

BRUNCH ENTRÉES

Available Sat & Sun 10:30 - 2:30pm

LOCO MOCO *

hawaiian specialty: burger patty, rice, covered in succulent brown mushroom gravy, sunny side up eggs *sub* Impossible burger patty 3 15

ISLAND EGG BENEDICT *

choose ham, linguica sausage or fried spam, english muffin, two poached eggs, hollandaise sauce, hashbrowns..... 13

AHI EGGS BENEDICT *

seared rare ahi tuna, english muffin, two poached eggs, cajun hollandaise sauce, hashbrowns..... 17

HULA'S HANGOVER HASH *

big helping of luau pork hash over hashbrowns, topped with two over medium eggs, sure to cure what's ailin' you!..... 14

CLASSIC TWO EGG BREAKFAST *

two eggs any style, three slices of thick cut bacon, english muffin, hashbrowns, *sub* egg whites 2 11

FRENCH TOAST

three thick slices of kona coffee-battered bread, topped with house-made apple/plantain compote, real maple syrup, powdered sugar, three slices of thick cut bacon 12

CHEF'S OMELETTE (*veggie option available*)

fluffy omelette with different ingredients each week (ask your server), hashbrowns, *sub* egg whites 2..... 13

THE BREAKFAST SANDWICH

telera torta bun, scrambled egg, thick cut bacon, tomato, jack cheese - mayo on request!, hashbrowns (egg whites add 2)..... 12

add EXTRA EGG * 2.5 THICK CUT BACON 4 LINGUICA SAUSAGE 4 AVOCADO 2
FRIED SPAM 4 HASHBROWNS 3 APPLE/PLANTAIN COMPOTE 3 ENGLISH MUFFIN 2

STARTERS

CRISPY COCONUT SHRIMP ROLLS

w/ pineapple horseradish dipping sauce..... 11

HAWAIIAN CEVICHE * *w/ wonton chips*..... 11

POKE TACOS * *drizzled w/ wasabi aioli*..... 16

SWEET POTATO OR HOUSE CUT FRIES 7 / 9

ISLAND STYLE AHI POKE (*wonton chips or rice upon request*)..... 16

SURFRIDER CHICKEN STICKS *w/ sweet chili sauce*..... 12

SAMURAI BEEF STICKS * *w/ lime curry sauce*..... 12

PORK STUFFED POTSTICKERS *w/ dipping sauces*..... 11

HILO SLIDERS (*hula burger, luau pork, or thai fish cake*) 12

CRISPY FISH BITES *w/ island remoulade*..... 11

HULA'S CHICKEN WINGS

tossed in spicy asian bbq sauce..... 14

SIDES

RICE 3

BLACK BEANS 4

SLAW 3

FRIED SWEET PLANTAINS 3

MAC & CHEESE 8

HAWAIIAN LOBSTER BISQUE 11

MAC SALAD..... 3

HOUSE SALAD sm 7 / lg 10

CAESAR SALAD sm 7 / lg 10

SPICY SEAWEED SALAD 8

HULA'S SIGNATURE BOWLS

over rice, black beans, soy glaze & cabbage medley

choose SPICY THAI CHICKEN 18
w/ avocado, plantains, thai sauce

MONGOLIAN BEEF 18
w/ lime curry sauce

VEGAN JUNGLE TOFU 16
w/ plantains, jungle curry sauce

TACOS

served on corn tortillas with black beans & rice, house-made salsa roja

SOUTH SEAS FISH seasoned grilled hapu, w/ sun-dried tomato pesto aioli, taco slaw..... 15

SHRIMP spicy grilled shrimp, w/ sun-dried tomato pesto aioli, taco slaw..... 15

PORK slow roasted, pulled, soy glaze, coleslaw w/ sun-dried tomato pesto aioli..... 15

TOFU spicy grilled tofu, w/ sun-dried tomato pesto aioli, taco slaw 15

HABANERO LIME CHICKEN slow roasted and pulled, w/ avocado aioli, taco slaw 15

BURGERS AND SANDWICHES

*choice of sweet potato fries, house cut fries, mac salad, or slaw
sub house or caesar salad 4*

THE HULA BURGER * burger, grilled maui onions, hula sauce | *add* cheese 1 | *sub* Impossible burger patty 3 | *vegan on request*..... 15

CAJUN BURGER * burger, grilled maui onions, jack cheese, cajun aioli | *sub* Impossible burger patty 3..... 16

HUNKIN SAMOA BURGER * burger, jack cheese, fried spam, linguica sausage, sunny side up egg, spicy hula sauce
sub Impossible burger patty 3 20

