

WINES BY THE BOTTLE

TINY BUBBLES

TAITTINGER ‘LA FRANCAISE’ brut, champagane, 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, ballard canyon, california	55
HENRI BOURGEOIS ‘LES BARONNES’ sauvignon blanc, sancerre, france	62
MERRY EDWARDS sauvignon blanc, russian river valley	74
DOMAINE DE FONTSAINTE rosé of grenache gris, corbières, france	48

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

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.

REDS

LOUIS JADOT beaujolais-villages, france	42
ZUCCARDI ‘POLIGONOS’ malbec, uco valley, argentina	56
BEDROCK WINE CO. ‘THE WHOLE SHEBANG’ zinfandel blend, california	42
SEGHECIO zinfandel, sonoma county	56
MOLLYDOOKER ‘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 carneros	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 LEAP ‘ARTEMIS’ napa valley	100
SILVER OAK alexander valley	120
O’SHAUGHNESSY napa valley	135
SHAFER ‘ONE POINT FIVE’ napa valley	150
CORISON st. helena, napa valley	220

COCKTAILS

FRESH SQUEEZED MAI TAI our signature cocktail made with aloha, fresh hawaiian juices & two types of rum 16	SUNSET SPRITZ maui ocean vodka, aperol, house-made hibiscus syrup, sparkling wine & grapefruit 17	POG OR LEMONADE SLUSHIE COCKTAIL 100% locally grown fruit juice slushie, choice of vodka, tequila or rum 16
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	LAVENDER YUZU LEMONADE tito’s vodka, joto yuzu sake, lavender & lime juice 17	HIBISCUS RITA house made hibiscus syrup, silver tequila, fresh lime juice & grand marnier 15
KONA CRUSH maestro dobel tequila, house-made hibiscus syrup, bitters 15	MANGO DROP MARTINI maui ocean vodka, mango, lemon & grand marnier 17	REVOLVER maker’s mark, kahlua coffee liqueur, orange bitters 17

WINES BY THE GLASS

		GLASS/BOTTLE
POEMA brut l cava, spain	12/46	MONT GRAVET rosé of cinsault l pays d’oc, france 12/46
FRATELLI COSMO prosecco l italy	14/48	SOKOL BLOSSER rosé of pinot noir l willamette valley, or 15/58
LA FIERA pinot grigio l veneto, italy	11/42	BANSHEE pinot noir l sonoma county 12/46
SELBACH ‘AHI’ riesling l mosel, germany	11/42	LIOCO pinot noir l mendocino county 17/66
DASHWOOD sauvignon blanc l marlborough, nz	12/46	ROBERT HALL merlot l paso robles 13/50
MORGAN sauvignon blanc l arroyo seco	14/54	JOEL GOTT ‘PALISADES’ red blend l california 12/46
CHAMISAL chardonnay l san luis obispo coast	11/42	CAPE D’OR cabernet sauvignon l south africa 13/50
TYLER chardonnay l santa barbara county	15/58	PENFOLD’S ‘MAX’S’ cabernet sauvignon l south australia 18/70
ROMBAUER chardonnay l carneros	20/78	

BEERS ON TAP *Hula Grill proudly uses the 29° Blizzard Draft System*

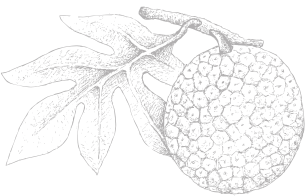
BAREFOOT BREW 9 brewed exclusively for hula grill by maui brewing co.	GOLD CLIFF IPA 10 BIG SWELL IPA 9 LONGBOARD LAGER 10 HULA HEFEWEIZEN 10	LAVAMAN RED ALE 10 KONA LIGHT BLONDE ALE 10 COORS LIGHT 7.5 PAUWELA HARD KOMBUCHA 10 SEASONAL HANDLE MARKET
MODELO ESPECIAL 8 BIKINI BLONDE 9		

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	



BRUNCH

PŪPŪ

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

TROPICAL FRUIT TASTER ☺

all hawaiian grown, piña colada dip 16

CRAB WONTONS

macadamia nuts, cream cheese, shoyu mustard dipping sauce 19

HAWAIIAN CEVICHE*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips 18

LOCAL STYLE PORK POTSTICKER

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, romaine, red & green cabbage, chilled vegetables, mac nuts, cilantro, sesame soy dressing 19.5

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

KEIKI

Kids 10 & under

PANCAKES

short stack of buttermilk pancakes 12.5

BACON AND AN EGG*

farm fresh egg your way, duroc bacon, breakfast potatoes 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

‘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.



EGGS & THINGS

BANANA & MAC NUT PANCAKES

local bananas, molokai mac nuts, maple syrup 19.5

AVOCADO TOAST*

house baked focaccia, kiawe grilled local tomato, balsamic onions, poached egg, roasted garlic aioli, micro greens 16.5
add applewood smoked bacon 4

KA’ANAPALI BEACH OMELET

kalua pork, portuguese sausage, smoked bacon, cheddar cheese & green onions, with truffle roasted breakfast potatoes 23

BEACHSIDE LUNCH

FRESH ISLAND FISH

lemon butter sauce, thai basil ginger rice, macadamia nut slaw 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

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

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

☺ 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 foodborne illness

BREAKFAST BURRITO

flour tortilla filled with eggs, portuguese sausage, bacon, kalua pork, cheddar cheese, topped with cilantro jalapeño aioli & avocado black bean salsa 21

FOCACCIA EGGS BENEDICT

toasted housemade focaccia, poached eggs, wilted garlic spinach, truffle roasted breakfast potatoes

ahi katsu with wasabi hollandaise 27

kalua pork & kiawe grilled onions 25

wood fired grilled tomatoes 23

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

KAPULU JOE

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

CRAB TOPPED MACADAMIA NUT CRUSTED FRESH FISH ☺

jumbo lump crab, coconut sesame rice, maui gold pineapple beurre blanc 31

THAI CHICKEN FLATBREAD

all natural chicken, bell peppers, maui onion, cilantro, mozzarella, sweet thai chili sauce 19