

# 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

## CHARDONNAY

<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>SEGHEGIO</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 vvd, 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

**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 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, jim beam, burnt sugar, orange 17

## WINES BY THE GLASS

GLASS/9OZ. CARAFE/BOTTLE

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

**ICED COFFEE**  
house blend, choice of coconut or macadamia nut syrup 8

# BRUNCH

## PŪPŪ

### COCONUT CALAMARI

spicy coconut crust, macadamia nut slaw, thai cocktail sauce 21.5

### 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 19.5

### HAWAIIAN CEVICHE\*

fresh fish, lime, coconut milk, maui onion, avocado, cucumber, jalapeño, crispy taro chips 21

### 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 29

## FROM THE GARDEN

### CHINESE CHOPPED CHICKEN SALAD

all-natural kiawe grilled chicken, romaine, red & green cabbage, chilled vegetables, mac nuts, cilantro, sesame soy dressing 25

### HAWAIIAN FRUIT & GREENS

waipoli farm lettuces, local fruit, avocado, toasted coconut, spiced mac nuts, liliko'i mint vinaigrette, surfing goat cheese 21

*add all-natural chicken +9*

*or fresh fish +13*

## 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

house-made caramel rum sauce 15

### PONO PIE

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

## EGGS & THINGS

### BANANA & MAC NUT PANCAKES

local bananas, moloka'i 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*

### KĀ'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

### HULA CHEESEBURGER\*

1/2 lb. angus chuck & brisket blend, cheddar cheese, kiawe grilled maui onions, pickles, lettuce, tomato, brioche bun, fries 23.5  
*add smoked duroc bacon 4*  
*substitute kua'i grown vegan taro patty*

### FISH TACOS

herb grilled mahimahi, flour tortillas, cilantro jalapeño aioli, tortilla chips, chipotle salsa 29  
*also available beer battered baja style*


## KIAWE WOOD OVEN BAKED FLATBREADS

### KALUA PORK & PINEAPPLE

duroc pork, balsamic onions, cilantro, provolone cheese, mango bbq sauce 23

### THAI CHICKEN

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.

### 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 house-made 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

### '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 29

### FISH & CHIPS

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

### KĀPULU JOE

all-natural duroc pork, macadamia nut slaw, kiawe grilled onions, dill pickles, toasted brioche bun, mango bbq sauce, fries 23.5

### CRAB TOPPED MACADAMIA NUT CRUSTED FRESH FISH

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

### SHRIMP & PESTO

basil macadamia nut pesto, onions, cherry tomatoes, mozzarella 24

### SURFING GOAT CHEESE

maui grown mushrooms, braised fennel, wilted spinach, local grape tomatoes, roasted garlic aioli 21