

Hula Grill



KAANAPALI

PŪPŪ & RAW BAR

POKE TACOS*

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

HAWAIIAN CEVICHE*

fresh fish, lime, coconut milk, maui onion, avocado, cucumber, jalapeño, crispy taro chips 18

LOBSTER, SHRIMP & SCALLOP POTSTICKERS

guava plum sauce 21

MANGO BBQ RIBS

imu style duroc pork ribs, mango bbq sauce, local cucumber namasu 19

KABOCHA PUMPKIN HUMMUS

wood oven baked naan bread, chilled seasonal vegetables 17.5

CHILLED SEAFOOD PLATTER

local ahi sashimi, chilled tristan de cunha lobster tail & jumbo shrimp, thai cocktail sauce, pickled ginger, wasabi, lemon 37

CRAB WONTONS

macadamia nuts, cream cheese, shoyu mustard dipping sauce 19

FROM OUR BAKERY

HOUSEMADE FOCACCIA

hand rolled, fresh herbs, evoo, garlic-chili pepper water 6

FARM GREENS & SOUP

LOCALICIOUS SALAD

waipoli greens, tomatoes, pohole fern, marinated hearts of palm, maui onion, lime ginger miso dressing 15

HULA CAESAR

upcountry romaine, focaccia croutons, parmesan 12.5

FRESH TOMATO SOUP

local tomatoes blended with basil & olive oil, focaccia croutons, surfing goat cheese 13

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

FIRE GRILLED AHI*

iwamoto natto saimin noodles, local vegetables, crispy garlic, shoyu ginger butter 43

TRISTAN LOBSTER TAILS

two lime miso roasted tristan de cunha lobster tails, pineapple beurre blanc, coconut sesame jasmine rice 69

COCONUT SEAFOOD CHOWDER

lobster, shrimp, fresh fish, bok choy, shiitake mushrooms, macadamia nuts, coconut cilantro broth 37

WOOD GRILLED FISH

sautéed local vegetables, surfing goat cheese, aged balsamic, roasted red pepper and macadamia nut romesco 36

HULA GRILL FAVORITES

CRAB TOPPED MACADAMIA NUT CRUSTED MAHI-MAHI

coconut sesame rice, maui gold pineapple beurre blanc 49

HAWAIIAN SALT & PEPPER RIBEYE*

28-day dry aged, greater omaha's angus beef, yukon gold mashed potatoes, house made worcestershire sauce 66

FROM THE RANCH

KIAWE GRILLED FILET MIGNON*

greater omaha's corn fed angus beef, yuzu demi-glace & truffled local mushrooms, yukon gold mashed potatoes 54
add fire grilled togarashi shrimp +16
or miso glazed tristan lobster tail +29

KIAWE ROASTED CHICKEN

all natural half chicken, local honey, pineapple, rosemary, maui grown sweet potato mash, balsamic onions 29

WILD MUSHROOM & SPINACH RAVIOLI

toasted macadamia nut & roasted red pepper cream sauce, lomi lomi tomato, sautéed maui grown oyster mushrooms, heirloom spinach 29

HERITAGE PORK SHANK

all natural pork, 24-hour braise, lilikoi mint & maui onion gremolata, coconut saffron risotto, citrus demi 44

HULA GRILL DIGS FARMERS

Tonight's featured Maui farmers are: Uncle George, Kahumoku farms, Zach, Hua Momona, Steve, Local Harvest

PREPARATIONS 9

BAMBOO STEAMED GREEN BEANS

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

COLORFUL GLAZED CARROTS

wood roasted with herb oil, maui honey, & sea salt

WOK CHARRED HEIRLOOM SPINACH

okinawan spinach, shoyu, tomato, crispy garlic


ROASTED BEETS

maui grown, balsamic onions, spiced macadamia nuts



*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 29th 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 62
'LES BARONNES'
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. 42
'THE WHOLE SHEBANG'
zinfandel blend, california

SEGHESSIO 56
zinfandel, sonoma county

ZUCCARDI 'POLIGONOS' 56
malbec, uco valley, argentina

MOLLYDOOKER 'THE BOXER' 60
shiraz, south australia

K VINTNERS 76
'MOTOR CITY KITTY'
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 95
'BONNIE JEAN VINEYARD'
pinot noir, willamette valley, oregon

WILLIAMS SELYEM 115
pinot noir, central coast

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

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.