SWEET PUTATO & HOUSE COT FRIES
with our secret dipping saucesmall 7 / large 9
HAWAIIAN CEVICHE*
fresh white fish, "cooked" in citrus juice, coconut milk, jalapeño,
cilantro, garlic, wonton chips11
CRISPY COCONUT SHRIMP ROLLS
with pineapple-horseradish dipping sauce11
ISLAND STYLE POKE*
raw ahi, housemade ponzu, avocado, onions,
sesame seeds (wonton chips or rice on request)16
CRISPY FISH BITES
white fish, panko and togarashi encrusted, served with an island
remoulade for dipping11
remoulade for dipping11  SAMURAI BEEF STICKS*
remoulade for dipping

## HILLA'S POKE TACOS

wonton shell, island style poke, garnished with red onion, green onion, drizzled with wasabi aioli, and black sesame seeds		
SPICY EDAMAME		
classic dish wok charred with a spicy serrano pepper kick9		
HILO SLIDERS one of each, or three of a kind		
LUAU PORK: pulled pork, asian slaw, cilantro, fresh jalapeño, chili lime aioli		
SPICY THAI FISH CAKE: mini fish cake, shredded lettuce, dill pickle, aioli12		
HULA BURGER: mini burger, grilled maui onions, hula sauce 12		
SURFRIDER CHICKEN STICKS marinated chicken, bell pepper and pineapple, grilled on skewers, brushed with sweet chili sauce		
PORK STUFFED POTSTICKERS		
seasoned pork, shredded veggies, served with thai peanut and traditional dipping sauces11		
SPICY SEAWEED SALAD		

# hint of sriracha, with a hawaiian roll..... s tavorites

#### **DUKE'S LUAU PORK PLATE**

slow roasted, pulled pork, soy glaze, pineapple, rice, slaw..... 18

#### LOCO MOCO\*

hawaiian specialty: burger patty, rice, covered in succulent brown mushroom gravy, sunny side up eggs......15 sub Impossible burger patty 3 | add fried spam 4

### JAWAIIAN JERK PORK PLATE

marinated, grilled & sliced pork, jerk sauce, plantains, rice, mango salsa, jamaican johnny cakes.....

#### JAWAIIAN JERK CHICKEN PLATE

slow roasted, pulled chicken, jerk sauce, plantains, rice, mango salsa, jamaican johnny cakes.....

#### **BALI HAI BBQ RIBS**

tender pork spare ribs, mango bbq sauce, sweet potato fries, ..... half rack 16 / full 25

# TERIYAKI RIBEYE STEAK\*

fresh wakame, spicy sesame dressing.. HAWAIIAN LOBSTER BISQUE

traditional creamy lobster soup, coconut milk and a

marinated 10oz ribeye, grilled, sliced & drizzled with soy glaze, wasabi mashed potatoes, slaw.... add shiitake mushrooms 2.5

#### TRADITIONAL HAWAIIAN KALBI RIBS

soy-marinated korean short ribs, sesame seeds, green onion, macaroni salad, rice ....

# FRESH FISH

fresh, yellow fin tuna 26

# MAHI\*

flavorful, firm, game fish 22

## HAPU\*

white, delicate, mild 19

# TOFU

great vegetarian option 16

# SALMON\*

popular, flavorful, healthy 22

### SNAPPER\*

sweet, mild, delicious 22

# BURGERS 5 5 ANDWICHES

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

add avocado, spiced pineapple or bacon 2

# THE HULA BURGER\*

burger, grilled maui onions, hula sauce... add cheddar, bleu or jack cheese 1 | sub Impossible burger 3 vegan on request

## **CAJUN BURGER\***

burger, grilled maui onions, cajun spices, jack cheese, spicy cajun aioli sub Impossible burger 3.....

# **HUNKIN SAMOA BURGER\***

burger, jack cheese, fried spam, linguica sausage, sunny side up egg, spicy hula sauce sub Impossible burger 3 ....

# BIG SUR BLACK BEAN BURGER

house-made vegetarian black bean burger, grilled maui onions, shiitake mushrooms, jack cheese, sun-dried tomato pesto ajoli .. 15

# POLYNESIAN CHICKEN SANDWICH

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

# SEARED AHI SANDWICH\*

lightly blackened fresh 6oz ahi steak, medium rare, topped with taco slaw, sun-dried tomato pesto aioli ..... 20

# LUAU PORK SANDWICH sheaven on a bun!

soy glazed pulled pork topped with coleslaw.. 16

MODERN TIKI FISH SANDWICH\*

# blackened hapu, taco slaw, sun-dried tomato pesto aioli.

jack cheese, spicy cajun aioli...

STEAK SANDWICH\* marinated tenderloin, grilled maui onions, shiitake mushrooms,

18

# select a preparation

### **BLACKENED WASABI FISH SPECIAL**

lightly blackened over wasabi mashed potatoes, wasabi cream sauce, broccolini

### **LEMONGRASS ENCRUSTED**

exotic, lime-ginger cream sauce, rice, slaw

## **HULA'S PAN FRIED**

su-miso sauce, wok-seared shiitake mushrooms, rice, slaw

## **MACADAMIA ENCRUSTED**

mango-papaya sauce, rice, slaw

#### JAWAIIAN JERK

jerk sauce, rice, fried sweet plantains, jamaican johnny cakes, mango salsa



<sup>\*</sup>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.

