

# WINES BY THE BOTTLE

## TINY BUBBLES

<b>FRATELLI COSMO</b> prosecco, italy	48
<b>TAITTINGER 'LA FRANCAISE'</b> brut, champagne, france	120
<b>DOM PERIGNON</b> brut, épernay, france	399

## WHITES & ROSÉ

<b>DRY CREEK</b> fumé blanc, sonoma county	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	65
<b>MERRY EDWARDS</b> sauvignon blanc, russian river valley	74
<b>MATTHIASSEN</b> rosé, california	56

## CHARDONNAY

<b>LIOCO</b> sonoma county	56
<b>TALLEY</b> arroyo grande	66
<b>ADELSHEIM</b> willamette valley	72
<b>CHATEAU MONTELENA</b> napa valley	95
<b>PAUL HOBBS</b> russian river valley	99
<b>WAYFARER</b> sonoma coast	120

## 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>SEGHEISIO</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>GOLDENEYE</b> anderson valley	78
<b>RHYS</b> santa cruz mountains	85
<b>HIRSCH 'BOHAN-DILLON'</b> fort ross-seaview, sonoma	89
<b>KEN WRIGHT 'BONNIE JEAN VINEYARD'</b> willamette valley, oregon	115
<b>WILLIAMS SELYEM</b> central coast	125

## 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	115
<b>SILVER OAK</b> alexander valley	135
<b>O'SHAUGHNESSY</b> napa valley	135
<b>SHAHER 'ONE POINT FIVE'</b> napa valley	160
<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 17

**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 19

**HIBISCUS HU`A**  
a bubbly mixture of dry gin, house made hibiscus syrup, fresh mojito mix, and club soda 16

**SUNSET SPRITZ**  
maui ocean vodka, aperol, house-made hibiscus syrup, sparkling wine & grapefruit 18

**LAVENDER YUZU LEMONADE**  
tito's vodka, joto yuzu sake, lavender & lime juice 19

**MANGO DROP MARTINI**  
maui ocean vodka, mango, lemon & grand marnier 18

**POG OR LEMONADE SLUSHIE COCKTAIL**  
100% locally grown fruit juice slushie, choice of vodka, tequila or rum 17

**LILIKOI RITA**  
lilikoi, maestro dobel tequila, fresh lime 16

**REVOLVER**  
maker's mark, kahlua coffee liqueur, orange bitters 18

## WINES BY THE GLASS

		GLASS/9OZ.	CARAFE/BOTTLE
<b>POEMA</b> brut   cava, spain	12/18/46	<b>MONT GRAVET</b> rosé of cinsault   pays d'oc, france	12/18/46
<b>LOKELANI</b> sparkling rosé   maui	17/22.5/64	<b>MALENE</b> rosé   california	15/22.5/58
<b>LA FIERA</b> pinot grigio   veneto, italy	11/16.5/42	<b>THE PINOT PROJECT</b> pinot noir   california	12/18/46
<b>SELBACH 'AHI'</b> riesling   mosel, germany	11/16.5/42	<b>ARGYLE 'BLOOM HOUSE'</b> pinot noir   willamette valley	16/24/62
<b>DASHWOOD</b> sauvignon blanc   marlborough, nz	12/18/46	<b>ROBERT HALL</b> merlot   paso robles	13/19.5/50
<b>MORGAN</b> sauvignon blanc   monterey, ca	14/21/54	<b>JOEL GOTT 'PALISADES'</b> red blend   california	12/18/46
<b>CHAMISAL</b> chardonnay   san luis obispo coast	12/18/46	<b>CAPE D'OR</b> cabernet sauvignon   south africa	13/19.5/50
<b>TYLER</b> chardonnay   santa barbara county	15/22.5/58	<b>OBSIDIAN 'VOLCANIC ESTATE'</b> cabernet sauvignon   red hills lake county, ca	18/27/70
<b>ROMBAUER</b> chardonnay   carneros	20/30/78		

