

WINES
BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco, italy	52
TAITTINGER ‘LA FRANCAISE’ brut, champagne, france	120
DOM PERIGNON brut, épernay, france	399

WHITES & ROSÉ

KINGS RIDGE pinot gris, willamette valley, oregon	48
RIDGE grenache blanc, paso robles	72
FOXEN chenin blanc, santa maria valley	64
DRY CREEK fumé blanc, sonoma county	50
STOLPMAN sauvignon blanc, ballard canyon, california	55
HENRI BOURGEOIS ‘LES BARONNES’ sauvignon blanc, sancerre, france	72
MERRY EDWARDS sauvignon blanc, russian river valley	74
MATTHIASSEN rosé, california	56

CHARDONNAY

LIOCO sonoma county	60
TALLEY arroyo grande	66
ADELSHEIM willamette valley	72
ROMBAUER carneros	84
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	48
ZUCCARDI ‘POLIGONOS’ malbec, uco valley, argentina	66
BEDROCK WINE CO. ‘THE WHOLE SHEBANG’ zinfandel blend, california	46
SEGHECIO zinfandel, sonoma county	56
MOLLYDOOKER ‘THE BOXER’ shiraz, south australia	64
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
PURPLE HANDS ‘LONE OAK RANCH’ willamette valley, oregon	82
RHYS santa cruz mountains	85
VINCENT GIRARDIN ‘CUVÉE ST. VINCENT’ bourgogne, france	92
WILLIAMS SELYEM central coast	125
TYLER fiddlestix vyd, sta. rita hills	135

CABERNET SAUVIGNON

CANVASBACK BY DUCKHORN red mountain, washington	78
STAG’S LEAP ‘ARTEMIS’ napa valley	115
SILVER OAK alexander valley	135
SHAFER ‘ONE POINT FIVE’ napa valley	160
CORISON st. helena, napa valley	220
PETER MICHAEL ‘LES PAVOTS’ knights valley	375

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 & smoky, 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
LILIKO‘I RITA add a little passion to your day with astral tequila, fresh lime & liliko‘i 16
CLASSY TAXI a lahaina throwback & traditional old fashioned, four roses, burnt sugar, orange 17

WINES BY THE GLASS

GLASS/9OZ. CARAFE/BOTTLE			
POEMA brut l cava, spain	13/19.5/50	MONT GRAVET rosé of cinsault l pays d’oc, france	13/19.5/50
LOKELANI sparkling rosé maui	17/25.5/66	MALENE rosé l california	15/22.5/58
LA FIERA pinot grigio l veneto, italy	12/18/46	THE PINOT PROJECT pinot noir l california	14/21/54
SELBACH ‘AHI’ riesling mosel, germany	12/18/46	ARGYLE ‘BLOOM HOUSE’ pinot noir l willamette valley	16/24/62
DASHWOOD sauvignon blanc l marlborough, nz	13/19.5/50	ROBERT HALL merlot paso robles	14/21/54
ST. SUPÉRY sauvignon blanc l napa valley	15/22.5/58	JOEL GOTT ‘PALISADES’ red blend l california	13/19.5/50
CHAMISAL chardonnay l san luis obispo coast	13/19.5/50	CAPE D’OR cabernet sauvignon l south africa	14/21/54
TYLER chardonnay l santa barbara county	16/24/62	FAR NIENTE ‘POST & BEAM’ cabernet sauvignon l napa valley	18/27/70
PRIDE chardonnay l napa valley	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 GOLD CLIFF IPA 10/13 LAVAMAN RED ALE 10/13 ESTRELLA JALISCO 8/11	MICHELOB ULTRA 8/11 COORS LIGHT 7.5/10 KONA LIGHT BLONDE ALE 10/13 SEASONAL HANDLE MARKET
BIKINI BLONDE 10/13 LONGBOARD LAGER 10/13 LOKAHI PILSNER 10/13		

CANNED 12 oz. MAUI BREWING COMPANY SEASONAL SELTZER 9

PARADISE CIDER 10 honolulu, hi

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
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PŪPŪ & RAW BAR

POKE TACOS*

fresh 'ahi, shoyu, maui onions, chili flakes, avocado, wasabi aioli 25

HAWAIIAN CEVICHE*

fresh fish, lime, coconut milk, maui onion, avocado, cucumber, jalapeño, crispy taro chips 19

