

# WINES BY THE BOTTLE

## TINY BUBBLES

<b>TAITTINGER 'LA FRANCAISE'</b> brut, champagane, france	120
<b>DOM PERIGNON</b> brut, épernay, france	399

## WHITES & ROSÉ

<b>DRY CREEK</b> fumé blanc, sonoma county, california	42
<b>KINGS RIDGE</b> pinot gris, willamette valley, oregon	44
<b>FOXEN</b> chenin blanc, santa maria valley	48
<b>STOLPMAN</b> sauvignon blanc, ballard canyon, california	55
<b>HENRI BOURGEOIS 'LES BARONNES'</b> sauvignon blanc, sancerre, france	62
<b>MERRY EDWARDS</b> sauvignon blanc, russian river valley	74
<b>DOMAINE DE FONTSAINTE</b> rosé of grenache gris, corbières, france	48

## CHARDONNAY

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

## REDS

<b>LOUIS JADOT</b> beaujolais-villages, france	42
<b>ZUCCARDI 'POLIGONOS'</b> malbec, uco valley, argentina	56
<b>BEDROCK WINE CO. 'THE WHOLE SHEBANG'</b> zinfandel blend, california	42
<b>SEGHECIO</b> zinfandel, sonoma county	56
<b>MOLLYDOOKER 'THE BOXER'</b> shiraz, south australia	60
<b>K VINTNERS 'MOTOR CITY KITTY'</b> syrah, yakima valley, washington	76
<b>THE PRISONER</b> red blend, napa valley	79
<b>JONATA 'TODOS'</b> red blend, ballard canyon	85

## PINOT NOIR

<b>TRUCHARD</b> carneros	72
<b>GOLDENEYE</b> anderson valley	78
<b>HIRSCH 'BOHAN-DILLON'</b> fort ross-seaview, sonoma	89
<b>KEN WRIGHT 'BONNIE JEAN VINEYARD'</b> willamette valley, oregon	95
<b>WILLIAMS SELYEM</b> central coast	115

## CABERNET SAUVIGNON

<b>CHARLES SMITH 'SUBSTANCE'</b> columbia valley, washington	52
<b>CANVASBACK BY DUCKHORN</b> red mountain, washington	78
<b>STAG'S LEAP 'ARTEMIS'</b> napa valley	100
<b>SILVER OAK</b> alexander valley	120
<b>O'SHAUGHNESSY</b> napa valley	135
<b>SHAHER 'ONE POINT FIVE'</b> napa valley	150
<b>CORISON</b> st. helena, napa valley	220

## COCKTAILS

**FRESH SQUEEZED MAI TAI**  
our signature cocktail made with aloha, fresh hawaiian juices & two types of 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

**KONA CRUSH**  
maestro dobel tequila, house-made hibiscus syrup, bitters 15

**SUNSET SPRITZ**  
maui ocean vodka, aperol, house-made hibiscus syrup, sparkling wine & grapefruit 17

**LAVENDER YUZU LEMONADE**  
tito's vodka, joto yuzu sake, lavender & lime juice 17

**MANGO DROP MARTINI**  
maui ocean vodka, mango, lemon & grand marnier 17

**POG OR LEMONADE SLUSHIE 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

**REVOLVER**  
maker's mark, kahlua coffee liqueur, orange bitters 17

## WINES BY THE GLASS

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

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

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

## SELTZERS & CIDERS

<i>12 oz. can</i>
<b>SEASONAL SELTZERS   8</b>
<b>ACE CIDER CO. ©   8</b>
<b>PARADISE CIDERS   9</b>

## ZERO PROOF

<b>POG OR LEMONADE SLUSHIE</b> hawaiian grown fruit juice slushies 9
<b>COCONUT WATER</b> 100% pure 6

**VALLEY ISLE KOMBUCHA**  
locally made, seasonal flavors available 7



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.



## 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 crositini 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



## ʻAIPONO 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.

## DOCK TO DISH

### FIRE GRILLED AHI STEAK\*

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 & 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

### 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

### KIawe ROASTED CHICKEN ©

all natural half chicken, local honey, pineapple, rosemary mashed potatoes, balsamic onions 29

## 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

### ROASTED BEETS ©

maui grown, balsamic onions, spiced macadamia nuts

### WOK CHARRED HEIRLOOM SPINACH

okinawan spinach, shoyu, tomato, crispy garlic



© 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