

BAR

hula girl[®]

GRILL

Restaurant Week Lunch Menu - \$22.17

Choice of one appetizer, one entrée and one dessert

Appetizers

SPAM MUSUBI

sushi rice / crispy SPAM / wrapped in roasted seaweed

EDAMAME

sesame oil / red chili / hawaiian sea salt

AHI POKE

ahi tuna / green onion / sesame / shoyu chili oil / ginger / served on wonton chips

KALUA PORK CRISPY GAU CHEE

hot mustard + chili-soy dipping sauces

Entrees

choice of mac salad or tossed salad

2 scoops rice (substitute fries or fried rice +2)

CHICKEN TERIYAKI

wood grilled chicken breast / teriyaki sauce

Bikini Blond Lager Maui Brewing / 5.0% ABV • 6

TOFU TERIYAKI

wood grilled firm tofu / teriyaki sauce

Torrontes Reserva, Finca El Origen, 2014 • 10

STEAK TERIYAKI +3

wood grilled top sirloin / teriyaki sauce

Pinotage Barista, South Afrika, 2014 • 10

KALUA PORK & CABBAGE

roasted in banana leaves / hawaiian sea salt

Pinot Blanc Hugel, Alsace 2014 • 11

SLOPPY KALUA PORK SANDWICH

guava bbq sauce / kalua pork / asian slaw / brioche bun

Coconut Porter Maui Brewing • 7

Dessert

HAUPIA

coconut / tropical fruit drizzle

Pineapple Tedeschi, Hula O'Maui, Maui, HI, NV • 12

MALASADAS

yeast donut / deep fried / tossed in sugar

Keoki Coffee Kauai coffee / Kahlua liquor
crème de cacao / brandy / whipping cream • 7



*State food code requires us to inform you that consuming raw or uncooked meats and seafood may increase your risk of food borne illness. Please notify us of any allergies. Gluten free options are available. We use all organic chicken & beef.

BAR

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GRILL

Restaurant Week Dinner Menu - \$35.17

Choice of one appetizer, one entrée and one dessert

Appetizers

SPAM MUSUBI

sushi rice / crispy SPAM / wrapped in roasted seaweed

EDAMAME

sesame oil / red chili / hawaiian sea salt

AHI POKE

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KALUA PORK CRISPY GAU CHEE

hot mustard + chili-soy dipping sauces

WAIALUA ROOT BEER STICKY RIBS

pork ribs / grilled / tossed in our root beer glaze

Entrees

choice of mac salad or tossed salad
2 scoops rice (substitute fries or fried rice +2)

CHICKEN TERIYAKI

wood grilled chicken breast / teriyaki sauce

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KALUA PORK & CABBAGE

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Pinot Blanc Hugel, Alsace 2014 • 11

LOCO MOCO*

2 burger patties / 2 fried eggs / mushroom-onion gravy

Coconut Porter Maui Brewing • 7

LOCO CHICKEN KATSU

panko crusted chicken breast / 2 fried eggs / mushroom-onion gravy / katsu sauce

Garnacha Real Compania De Vinos, Meseta Central, Spain, 2014 • 9

CHICKEN KATSU

panko crusted chicken breast / katsu sauce

Pinot Gris Firesteed, Willamette, OR, 2014 • 9

NORTH SHORE SHRIMP +5

shell-on / wood grilled / butter / garlic / hawaiian chili water

Gruner Veltliner Anton Bauer, 'Gmork', Austria 2014 • 12

Dessert

HAUPIA

coconut / tropical fruit drizzle

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