BLACK BEAN BURGER house-made veggie bean burger, grilled maui onions, shiitakes, jack cheese, sun-dried tomato pesto aioli..... 15

CHICKEN SANDWICH grilled chicken lightly brushed with teriyaki, spiced pineapple, sun-dried tomato pesto aioli
sub Gardein Chikin breast 3..... 16

LUAU PORK SANDWICH heaven on a bun, soy glazed pulled pork, topped with coleslaw..... 16

MODERN TIKI FISH SANDWICH seasoned and grilled hapu, taco slaw, sun-dried tomato pesto aioli 16

SALADS

caesar preparation or house salad with miso vinaigrette dressing

choose CAJUN CHICKEN 17 SPICY GRILLED SHRIMP 17 CAJUN AHI TUNA * 20 FRIED TOFU 16

* These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SIGNATURE COCKTAILS

	HH
HULA'S MAI TAI <i>Not your fruity Mai Tai. Strong & Limey.</i> Bacardi gold rum, orange curacao, pineapple and lime juices, orgeat, dark rum	8
HULA'S PAINKILLER Bacardi gold rum, coconut, pineapple and orange juices <i>add</i> dark rum float 3	8
HULA'S HURRICANE 3 rums infused with vanilla bean topped with tropical juices and dark rum	8
DR. FUNK coconut rum, vodka, crème de banana, coconut pineapple and orange juices <i>add</i> dark rum float 3	8
TROPICAL ITCH light rum, overproof rum, dark rum, Jim Beam, triple sec, passion fruit, cranberry, orange and pineapple juices	8
BLOOD ORANGE MARTINI vodka, blood orange liqueur, orange, lime and cranberry juices	8
TIKI BASTARD gin, bourbon, pomegranate syrup, lime juice, cock 'n bull ginger brew	8
THE PINK BIKINI MARTINI vodka with pineapple, sweet and sour, watermelon liqueur, triple sec	8
LILIKOI MARGARITA silver tequila, passion fruit, sweet and sour, orange and lime juices	8
DARK & STORMY dark rum, cock 'n bull ginger brew	8
HAWAII 5-0 Bacardi light rum, spiced rum, pineapple, passion fruit, orange and cranberry juices	8
ZOMBIE Bacardi light rum, dark rum, overproof rum, passion fruit, pineapple and lime juices	8
HULA'S BLUE HAWAIIAN coconut rum, vodka, sweet & sour, blue curacao, coconut and pineapple	8
SCORPION BOWL <i>serves 2-4 guests</i> light rum, dark rum, brandy, pineapple, lemon and cranberry juices, flaming overproof rum float	25
HULA'S BLOODY MAUI house made bloody mix, vodka, spam garnish	8
MIMOSA \$5 single / \$10 double	

*** Hula's Tropical Sangria 12*

stella rosa pineapple wine, peachtree schnapps,
pineapple vodka, guanabana nectar, lemon juice,
fresh pineapple and orange slices

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MOCKTAILS *non-alcoholic*

ORGEAT LEMONADE lemon, orgeat, soda water	8
CAPTAIN'S COLADA coconut cream, allspice falernum syrup, pineapple juice	8
CASTAWAY COOLER oj, pineapple, pomegranate syrup, ginger ale	8
HULA JUICE passion fruit syrup, oj, pineapple, cranberry juice.....	8

DRAFT BEER

	HH
LONGBOARD LAGER - KONA	4
BIG WAVE GOLDEN ALE - KONA <i>see server for additional draft beer selections</i>	4

BOTTLED BEER

		HH
RED STRIPE	6	
KIRIN ICHIBAN	6	
LEFT HAND MILK STOUT	7	
STELLA ARTOIS	6	
DOS EQUIS LAGER	6	
FOUR PEAKS JOYBUS WHEAT	6	
BLUE MOON	5	
BUD LIGHT	5	3
COORS LIGHT	5	3
MILLER LIGHT	5	3
MICHELOB ULTRA	6	3

see your server for additional selections

BRUNCH COCKTAILS

BREAKFAST MAI TAI appleton rum, dark rum, banana, orgeat, lime juice, cinnamon.....	12
POLYNESIA 75 grey whale gin, sparkling wine, passionfruit, lemon juice, tiki bitters	12
JAMAICAN COFFEE appleton rum, kona blend coffee, whipped topping	12
CHOCOLATE PIÑA COLADA koloa kava'i cacao rum, coconut, pineapple juice	14
ESPRESSO MARTINI mr. black cold brew liqueur, pinnacle whipped vodka.....	15



COLD BREW KONA COFFEE
brewed for Hula's by Hava Java
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