

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco, italy	56
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	62
TALLEY arroyo grande	66
ADELSHEIM willamette valley	72
ROMBAUER carneros	88
CHATEAU MONTELENA napa valley	95
PAUL HOBBS russian river valley	105
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	52
ZUCCARDI 'POLIGONOS' malbec, uco valley, argentina	66
BEDROCK WINE CO. 'THE WHOLE SHEBANG' zinfandel blend, california	52
SEGHEGIO 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 18

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 20

HIBISCUS HU`A
a bubbly mixture of dry gin, house-made hibiscus syrup, fresh mojito mix 17

MAUNA KEA MANGO
an exceptional fusion of sweet & smoky, mezcal, mango, lime, fresh jalapeño, tajin 18

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 18

POG OR LEMONADE SLUSHIE COCKTAIL
100% locally grown fruit juice slushie, choice of vodka, tequila or rum 18

LILIKO'I RITA
add a little passion to your day with astral tequila, fresh lime & liliko'i 17

CLASSY TAXI
a lahaina throwback & traditional old fashioned, jim beam, burnt sugar, orange 18

WINES BY THE GLASS

GLASS/9OZ. CARAFE/BOTTLE

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

BEERS ON TAP 16OZ./20OZ. 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

PARADISE CIDER | 11
honolulu, hi

ZERO PROOF

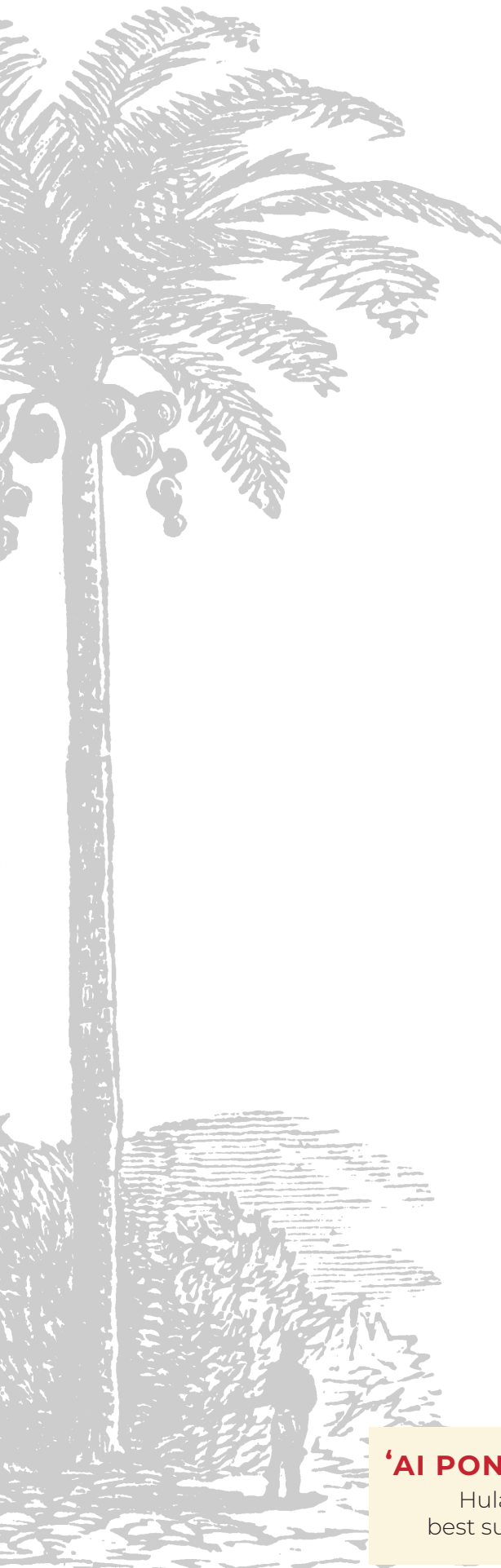
POG OR LEMONADE SLUSHIE
hawaiian grown fruit juice slushies, served in a coconut cup 15

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



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 21

LOBSTER, SHRIMP & SCALLOP POTSTICKERS

guava plum sauce 25

LOCAL STYLE POTSTICKERS

all-natural duroc kalua pork, maui onion, ponzu dipping sauce 23.5

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 29

STEAMED MANILA CLAMS

coconut cilantro broth, white wine & garlic butter 24

FROM OUR BAKERY

HOUSE-MADE FOCACCIA

hand rolled, fresh herbs, evoo, garlic-chili pepper water 9

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 crumble, 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 15

PONO PIE ©

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



'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 48.5

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, ulu, shiitake mushrooms, red onion, macadamia nuts, coconut cilantro broth 39.5

WOOD GRILLED FISH ©

sautéed local vegetables, red quinoa, surfing goat cheese, aged balsamic, roasted red pepper & macadamia nut romesco 39

HULA GRILL FAVORITES

CRAB TOPPED MACADAMIA NUT CRUSTED MAHIMAHI ©

coconut sesame rice, macadamia nut pesto, maui gold pineapple beurre blanc 53

KIawe GRILLED FILET MIGNON* ©

greater omaha's corn fed angus beef, bourguignon, chimichurri, herb grilled mushrooms, yukon gold mashed potatoes 57
add fire grilled togarashi shrimp +16
or miso glazed lobster tail +33

FROM THE RANCH

WAGYU NEW YORK STEAK* ©

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

WILD MUSHROOM & SPINACH RAVIOLI

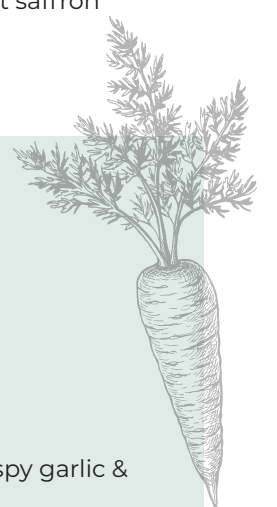
toasted macadamia nut & roasted red pepper cream sauce, sautéed maui grown black pearl mushrooms, baby spinach 33.5

KIawe ROASTED CHICKEN ©

all-natural half chicken, local honey, pineapple, yukon gold mashed potatoes, balsamic onions 37

HERITAGE PORK SHANK ©

all-natural pork, 24-hour braise, liliko'i mint & maui onion gremolata, coconut saffron risotto, burgundy sauce 49



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

WOK CHARRED PĀ'IA IWAMOTO NOODLES

local vegetables tossed with crispy garlic & shoyu

ROASTED BEETS ©

maui grown, balsamic onions, spiced macadamia nuts

COLORFUL GLAZED CARROTS ©

wood roasted with herb oil, maui honey & sea salt

SAUTÉED MAUI MUSHROOMS

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



© 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.