

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
SHAHER '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

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, & club soda 16

MAUNA KEA MANGO
an exceptional fusion of sweet & smokey, el silencio mezcal, mango, lime, fresh jalapeño, tajin 17

LAVENDER YUZU LEMONADE
cool down with this refreshing cocktail made with tito's vodka, joto yuzu sake, lavender, fresh lemonade 19

LYCHEE MARTINI
a perfectly balanced blend of pau vodka, lychee purée, lemon, & pineapple juice served up 17

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

LILIKOI RITA
add a little passion to your day with astral tequila, fresh lime & lilikoi 16

CLASSY TAXI
a lahaina throw back & traditional old fashion, four roses, burnt sugar, orange 17

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 l 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 l 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.	BIG SWELL IPA 10/13	MICHELOB ULTRA 8/11
BIKINI BLONDE 10/13	GOLD CLIFF IPA 10/13	COORS LIGHT 7.5/10
LONGBOARD LAGER 10/13	LAVAMAN RED ALE 10/13	KONA LIGHT BLONDE ALE 10/13
LOKAHI PILSNER 10/13	ESTRELLA JALISCO 8/11	SEASONAL HANDLE MARKET

CANNED 12 oz.
MAUI BREWING COMPANY SEASONAL SELTZER | 9

BIG ISLAND PARADISE CIDER | 10

ZERO PROOF
POG OR LEMONADE SLUSHIE
hawaiian grown fruit juice slushies 10

COCONUT WATER
100% pure 9

VALLEY ISLE KOMBUCHA
locally made, seasonal flavors available 10

MELE UKULELE
fresh lemonade with a hint of lavender 8



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 25

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 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, romaine, red & green cabbage, chilled vegetables, mac nuts, cilantro, sesame soy dressing 23

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 13

BACON AND AN EGG*

farm fresh egg your way, duroc bacon, breakfast potatoes 14

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

'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 23

AVOCADO TOAST*

house baked focaccia, kiawe grilled local tomato, balsamic onions, poached egg, roasted garlic aioli, micro greens 17
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, coconut sesame rice, macadamia nut slaw 33

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

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


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 23

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, lilikoi dipping sauce 29

KAPULU JOE

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

CRAB TOPPED MACADAMIA NUT CRUSTED FRESH FISH

jumbo lump crab, coconut sesame rice, maui gold pineapple beurre blanc 33

THAI CHICKEN FLATBREAD

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

