

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco, italy	48
TAITTINGER ‘LA FRANCAISE’ brut, champagne, france	120
DOM PERIGNON brut, épernay, france	399

WHITES & ROSÉ

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

CHARDONNAY

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

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

GOLDENEYE anderson valley	78
RHYS santa cruz mountains	85
HIRSCH ‘BOHAN-DILLON’ fort ross-seaview, sonoma	89
KEN WRIGHT ‘BONNIE JEAN VINEYARD’ willamette valley, oregon	115
WILLIAMS SELYEM central coast	125

CABERNET SAUVIGNON

CHARLES SMITH ‘SUBSTANCE’ columbia valley, washington	52
CANVASBACK BY DUCKHORN red mountain, washington	78
STAG’S LEAP ‘ARTEMIS’ napa valley	115
SILVER OAK alexander valley	135
O’SHAUGHNESSY napa valley	135
SHAFER ‘ONE POINT FIVE’ napa valley	160
CORISON st. helena, napa valley	220

COCKTAILS

FRESH SQUEEZED MAI TAI our signature cocktail made with aloha, fresh hawaiian juices & two types of rum 17	SUNSET SPRITZ maui ocean vodka, aperol, house-made hibiscus syrup, sparkling wine & grapefruit 18	POG OR LEMONADE SLUSHIE COCKTAIL 100% locally grown fruit juice slushie, choice of vodka, tequila or 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	LAVENDER YUZU LEMONADE tito’s vodka, joto yuzu sake, lavender & lime juice 19	LILIKOI RITA lilikoi, maestro dobel tequila, fresh lime 16
HIBISCUS HU`A a bubbly mixture of dry gin, house made hibiscus syrup, fresh mojito mix, and club soda 16	MANGO DROP MARTINI maui ocean vodka, mango, lemon & grand marnier 18	REVOLVER maker’s mark, kahlua coffee liqueur, orange bitters 18

WINES BY THE GLASS

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

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

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

SELTZERS & CIDERS

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

ZERO PROOF

POG OR LEMONADE SLUSHIE hawaiian grown fruit juice slushies 10	VALLEY ISLE KOMBUCHA locally made, seasonal flavors available 10
COCONUT WATER 100% pure 9	GINGER BEER cock ‘n bull, the extra ginger soft drink 8





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 19

LOBSTER, SHRIMP & SCALLOP POTSTICKERS

guava plum sauce 23

LOCAL STYLE POTSTICKERS

all natural duroc kalua pork, maui onion, ponzu dipping sauce 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

CHILLED SEAFOOD PLATTER

local ahi sashimi, chilled tristan de cunha lobster tail & jumbo shrimp, thai cocktail sauce, pickled ginger, wasabi, lemon 49

FROM OUR BAKERY

HOUSEMADE FOCACCIA

hand rolled, fresh herbs, maui pressed© evoo, garlic-chili pepper water 7

FARM GREENS & SOUP

LOCALICIOUS SALAD

waipoli greens, tomatoes, pohole fern, marinated hearts of palm, maui onion, lime ginger miso dressing 16

HULA CAESAR

upcountry romaine, focaccia croutons, parmesan 13.5

FRESH TOMATO SOUP

local tomatoes blended with basil & olive oil, surfing goat cheese focaccia crositini 14

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



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 45

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, local sweet potato, shiitake mushrooms, macadamia nuts, coconut cilantro broth 38

WOOD GRILLED FISH ©

sauteed local vegetables, red quinoa, surfing goat cheese, aged balsamic, roasted red pepper & macadamia nut romesco 37

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, charred onion gremolata, house made worcestershire sauce 69

FROM THE RANCH

KIAWE GRILLED FILET MIGNON* ©

greater omaha's corn fed angus beef, yuzu demi glace, chimichurri, yukon gold mashed potatoes 54
add fire grilled togarashi shrimp +16
or miso glazed tristan lobster tail +29

KIAWE ROASTED CHICKEN ©

all natural half chicken, local honey, pineapple, rosemary sweet potato mash, balsamic onions 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

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

ROASTED BEETS ©

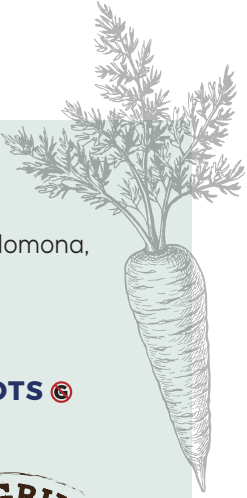
maui grown, balsamic onions, spiced macadamia nuts

COLORFUL GLAZED CARROTS ©

wood roasted with herb oil, maui honey & sea salt

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