Hula GRILL KAANAPALI

ALOHA HOUR

2PM - 4PM

COCKTAILS | $13

PLANTATION LEMONADE
a refreshing blend of citrus vodka, house-made lemonade, splash of cranberry

KĀʻANAPALI CRUZ
rum, fresh hawaiian juices, lime & grenadine, a vibrant cocktail that captures the colors and spirit of Kāʻanapali

HALE WAI
an island-inspired cocktail featuring tequila, mango, fresh lime & agave

HIBISCUS SPRITZ
sparkling wine, hibiscus & soda come together in this light & bubbly cocktail

LILIKOʻI MOJITO
a tropical twist on the classic, rum, mint, lime & lilikoʻi

ISLAND LIFE
a blend of vodka, coconut, pineapple & macadamia nut syrup, bringing the perfect taste of paradise to every sip

WINE 6oz | $9

CELLAR PICKS
LA FIERA
pinot grigio | veneto, italy

MONT GRAVET
rosé of cinsault | pays d'oc, france

DRAFT 16oz | $7

DUKE'S BLONDE ALE

COORS LIGHT

ESTRELLA JALISCO

SMALL BITES

KIAWE CHARRED AHI*
sashimi grade locally caught ahi, togarashi & sesame oil rubbed, charred rare, served chilled, ponzu slaw, pickled ginger 16

FIRED UP SHRIMP COCKTAIL
kiawe wood grilled, ponzu slaw, house-made kimchi, gochujang buttermilk 15

CHILLED EDAMAME
tossed in sesame, soy sauce & sea salt 9

ʻANAKALA (UNCLE) JOE SLIDERS
house-made focaccia bun, mango bbq pulled pork, jalapeño aioli, shredded cabbage & namasu 15

SHORT RIB MANDU
certified angus beef, carrots, cilantro, garlic, ginger, gochujang buttermilk drizzle 15

GF 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.