



HULA LOUNGE

LOBBY BAR

PUPU

VEGGIE SPRING ROLLS 16
Crispy spring rolls, cilantro chili sauce, cucumber namasu.

CHICKEN WINGS 19
Choice of Buffalo, Korean or Salt & Pepper. Served with celery sticks and blue cheese dressing.

KALBI BEEF 23
Marinated and grilled boneless short rib. Onigiri, local style pickled onions, housemade kimchi, chili peppah watah

PUPU PLATTER 32
Wings, veggie spring rolls and kalbi beef. *add half order poke +\$10**

POKE OF THE DAY* 24
Your server will share today's selection.

SALADS

GORGONZOLA CAESAR 17
RIP farms romaine, garlic anchovy dressing, parmesan, gorgonzola, muddica
add grilled fresh catch +12 add shrimp +8 add grilled chicken +8

BIG ISLAND GREENS 17
RIP farms greens, house pickled vegetables, tomato, cucumber, papaya seed dressing, candied macadamia nuts
add grilled fresh catch +12 add shrimp +8 add grilled chicken +8

SIDES

FRIES 8
HURRICANE FRIES 10
GARLIC TRUFFLE FRIES 10
PICKLED VEGETABLES 9
SMALL BIG ISLAND GREENS 10
SMALL FRUIT BOWL 12

SANDWICHES

sub greens or fruit +2

KA LIHIKAI CHEESEBURGER* 24

Local beef, brioche bun, lettuce, tomato, caramelized onions, house sauce, cheddar, pickled veggies, fries
add bacon +\$2 add avocado +\$2

FRESH CATCH SANDWICH 28

Grilled catch, brioche bun, tomato, miso ginger slaw, remoulade, pickled veggies, fries
add bacon +\$2 add avocado +\$2

HOUSEMADE PIZZAS

WHITE PIE 25

Roasted garlic cream, ali'i mushrooms, mozzarella, artichoke hearts, proscuitto, basil, white truffle oil

HAMAKUA 24

Marinara, pepperoni, spinach, ali'i mushrooms, mozzarella, balsamic reduction

THE GREEK 24

Housemade pesto, feta cheese, kalamata olives, roasted red bell peppers, tomato, artichoke hearts

SWEETS

CHOCOLATE BROWNIE 12

warm brownie, vanilla ice cream, berries, chocolate sauce, whipped cream

PASSION GUAVA CHEESECAKE 12

whipped cream, lilikoi sauce, berries

LAVA CAKE 12

warm fudge cake, vanilla ice cream, berries

OPEN NIGHTLY

Food Service 400pm - 1100pm
Bar Service 400pm- 1200am

LIVE MUSIC

WEDNESDAY - SATURDAY
700pm - 900pm

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Groups of 6 or more will have an 18% service charge added to their bill.



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YUMMY RUMMY COCKTAILS

15

we proudly feature locally made rums from moku o keawe, maui and oahu!

LIHIKAI LYCHEE MOJITO

Kula White Rum shaken with lychee puree, lime, simple and fresh mint. A bright refreshing twist on a classic mojito.

MOLOKA'I MELON MULE

Kula White Rum, Midori and Peach liqueur with lime and bubbles. Light, crisp and playfully tropical.

PE'AHU POG CUTTER

Kuleana Nanea 2 Year Aged Rum, Aperol and Falernum blended with lilikoi, orange, guava, lime and tiki bitters. A bold island riff on the famous Fog Cutter.

PANDAN UBE-LADA

Ko Hana Kea Agricole Rum, Kula Toasted Coconut Rum and Kota Pandan with ube syrup, lime and coconut. Creamy, colorful and indulgently island.

'ILIMA ITCH

Old Pali Whiskey and Kula Dark Rum shaken with macadamia nut orgeat, lilikoi, pineapple and lime. A nutty, tropical cocktail with Hawaiian character.

ALANA NEGRONI

Ko Hana Koho Barrel-Aged Rum and Kula Toasted Coconut Rum stirred with Campari and sweet vermouth. A deep, island inspired twist on the classic negroni.

WINES

HOUSE RED 10

HOUSE WHITE 10

HOUSE SPARKLING 10

CANNED BEER

DOMESTIC 6

Bud, Bud Light, Coor's Light, Michelob Ultra

IMPORTS 7

Heineken, Heineken Light, Heineken Zero
Corona, MBC Seltzers

LOCAL CRAFT 8

Kona Brewing Company

Longboard Lager, Big Wave Golden Ale
Kua Bay IPA

Maui Brewing Company

Bikini Blonde Lager, Big Swell IPA,
Coconut Hiwa Porter

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Last call- 1145pm

tas