

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

12 oz. can
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



LUNCH

PŪPŪ & RAW BAR

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

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 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 breast, romaine, red & green cabbage, chilled vegetables, mac nuts, cilantro, sesame soy dressing 21.5

HULA CAESAR

upcountry romaine, focaccia croutons, parmesan 13.5
add all natural grilled chicken +8
or fresh fish +12

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

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

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

FIRECRACKER FISH

spicy firecracker aioli, black bean avocado salsa, local flour tortilla 29

FROM THE RANCH

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

FOCACCIA GRILLED CHEESE & LOCAL TOMATO SOUP

surfing goat cheese, sharp cheddar, balsamic onions, spinach, housemade focaccia 19.5

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

FISH SANDWICH

herb fire grilled, macadamia nut slaw & tomatoes on a toasted brioche bun 25

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

FRESH ISLAND FISH

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

KAPULU JOE

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

GRILLED CHICKEN SANDWICH

lettuce, tomato, balsamic onions, garlic aioli, cheddar cheese, toasted brioche bun 23

THAI CHICKEN FLATBREAD

all natural chicken, bell peppers, maui onion, cilantro, mozzarella, sweet thai chili sauce 22

© 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