



PŪPŪ & RAW BAR

COCONUT CALAMARI

spicy coconut crust, macadamia nut slaw, thai cocktail sauce 19.5

POKE TACOS*

fresh ahi, shoyu, maui onions, chili flakes, avocado, wasabi aioli 23

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 18

LOCAL STYLE PORK POTSTICKERS

all natural duroc kalua pork, maui onion, ponzu dipping sauce 19

KABOCHA PUMPKIN HUMMUS

wood oven baked naan bread, chilled seasonal vegetables 17.5

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 19.5

HULA CAESAR

upcountry romaine, focaccia croutons, parmesan 12.5
add all natural grilled chicken +8
or fresh fish +11

DESSERTS

ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

PINEAPPLE UPSIDE-DOWN CAKE

homemade caramel rum sauce 12

PONO PIE ©

locally made with "ulu", hawaiian breadfruit, toasted coconut, nut crust (gluten, sugar & dairy free) 12

DOCK TO DISH

FISH TACOS

herb grilled, fresh local flour tortillas, cilantro jalapeño aioli, tortilla chips, chipotle salsa 25
also available beer battered baja style

FISH & CHIPS

beer battered, fries, macadamia nut coleslaw, lilikoi dipping sauce 27

FIRECRACKER FISH

spicy firecracker aioli, black bean avocado salsa, local flour tortilla 27

AHI POKE BOWL

fresh ahi tuna chunks, tossed with shoyu, maui onions & chili flakes, thai basil ginger rice, diced avocado, pohole fern, cucumber namasu, marinated hearts of palm, wasabi aioli 26

FROM THE RANCH

HULA CHEESEBURGER*

1/2 lb. angus chuck & brisket blend, cheddar cheese, kiawe grilled maui onions, lettuce, tomato, brioche bun, fries 21
add smoked duroc bacon 4
substitute hana grown vegan taro patty with smashed local avocado

KAPULU JOE

all natural duroc pork, macadamia nut slaw, kiawe grilled onions, dill pickles, toasted brioche bun, mango bbq sauce, fries 19

KIAWE WOOD OVEN

SURFING GOAT CHEESE FLATBREAD*

maui grown mushrooms, braised fennel, wilted spinach, local grape tomatoes, roasted garlic aioli 19.5

THAI CHICKEN FLATBREAD

all natural chicken, bell peppers, maui onion, cilantro, mozzarella, sweet thai chili sauce 19

*AIPONO FRIENDS OF AGRICULTURE AWARD

Hula Grill Kaaanapali is proud to have been named Maui's best supporter of local agriculture by the Mayor three times

© 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.

*Consuming raw or undercooked foods may increase your risk of food-borne illness

BEERS ON TAP

Hula Grill proudly uses the 29^º Blizzard Draft System

BAREFOOT BREW | 9

brewed exclusively for hula grill
by maui brewing co.

MODELO ESPECIAL | 8

BIKINI BLONDE | 9

GOLD CLIFF IPA | 10

BIG SWELL IPA | 9

LONGBOARD LAGER | 10

HULA HEFEWEIZEN | 10

LAVAMAN RED ALE | 10

KONA LIGHT BLONDE ALE | 10

COORS LIGHT | 7.5

SEASONAL HANDLE | Market

SELTZERS & CIDERS

12 oz. can

SEASONAL SELTZERS | 8

ACE CIDER CO. © | 8

PARADISE CIDERS | 9

ZERO PROOF

POG OR LEMONADE SLUSHIE

hawaiian grown fruit juice slushies 9

VALLEY ISLE KOMBUCHA

locally made, seasonal flavors available 7

COCONUT WATER

100% pure 6

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO 48

prosecco, italy

TAITTINGER 'LA FRANCAISE' 120

brut, france

DOM PERIGNON 399

brut, épernay, france

WHITES & ROSÉ

KINGS RIDGE 44

pinot gris, willamette valley, oregon

FOXEN 48

chenin blanc, santa maria valley

DRY CREEK 42

fumé blanc, sonoma county, california

STOLPMAN sauvignon blanc 55

ballard canyon, california

HENRI BOURGEOIS 'LES BARONNES' 62

sancerre, france

MERRY EDWARDS 74

sauvignon blanc, russian river valley

LIOCO 56

chardonnay, sonoma county

Talley 66

chardonnay, arroyo grande

Wayfarer 135

chardonnay, sonoma coast

ZD 72

chardonnay, california

COCKTAILS

FRESH SQUEEZED Mai Tai

our signature cocktail made with aloha, fresh hawaiian juices & two types of rum 16