BOWL5 over rice, black beans, soy glaze & cabbage me	dley
MONGOLIAN BEEF * marinated tenderloin, lime-curry sauce	18
SPICY THAI CHICKEN boneless chicken breast, spicy thai sauce, avocado,	
fried sweet plantains	18
seasoned, seared ahi tuna, wasabi cream sauce, daikon	20
VEGAN JUNGLE TOFU fried tofu, jungle curry sauce, fried sweet plantains	16
5ÅLÅD5 caesar preparation (romaine, mango, caesar dre or house (blend of greens, daikon, miso vinaigrette)	rssing)
SPICY SHRIMP	47
spicy grilled shrimp, dressing, crispy wonton chips  CAJUN AHI $^{*}$	
fresh seared ahi, cajun spices, dressing, crispy wonton chips  CAJUN CHICKEN	20
spice rubbed chicken, dressing, crispy wonton chips	17
GRILLED SALMON	
salmon, dressing, wonton chips  ASIAN TOFU HOUSE SALAD	17
crispy tofu, crispy wonton chips, miso vinaigrette dressing	16
SIDES	
RICE3 BROCCOLINI	5
BLACK BEANS4 WASABI MASHED SLAW3 POTATOES	3
MAC SALAD 3 JAMAICAN JOHNNY	
AVOCADO2 SHIITAKES2	
FRIED SWEET	
PLANTAINS	
DESSERT	
HOUSE-MADE KEY LIME PIE	9
HOUSE-MADE COCONUT CREAM PIE	
HULA'S SUNDAE	
w/ macadamia nuts, coconut, chocolate and caramel	8
WARM BROWNIE with vanilla ice cream, chocolate and caramel sauces, macadamia nuts, toasted coconut	9
PREMIUM KONA DRIP COFFEE	3
DESSERT COCKTAILS	
KEY LIME PIE MARTINI vodka, licor 43, lime juice, pineapple, orgeat, half n' half	.12
CHOCOLATE BROWNIE MARTINI vodka, chocolate liqueur, half n' half, caramel liqueur, macadamia liqueur	.14
COCONUT CREAM PIE MARTINI  vodka, caramel liqueur, st. elizabeth allspice dram, coconut, half n' half, toasted coconut rim	
CHOCOLATE PIÑA COLADA koloa kaua'i cacao rum, coconut, pineapple juice	
MOCHA MARTINI vodka, coffee liqueur, chocolate liqueur, half n' half	
ESPRESSO MARTINI mr. black coffee liqueur, pinnacle whipped vodka, cold brew	.15
JAMAICAN COFFEE appleton rum, kona blend coffee, whipped topping	.12

# TACOS

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

#### SHRIMP TACOS

SHRIMP TACUS
spicy grilled shrimp, taco slaw, sun-dried tomato pesto aioli15
PORK TACOS
slow roasted, pulled pork, soy glaze, coleslaw, sun-dried tomato
pesto aioli
HABANERO LIME CHICKEN TACOS
spicy marinated roasted chicken, taco slaw, avocado aioli
SOUTH SEAS FISH TACOS
seasoned white fish, taco slaw, sun-dried tomato pesto aioli 15
SPICY TOFU TACOS
spicy tofu, taco slaw, sun-dried tomato pesto aioli
AHI TACOS*
fresh 6oz ahi tuna lightly seasoned, seared rare, taco slaw,
chili-lime aioli
STEAK TACOS*
marinated tenderloin, taco slaw, spicy cajun aioli
CRUNCHY SPICY CHICKEN TACOS
deep fried corn tortillas, marinated roasted chicken, jack cheese,
taco slaw, salsa roja
HULA'S BAJA FISH TACOS

House Condiments

fresh white fish, panko and togarashi encrusted then fried, taco

slaw, avocado, island remoulade.....

HULA SAUCE, SPICY HULA SAUCE

vegan hula sauces available

MADAGASCAR HOT SAUCE

**WASABI AIOLI** 

ask your server for details

# **WEEKLY SPECIALS**

**DINE-IN ONLY** 

MONDAY mystery mondays

The weekend's over but the tiki torch is still burning! Ask your server about today's \$8 mystery cocktail specials.

TUESDAY 2n'2

Two apps & two tropical cocktails for \$35 after 6pm (excludes ahi and wings).

WEDNESDAY all night happy hour
Our regular happy hour pricing all night long!
[3:30pm-10pm]

THURSDAY tiki tacos

\$5 à la carte tacos after 6pm (excludes ahi and steak)

**SATURDAY & SUNDAY** 

Happy Hour drink specials [10:30am - 3:30pm] dine-in only





SODA LEMONADE HOT TEA TROPICAL ICED TEA



COLD BREW KONA COFFEE brewed for Hula's by Hava Java 5

undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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