

# WINES BY THE BOTTLE

## TINY BUBBLES

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

## WHITES & ROSÉ

<b>KINGS RIDGE</b> pinot gris, willamette valley, oregon	48
<b>RIDGE</b> grenache blanc, paso robles	72
<b>FOXEN</b> chenin blanc, santa maria valley	64
<b>DRY CREEK</b> fumé blanc, sonoma county	50
<b>STOLPMAN</b> sauvignon blanc, ballard canyon, california	55
<b>HENRI BOURGEOIS ‘LES BARONNES’</b> sauvignon blanc, sancerre, france	72
<b>MERRY EDWARDS</b> sauvignon blanc, russian river valley	74
<b>MATTHIASSEN</b> rosé, california	56
<b>CHARDONNAY</b>	
<b>LIOCO</b> sonoma county	60
<b>TALLEY</b> arroyo grande	66
<b>ADELSHEIM</b> willamette valley	72
<b>ROMBAUER</b> carneros	84
<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	48
<b>ZUCCARDI ‘POLIGONOS’</b> malbec, uco valley, argentina	66
<b>BEDROCK WINE CO. ‘THE WHOLE SHEBANG’</b> zinfandel blend, california	46
<b>SEGHECIO</b> zinfandel, sonoma county	56
<b>MOLLYDOOKER ‘THE BOXER’</b> shiraz, south australia	64
<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>PURPLE HANDS ‘LONE OAK RANCH’</b> willamette valley, oregon	82
<b>RHYS</b> santa cruz mountains	85
<b>VINCENT GIRARDIN ‘CUVÉE ST. VINCENT’</b> bourgogne, france	92
<b>WILLIAMS SELYEM</b> central coast	125
<b>TYLER</b> fiddlestix vyd, sta. rita hills	135

## CABERNET SAUVIGNON

<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>SHAFER ‘ONE POINT FIVE’</b> napa valley	160
<b>CORISON</b> st. helena, napa valley	220
<b>PETER MICHAEL ‘LES PAVOTS’</b> knights valley	375

## COCKTAILS

<b>FRESH SQUEEZED MAI TAI</b> our signature cocktail made with aloha, fresh hawaiian juices & two types of rum 17	<b>MAUNA KEA MANGO</b> an exceptional fusion of sweet & smoky, mezcal, mango, lime, fresh jalapeño, tajin 17	<b>POG OR LEMONADE SLUSHIE COCKTAIL</b> 100% locally grown fruit juice slushie, choice of vodka, tequila or 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>LAVENDER YUZU LEMONADE</b> cool down with this refreshing cocktail made with tito’s vodka, joto yuzu sake, lavender, fresh lemonade 19	<b>LILIKO‘I RITA</b> add a little passion to your day with astral tequila, fresh lime & liliko‘i 16
<b>HIBISCUS HU`A</b> a bubbly mixture of dry gin, house made hibiscus syrup, fresh mojito mix, & club soda 16	<b>LYCHEE MARTINI</b> a perfectly balanced blend of pau vodka, lychee purée, lemon, & pineapple juice served up 17	<b>CLASSY TAXI</b> a lahaina throwback & traditional old fashioned, jim beam, burnt sugar, orange 17

## WINES BY THE GLASS

GLASS/9OZ. CARAFE/BOTTLE			
<b>POEMA</b> brut l cava, spain	13/19.5/50	<b>MONT GRAVET</b> rosé of cinsault l pays d’oc, france	13/19.5/50
<b>LOKELANI</b> sparkling rosé   maui	17/25.5/66	<b>MALENE</b> rosé l california	15/22.5/58
<b>LA FIERA</b> pinot grigio l veneto, italy	12/18/46	<b>THE PINOT PROJECT</b> pinot noir l california	14/21/54
<b>SELBACH ‘AHI’</b> riesling   mosel, germany	12/18/46	<b>ARGYLE ‘BLOOM HOUSE’</b> pinot noir l willamette valley	16/24/62
<b>DASHWOOD</b> sauvignon blanc l marlborough, nz	13/19.5/50	<b>ROBERT HALL</b> merlot   paso robles	14/21/54
<b>ST. SUPÉRY</b> sauvignon blanc l napa valley	15/22.5/58	<b>JOEL GOTT ‘PALISADES’</b> red blend l california	13/19.5/50
<b>CHAMISAL</b> chardonnay l san luis obispo coast	13/19.5/50	<b>CAPE D’OR</b> cabernet sauvignon l south africa	14/21/54
<b>TYLER</b> chardonnay l santa barbara county	16/24/62	<b>FAR NIENTE ‘POST &amp; BEAM’</b> cabernet sauvignon l napa valley	18/27/70
<b>PRIDE</b> chardonnay l napa valley	20/30/78		

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

<b>BAREFOOT BREW   11/14</b> brewed exclusively for hula grill by maui brewing co.	<b>BIG SWELL IPA   11/14</b>	<b>MICHELOB ULTRA   9/12</b>
<b>DUKE’S BLONDE   11/14</b>	<b>GOLD CLIFF IPA   11/14</b>	<b>COORS LIGHT   9/12</b>
<b>LONGBOARD LAGER   11/14</b>	<b>LAVAMAN RED ALE   11/14</b>	<b>KONA LIGHT BLONDE ALE   11/14</b>
<b>PAU HANA PILSNER   11/14</b>	<b>ESTRELLA JALISCO   9/12</b>	<b>SEASONAL HANDLE   MARKET</b>

## CANNED 12 oz.

**MAUI BREWING COMPANY SEASONAL SELTZER | 10**

**PARADISE CIDER | 11**  
honolulu, hi

## ZERO PROOF

**POG OR LEMONADE SLUSHIE**

hawaiian grown fruit juice slushies, served in a coconut cup 15

**COCONUT WATER**  
100% pure 9

**VALLEY ISLE KOMBUCHA**

locally made, seasonal flavors available 12

**MELE UKULELE**

fresh lemonade with a hint of lavender 8



## 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

house-made caramel rum sauce 14

### PONO PIE ⑥

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 ⑥

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

### COCONUT SEAFOOD CHOWDER ⑥

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

### WOOD GRILLED FISH ⑥

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 MAHIMAH ⑥

coconut sesame rice, maui gold pineapple beurre blanc 51

### KIAWE GRILLED FILET MIGNON\* ⑥

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

## FROM THE RANCH

### WAGYU NEW YORK STEAK\* ⑥

winterfrost american wagyu beef, 6/8 marbling score, charred green onion gremolata, house-made worcestershire sauce, mashed yukon gold potatoes 83

### KIAWE ROASTED CHICKEN ⑥

all natural half chicken, local honey, pineapple, yukon gold mashed potatoes, 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 ⑥

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 ⑥

tart yuzu vinaigrette and crispy garlic

### ROASTED BEETS ⑥

maui grown, balsamic onions, spiced macadamia nuts

### SAUTÉED MAUI MUSHROOMS

local mushrooms sautéed with sweet onions, garlic, butter, white wine & shoyu

### WOK CHARRED PĀ'IA IWAMOTO NOODLES

local vegetables tossed with crispy garlic & shoyu

### COLORFUL GLAZED CARROTS ⑥

wood roasted with herb oil, maui honey & sea salt

### COCONUT SAFFRON RISOTTO ⑥

arborio rice, saffron, coconut milk, onion



⑥ Gluten conscious -these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish. 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.