



# Hula Grill

KAANAPALI

## LUNCH

### 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*

#### HAWAIIAN FRUIT & GREENS <sup>Ⓢ</sup>

waipoli farm lettuces, local fruit, avocado, toasted coconut, spiced mac nuts, lilikoi mint vinaigrette, surfing goat cheese 17  
*add all natural 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 <sup>Ⓢ</sup>

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

#### FISH SANDWICH

fire grilled, locally sourced romaine, sprouts, tomatoes, jalapeño aioli, toasted brioche bun 23

#### AHI POKE BOWL

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

#### FRESH ISLAND FISH

lemon butter sauce, thai basil ginger rice, macadamia nut slaw 27

### 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*

#### FOCACCIA GRILLED CHEESE & LOCAL TOMATO SOUP

surfing goat cheese, sharp cheddar, balsamic onions, spinach, housemade focaccia 18.5

#### KAPULU JOE

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

#### FOCACCIA GRILLED CHICKEN SANDWICH

lettuce, tomato, balsamic onions, garlic aioli & cheddar cheese 19

### KIAWE WOOD OVEN

#### KALUA PORK & PINEAPPLE FLATBREAD

duroc pork, balsamic onions, cilantro, provolone cheese, mango bbq sauce 21

#### 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 Kaanapali is proud to have been named by the Mayor Maui's best supporter of local agriculture three times

<sup>Ⓢ</sup> 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<sup>th</sup> 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

## 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

## 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

## 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

**DRY CREEK** 42  
fumé blanc, sonoma county, california

**KINGS RIDGE** 44  
pinot gris, willamette valley, oregon

**FOXEN** 48  
chenin blanc, santa maria valley

**STOLPMAN** sauvignon blanc 55  
ballard canyon, california

**HENRI BOURGEOIS 'LES BARONNES'** 62  
sancerre, france

**MERRY EDWARDS** 74  
sauvignon blanc, russian river valley

**DOMAINE DE FONTSAINTE** 48  
rosé of grenache gris, corbières, france

### CHARDONNAY

**LIOCO** 56  
chardonnay, sonoma county

**TALLEY** 66  
chardonnay, arroyo grande

**ZD** 72  
chardonnay, california

**CHATEAU MONTELENA** 88  
chardonnay, napa valley

**PAUL HOBBS** 95  
chardonnay, russian river valley

**WAYFARER** 135  
chardonnay, sonoma coast

### REDS

**LOUIS JADOT** 42  
beaujolais-villages, france

**BEDROCK WINE CO. 'THE WHOLE SHEBANG'** 42  
zinfandel blend, california

**SEGHEISIO** 56  
zinfandel, sonoma county

**ZUCCARDI 'POLIGONOS'** 56  
malbec, uco valley, argentina

**MOLLYDOOKER 'THE BOXER'** 60  
shiraz, south australia

**K VINTNERS 'MOTOR CITY KITTY'** 76  
syrah, yakima valley, washington

**THE PRISONER** 79  
red blend, napa valley

**JONATA 'TODOS'** 85  
red blend, ballard canyon

### PINOT NOIR

**TRUCHARD** 72  
pinot noir, carneros

**GOLDENEYE** 78  
pinot noir, anderson valley

**HIRSCH 'BOHAN-DILLON'** 89  
pinot noir, fort ross-seaview, sonoma

**KEN WRIGHT 'BONNIE JEAN VINEYARD'** 95  
pinot noir, willamette valley, oregon

**WILLIAMS SELYEM** 115  
pinot noir, central coast

### CABERNET SAUVIGNON

**CHARLES SMITH 'SUBSTANCE'** 52  
columbia valley, washington

**CANVASBACK BY DUCKHORN** 78  
red mountain, washington

**STAG'S LEAP 'ARTEMIS'** 100  
napa valley

**SILVER OAK** 120  
alexander valley

**O'SHAUGHNESSY** 135  
napa valley

**SHAFFER '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.