## BEERS ON TAP 16OZ./20OZ. Hula Grill proudly uses the 29° Blizzard Draft System

<b>BAREFOOT BREW   10/13</b> brewed exclusively for hula grill by maui brewing co.	<b>GOLD CLIFF IPA   10/13</b>	<b>LAVAMAN RED ALE   10/13</b>
<b>ESTRELLA JALISCO   8/11</b>	<b>BIG SWELL IPA   10/13</b>	<b>KONA LIGHT BLONDE ALE   10/13</b>
<b>BIKINI BLONDE   10/13</b>	<b>LONGBOARD LAGER   10/13</b>	<b>COORS LIGHT   7.5/10</b>
	<b>LOKAHI PILSNER   10/13</b>	<b>PAUWELA HARD KOMBUCHA   10/13</b>
		<b>SEASONAL HANDLE   MARKET</b>

## SELTZERS & CIDERS

12 oz. can
<b>SEASONAL SELTZERS   9</b>
<b>ACE CIDER CO. ©   9</b>
<b>PARADISE CIDERS   10</b>

## ZERO PROOF

<b>POG OR LEMONADE SLUSHIE</b> hawaiian grown fruit juice slushies 10
<b>COCONUT WATER</b> 100% pure 9

**VALLEY ISLE KOMBUCHA**  
locally made, seasonal flavors available 10

**GINGER BEER**  
cock 'n bull, the extra ginger soft drink 8



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.

# BRUNCH

## PŪPŪ

### COCONUT CALAMARI

spicy coconut crust, macadamia nut slaw, thai cocktail sauce 21

### 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 19

### MANGO BBQ RIBS

imu style duroc pork ribs, mango bbq sauce, local cucumber namasu 21

### KIawe ROASTED VEGETABLE DIP

puree of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread 18

## FROM THE GARDEN

### CHINESE CHOPPED CHICKEN SALAD

all natural kiawe grilled chicken, romaine, red & green cabbage, chilled vegetables, mac nuts, cilantro, sesame soy dressing 21.5

### HAWAIIAN FRUIT & GREENS

waipoli farm lettuces, local fruit, avocado, toasted coconut, spiced mac nuts, lilikoi mint vinaigrette, surfing goat cheese 19  
*add all natural chicken +8*  
*or fresh fish +12*

## 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 13

### PONO PIE

locally made with "ulu", hawaiian breadfruit, toasted coconut, nut crust (*gluten, sugar & dairy free*) 13

## '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 21.5

### 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 25

## BEACHSIDE LUNCH

### FRESH ISLAND FISH

lemon butter sauce, thai basil ginger rice, macadamia nut slaw 29

### AHI POKE BOWL\*

fresh ahi tuna chunks, tossed with shoyu, maui onions & chili flakes, thai basil ginger rice, avocado, pohole fern, cucumber namasu, marinated hearts of palm, wasabi aioli 27

### HULA CHEESEBURGER\*

1/2 lb. angus chuck & brisket blend, cheddar cheese, kiawe grilled maui onions, lettuce, tomato, brioche bun, fries 21.5  
*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 23

### SURFING GOAT CHEESE FLATBREAD

maui grown mushrooms, braised fennel, wilted spinach, local grape tomatoes, roasted garlic aioli 21

 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 23

### FOCACCIA EGGS BENEDICT

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

*ahi katsu with wasabi hollandaise 29*

*kalua pork & kiawe grilled onions 27*

*wood fired grilled tomatoes 25*

### UPCOUNTRY VEGGIE OMELET

maui onion, bell peppers, spinach, mushrooms & maui's surfing goat cheese 22

### FISH TACOS

herb grilled, fresh local flour tortillas, cilantro jalapeño aioli, tortilla chips, chipotle salsa 25.5  
*also available beer battered baja style*

### FISH & CHIPS

beer battered, fries, macadamia nut slaw, lilikoi dipping sauce 27.5

### KAPULU JOE

all natural duroc pork, macadamia nut slaw, kiawe grilled onions, dill pickles, toasted brioche bun, mango bbq sauce, fries 21

### 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 22

