



Hula Grill

KAANAPALI

LUNCH

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, jalapeño, 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

HAWAIIAN FRUIT & GREENS

waipoli 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

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, pohole 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

FOCACCIA 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

FOCACCIA 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

ʻAIPONO FRIENDS OF AGRICULTURE AWARD

Hula Grill Kaanapali is proud to have been named by the Mayor Maui's best supporter of local agriculture 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

CLASS / 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.