

Hula Grill



KAANAPALI

CHEF'S TASTING MENU

AVAILABLE 4:30–5:15 NIGHTLY | \$37

2 course tasting menu of chef selections. enjoy one item from each category

choose one **PŪPŪS**

POTSTICKER SURF & TURF

lobster, shrimp, & scallop, guava plum sauce, kalua pork, ponzu dipping sauce

LOCALICIOUS SALAD

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

FRESH TOMATO SOUP

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

KIAWE ROASTED VEGETABLE DIP

served chilled with maui's surfing goat cheese & wood baked naan bread



ENTRÉES choose one

MACADAMIA NUT CRUSTED FISH 

coconut sesame rice, macadamia nut pesto, maui gold pineapple beurre blanc

KIAWE WOOD GRILLED FISH 

sautéed local vegetables, red quinoa, surfing goat cheese, aged balsamic

HAWAIIAN SALT RUBBED STEAK* 

greater omaha's corn fed angus beef, yukon gold mashed potatoes

MANGO BBQ DUROC PORK RIBS

yukon gold mashed potatoes, local cucumber namasu

DESSERTS à la carte

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 | 15

PONO PIE 

locally made with "ulu", hawaiian breadfruit, toasted coconut, nut crust | 14.5
gluten, sugar & dairy free

 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. A 5% surcharge will be added to takeout orders.

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