

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	MAUNA KEA MANGO an exceptional fusion of sweet & smoky, mezcal, mango, lime, fresh jalapeño, tajin 17	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 cool down with this refreshing cocktail made with tito’s vodka, joto yuzu sake, lavender, fresh lemonade 19	LILIKO‘I RITA add a little passion to your day with astral tequila, fresh lime & liliko‘i 16
HIBISCUS HU`A a bubbly mixture of dry gin, house made hibiscus syrup, fresh mojito mix, & club soda 16	LYCHEE MARTINI a perfectly balanced blend of pau vodka, lychee purée, lemon, & pineapple juice served up 17	CLASSY TAXI a lahaina throwback & traditional old fashioned, jim beam, 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 160Z./200Z. Hula Grill proudly uses the 29° Blizzard Draft System

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

CANNED 12 oz.

MAUI BREWING COMPANY SEASONAL SELTZER 10	POG OR LEMONADE SLUSHIE hawaiian grown fruit juice slushies, served in a coconut cup 15	VALLEY ISLE KOMBUCHA locally made, seasonal flavors available 12
PARADISE CIDER 11 honolulu, hi	COCONUT WATER 100% pure 9	MELE UKULELE fresh lemonade with a hint of lavender 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 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

purée of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread 18

SASHIMI* (LIMITED AVAILABILITY)

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

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

HAWAIIAN FRUIT & GREENS ©

waipoli farm lettuces, local fruit, avocado, toasted coconut, spiced mac nuts, liliko'i mint vinaigrette, surfing goat cheese 19

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 ©

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

FISH TACOS

herb grilled mahimahi, fresh local flour tortillas, cilantro jalapeño aioli, tortilla chips, chipotle salsa 27

also available beer battered baja style

FISH & CHIPS

beer battered mahimahi, fries, macadamia nut slaw, liliko'i dipping sauce 29

FIRECRACKER FISH

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

FROM THE RANCH

HULA CHEESEBURGER*

1/2 lb. angus chuck & brisket blend, cheddar cheese, kiawe grilled maui onions, pickles, lettuce, tomato, brioche bun, fries 23

add smoked duroc bacon 4

substitute kua'i grown vegan taro patty with smashed local avocado

FOCACCIA GRILLED CHEESE & LOCAL TOMATO SOUP

surfing goat cheese, sharp cheddar, balsamic onions, spinach, house-made focaccia 21

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 27

'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

FRESH ISLAND FISH

lemon butter sauce, coconut sesame rice, macadamia nut slaw 33

KĀPULU JOE

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

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 - 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.