

**BAR** *hula girl*<sup>®</sup> **GRILL**

*Holiday 3-Course Lunch - \$22*

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 WONTONS**

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

*Tomrontes* Reserva, Finca El Origen • 10

**STEAK TERIYAKI +3**

wood grilled top sirloin / teriyaki sauce

*Pinotage* Barista, South Africa, • 10

**KALUA PORK & CABBAGE**

roasted in banana leaves / hawaiian sea salt

*Pinot Gris* Iris, Willamette, OR • 9

**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

**MISO-BUTTERSCOTCH SOFT SERVE ICE CREAM**

with butter-furikake cookies

*Never Bwlow 75* black sesame infused bourbon, ponzu-honey, burnt orange • 13

BAR

**hula girl**<sup>®</sup>

GRILL

## Holiday 3-Course Dinner - \$35

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 WONTONS

hot mustard + chili-soy dipping sauces

#### WAIALUA ROOT BEER STICKY RIBS

pork ribs / grilled / brushed with 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

*Bikini Blond Lager* Maui Brewing, 5.0% ABV • 6

#### TOFU TERIYAKI

wood grilled firm tofu / teriyaki sauce

*Torrontes* Reserva, Finca El Origen • 10

#### STEAK TERIYAKI +3

wood grilled top sirloin / teriyaki sauce

*Pinotage* Barista, South Afrika • 10

#### KALUA PORK & CABBAGE

roasted in banana leaves / hawaiian sea salt

*Pinot Gris* Iris, Willamette, OR • 9

#### 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* Anciano, Spain • 9

#### CHICKEN KATSU

panko crusted chicken breast / katsu sauce

*Rose* Domaine Vetriccie, Corsica • 10

#### NORTH SHORE SHRIMP +5

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

*Gruner Veltliner* Anton Bauer, 'Gmork', Austria • 11

### 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 •

#### MISO-BUTTERSCOTCH SOFT SERVE ICE CREAM

with butter-furikake cookies

*Never Bwlow 75* black sesame infused bourbon, ponzu-honey, burnt orange • 13

\*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.