun 23

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

**FRESH ISLAND FISH**
lemon butter sauce, thai basil ginger rice, macadamia nut slaw 27

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

**FOCACIA GRILLED CHEESE & LOCAL TOMATO SOUP**
surfing goat cheese, sharp cheddar, balsamic onions, spinach, housemade focaccia 18.5

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

**FOCACIA GRILLED CHICKEN SANDWICH**
lettuce, tomato, balsamic onions, garlic aioli & cheddar cheese 19

**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

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

**HAWAIIAN FRUIT & GREENS***
waioli farm lettuces, local fruit, avocado, toasted coconut, spiced mac nuts, lilikoi mint vinaigrette, surfing goat cheese 17
*add all natural 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

*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 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 HFEWEIZEN | 10
LAVAMAN RED ALE | 10
KONA LIGHT BLONDE ALE | 10
COORS LIGHT | 75
PAUWELA HARD KOMBUCHA | 10
SEASONAL HANDLE | Market

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 pina 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 mojita made with citrus vodka, lilikoi
& house made mojito mix 14

AKAMAI TAI
our high end version of the 1944 classic made with hula
toasted coconut rum,dixonana originale, fresh pineapple & lime
juices, shaken with a kīloa 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, mulled with fresh orange & pineapple 16

WINES BY THE GLASS

POEMA
brut | cava, spain
12/46
FRATELLI COSMO
prosecco | italy
14/48
MONT GRAVET
rose of cinsault | pays d’oc, france
12/46
SOKOL BLOSSER
rose of pinot noir | willamette valley, or
15/58
LA FIERA
pinot grigio | veneta, italy
11/42
SELBACH ‘AH’
riesling | mosel, germany
11/42
DASHWOOD
sauvignon blanc | marlborough, nz
12/46
MORGAN
sauvignon blanc | arra’y 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
17/66
LIOCO
pinot noir | mendocino county
13/50
ROBERT HALL
merlot | paso rables
11/42
JOEL GOTT ‘PALISADES’
red blend | california
13/50
CAPE D’OR
cabernet sauvignon | south africa
12/46
PENFOLD’S ‘MAX’S’
cabernet sauvignon | south australia
18/70

WINES BY THE GLASS

CHARDONNAY
LIOCO
sonoma county
56
TALLEY
arroyo grande
66
ZD
california
72
CHATEAU MONTELENA
napa valley
88
PAUL HOBBS
russian river valley
95
WAYFARER
sonoma coast
135

REDS
LOUIS JADOT
beaujolais-villages, france
42
BEDROCK WINE CO.
‘THE WHOLE SHEBANG’
zinfandel blend, california
42
SECHESIO
zinfandel, sonoma county
56
ZUCCARDI ‘POLIGNOS’
malbec, uco valley, argentina
56
MOLLYDOCKER ‘THE BOXER’
shiraz, south australia
60
K VINTNERS
‘MOTOR CITY KITTY’
syrah, yakima valley, washington
76
THE PRISONER
red blend, napa valley
79
JONATA ‘TODOS’
red blend, Ballard canyon
85

PINOT NOIR
TRUCHARD
corneras
72
GOLDENEYE
anderson valley
78
HIRSCH ‘BOHAN-DILLON’
fort ross-seaview, sonoma
89
KEN WRIGHT
‘BONNIE JEAN VINEYARD’
willamette valley, oregon
95
WILLIAMS SELYEM
central coast
115

CABERNET SAUVIGNON
CHARLES SMITH
‘SUBSTANCE’
columbia valley, washington
52
CANVASBACK
by duckhorn
red mountain, washington
78
STAG’S LEEP ‘ARTEMIS’
napa valley
100
SILVER OAK
napa valley
120
O’SHAUGHNESSY
napa valley
135
SHAVER ‘ONE POINT FIVE’
napa valley
150
CORISON
st. helena, napa valley
220

TINY BUBBLES
TAITTINGER ‘LA FRANCAISE’
brut, france
120
DOM PERIGNON
brut, épernay, france
399

WHITES & ROSÉ
DRY CREEK
fumé blanc, sonoma county, california
42
KINGS RIDGE
pinot gris, willamette valley, oregon
44
FOXEN
chenin blanc, santa maria valley
48
STOLPMAN
sauvignon blanc
55
BANSHEE
sauvignon blanc, Ballard canyon, california
62
HENRI BOURGEOS ‘LES BARONNES’
sancerre, france
74
MERRY EDWARDS
sauvignon blanc, russian river valley
48
DOMAINE DE FONTAINE
rose of grenache gris, corbières, france

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.