LOBSTER, SHRIMP & SCALLOP POTSTICKERS

guava plum sauce 24

LOCAL STYLE POTSTICKERS

all natural duroc kalua pork, maui onion, ponzu dipping sauce 22

KIAWE ROASTED VEGETABLE DIP

purée 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

kiawe charred sashimi grade 'ahi, chilled lobster tail, grilled and chilled jumbo shrimp cocktail, kimchee, wasabi 59

SASHIMI* (LIMITED AVAILABILITY)

locally caught 'ahi, shredded cabbage & carrots, pickled ginger & wasabi 27

FROM OUR BAKERY

HOUSEMADE FOCACCIA

hand rolled, fresh herbs, evoo, garlic-chili pepper water 8

FARM GREENS & SOUP

LOCALICIOUS SALAD

waipoli greens, tomatoes, pohole fern, marinated hearts of palm, maui onion, lime ginger miso dressing 17

HULA CAESAR

upcountry romaine, focaccia croutons, parmesan 15

FRESH TOMATO SOUP

local tomatoes blended with basil & olive oil, surfing goat cheese focaccia crostini 16

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



'AI PONO FRIENDS OF AGRICULTURE AWARD

Hula Grill Kā'anapali 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 47

LOBSTER TAILS ©

two lime miso roasted lobster tails, pineapple beurre blanc, coconut sesame rice 74

COCONUT SEAFOOD CHOWDER ©

lobster, shrimp, fresh fish, bok choy, local sweet potato, shiitake mushrooms, red onion, macadamia nuts, coconut cilantro broth 39

WOOD GRILLED FISH ©

sautéed local vegetables, red quinoa, surfing goat cheese, aged balsamic, roasted red pepper & macadamia nut romesco 38

HULA GRILL FAVORITES

CRAB TOPPED MACADAMIA NUT CRUSTED MAHIMAHİ ©

coconut sesame rice, maui gold pineapple beurre blanc 51

HAWAIIAN SALT & PEPPER RIBEYE*

28-day dry aged, greater omaha's angus beef, yukon gold mashed potatoes, charred onion gremolata, house made worcestershire sauce 72

FROM THE RANCH

KIAWE GRILLED FILET MIGNON* ©

greater omaha's corn fed angus beef, bourguignon, chimichurri, herb grilled mushrooms, yukon gold mashed potatoes 56
add fire grilled togarashi shrimp +16
or miso glazed lobster tail +33

KIAWE ROASTED CHICKEN ©

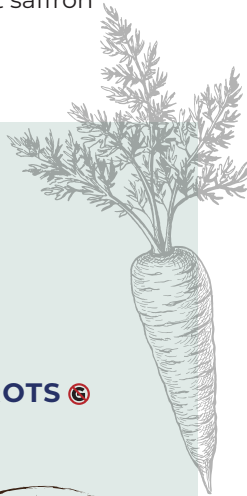
all natural half chicken, local honey, pineapple, rosemary sweet potato mash, balsamic onions 33

WILD MUSHROOM & SPINACH RAVIOLI

toasted macadamia nut & roasted red pepper cream sauce, sautéed maui grown oyster mushrooms, heirloom spinach 29

HERITAGE PORK SHANK ©

all natural pork, 24-hour braise, liliko'i mint & maui onion gremolata, coconut saffron risotto, burgundy sauce 47



HULA GRILL DIGS FARMERS

Tonight's featured Maui farmers are: Richard Tubman - Mother Mushrooms, Ryan Earehart - Oko'a Farms, & Jay Garnett - Surfing Goat Cheese

PREPARATIONS 9

KIAWE GRILLED BROCCOLINI ©

tart yuzu vinaigrette and crispy garlic

ROASTED BEETS ©

maui grown, balsamic onions, spiced macadamia nuts

WOK CHARRED HEIRLOOM SPINACH

okinawan spinach, shoyu, tomato, crispy garlic

COLORFUL GLAZED CARROTS ©

wood roasted with herb oil, maui honey & sea salt

COCONUT SAFFRON RISOTTO ©

arborio rice, saffron, coconut milk, onion



© Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

*Consuming raw or undercooked foods may increase your risk of foodborne illness

20% gratuity is requested from all parties of eight or more.

A 5% surcharge will be added to takeout orders.