LAVA FLOW

our house made fresh piña colada with an eruption of strawberry (also delicious with mango) 15
add a dark rum float 4

LILIKOI MOJITO

an island style twist on a traditional mojito made with citrus vodka, lilikoi & house made mojito mix 14

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 18



LIME IN DA COCONUT

a smooth blend of coconut water vodka, fresh lime juice & cream of coconut 14

WORLD FAMOUS WOO WOO

tito's vodka, peach schnapps & cranberry with fresh muddled pineapple, lemon & lime 15

POG OR LEMONADE COCKTAIL

100% locally grown fruit juice slushie, choice of vodka, tequila or rum 16

HIBISCUS RITA

house made hibiscus syrup, silver tequila, fresh lime juice & grand marnier 15

OLD WHALER

four roses bourbon, bitters, muddled with fresh orange & pineapple 16

CHATEAU MONTELENA 88

chardonnay, napa valley

PAUL HOBBS 95

chardonnay, russian river valley

DOMAINE DE FONTSAINTE 48

rosé of grenache gris, corbières, france

REDS

LOUIS JADOT 42

beaujolais-villages, france

TRUCHARD 72

pinot noir, carneros

GOLDENEYE 78

pinot noir, anderson valley

HIRSCH 'BOHAN-DILLON' 89

pinot noir, fort ross-seaview, sonoma

KEN WRIGHT 95

'BONNIE JEAN VINEYARD' pinot noir, willamette valley, oregon

WILLIAMS SELYEM 115

pinot noir, central coast

BEDROCK WINE CO. 42

'THE WHOLE SHEBANG' zinfandel blend, california

SEGHESSIO 56

zinfandel, sonoma county

THE PRISONER 79

red blend, napa valley

WINES BY THE GLASS

GLASS / BOTTLE

POEMA 12/46

brut | cava, spain

LOKELANI 14/54

sparkling rosé | maui, hawai'i

MONT GRAVET 12/46

rosé of cinsault | pays d'oc, france

SOKOL BLOSSER 15/58

rosé of pinot noir | willamette valley, or

LA FIERA 11/42

pinot grigio | veneto, italy

SELBACH 'AHI' 11/42

riesling | mosel, germany

DASHWOOD 12/46

sauvignon blanc | marlborough, nz

MORGAN 14/54

sauvignon blanc | arroyo seco

CHAMISAL 11/42

chardonnay | san luis obispo coast

TYLER 15/58

chardonnay | santa barbara

ROMBAUER 20/78

chardonnay | carneros

BANSHEE 12/46

pinot noir | sonoma county

LIOCO 17/66

pinot noir | mendocino county

ROBERT HALL 13/50

merlot | paso robles

JOEL GOTT 'PALISADES' 12/46

red blend | california

CAPE D'OR 13/50

cabernet sauvignon | south africa

PENFOLD'S 'MAX'S' 18/70

cabernet sauvignon | south australia

ZUCCARDI 'POLIGONOS' 56

malbec, uco valley, argentina

JONATA 'TODOS' 85

red blend, ballard canyon

MOLLYDOOKER 'THE BOXER' 60

shiraz, south australia

K VINTNERS 76

'MOTOR CITY KITTY'

syrah, yakima valley, washington

CABERNET SAUVIGNON

CHARLES SMITH 52

'SUBSTANCE'

columbia valley, washington

CANVASBACK BY 78

DUCKHORN

red mountain, washington

STAG'S LEAP 'ARTEMIS' 100

napa valley

SILVER OAK 120

alexander valley

O'SHAUGHNESSY 135

napa valley

SHAFAER 'ONE POINT FIVE' 150

napa valley

CORISON 220

st. helena, napa valley

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.

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