

# 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

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

<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>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

<b>FRESH SQUEEZED MAI TAI</b> our signature cocktail made with aloha, fresh hawaiian juices & two types of rum 17
<b>AKAMAI TAI</b> 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
<b>HIBISCUS HU`A</b> a bubbly mixture of dry gin, house made hibiscus syrup, fresh mojito mix, & club soda 16

<b>MAUNA KEA MANGO</b> an exceptional fusion of sweet & smokey, el silencio mezcal, mango, lime, fresh jalapeño, tajin 17
<b>LAVENDER YUZU LEMONADE</b> cool down with this refreshing cocktail made with tito's vodka, joto yuzu sake, lavender, fresh lemonade 19
<b>LYCHEE MARTINI</b> a perfectly balanced blend of pau vodka, lychee purée, lemon, & pineapple juice served up 17

<b>POG OR LEMONADE SLUSHIE COCKTAIL</b> 100% locally grown fruit juice slushie, choice of vodka, tequila or rum 17
<b>LILIKOI RITA</b> add a little passion to your day with astral tequila, fresh lime & lilikoi 16
<b>CLASSY TAXI</b> a lahaina throw back & traditional old fashion, four roses, burnt sugar, orange 17

## WINES BY THE GLASS

GLASS/9OZ. CARAFE/BOTTLE

<b>POEMA</b> brut l cava, spain	12/18/46	<b>MONT GRAVET</b> rosé of cinsault l pays d'oc, france	12/18/46
<b>LOKELANI</b> sparkling rosé l maui	17/22.5/64	<b>MALENE</b> rosé l california	15/22.5/58
<b>LA FIERA</b> pinot grigio l veneto, italy	11/16.5/42	<b>THE PINOT PROJECT</b> pinot noir l california	12/18/46
<b>SELBACH 'AHI'</b> riesling l mosel, germany	11/16.5/42	<b>ARGYLE 'BLOOM HOUSE'</b> pinot noir l willamette valley	16/24/62
<b>DASHWOOD</b> sauvignon blanc l marlborough, nz	12/18/46	<b>ROBERT HALL</b> merlot l paso robles	13/19.5/50
<b>MORGAN</b> sauvignon blanc l monterey, ca	14/21/54	<b>JOEL GOTT 'PALISADES'</b> red blend l california	12/18/46
<b>CHAMISAL</b> chardonnay l san luis obispo coast	12/18/46	<b>CAPE D'OR</b> cabernet sauvignon l south africa	13/19.5/50
<b>TYLER</b> chardonnay l santa barbara county	15/22.5/58	<b>OBSIDIAN 'VOLCANIC ESTATE'</b> cabernet sauvignon l red hills lake county, ca	18/27/70
<b>ROMBAUER</b> chardonnay l 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>BIG SWELL IPA   10/13</b>	<b>MICHELOB ULTRA   8/11</b>
<b>BIKINI BLONDE   10/13</b>	<b>GOLD CLIFF IPA   10/13</b>	<b>COORS LIGHT   7.5/10</b>
<b>LONGBOARD LAGER   10/13</b>	<b>LAVAMAN RED ALE   10/13</b>	<b>KONA LIGHT BLONDE ALE   10/13</b>
<b>LOKAHI PILSNER   10/13</b>	<b>ESTRELLA JALISCO   8/11</b>	<b>SEASONAL HANDLE   MARKET</b>

<b>CANNED 12 oz.</b>
<b>MAUI BREWING COMPANY SEASONAL SELTZER   9</b>
<b>BIG ISLAND PARADISE CIDER   10</b>

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

<b>VALLEY ISLE KOMBUCHA</b> locally made, seasonal flavors available 10
<b>MELE UKULELE</b> fresh lemonade with a hint of lavender 8



# BAREFOOT BAR

## 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 25

### 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 23

### 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 23

### HULA CAESAR

upcountry romaine, focaccia croutons, parmesan 15  
*add all natural grilled chicken +8*  
*or fresh fish +12*

## DESSERTS

### ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 15

### PINEAPPLE UPSIDE-DOWN CAKE

homemade caramel rum sauce 14

### PONO PIE

locally made with "ulu", hawaiian breadfruit, toasted coconut, nut crust *(gluten, sugar & dairy free)* 14

## DOCK TO DISH

### FISH TACOS

herb grilled, fresh local flour tortillas, cilantro jalapeño aioli, tortilla chips, chipotle salsa 27  
*also available beer battered baja style*

### FISH & CHIPS

beer battered, fries, macadamia nut slaw, lilikoï dipping sauce 29

### FIRECRACKER FISH

spicy firecracker aioli, black bean avocado salsa, local flour tortilla 31

### AHI POKE BOWL\*

fresh ahi tuna chunks, tossed with shoyu, maui onions & chili flakes, coconut sesame rice, avocado, pohole fern, cucumber namasu, marinated hearts of palm, wasabi aioli 28

## FROM THE RANCH

### HULA CHEESEBURGER\*

1/2 lb. angus chuck & brisket blend, cheddar cheese, kiawe grilled maui onions, lettuce, tomato, brioche bun, fries 23  
*add smoked duroc bacon 4*  
*substitute hana grown vegan taro patty*  
*with smashed local avocado*

### KAPULU JOE

all natural duroc pork, macadamia nut slaw, kiawe grilled onions, dill pickles, toasted brioche bun, mango bbq sauce, fries 23


## KIAWE WOOD OVEN

### SURFING GOAT CHEESE FLATBREAD

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

### 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

## 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

