HULA HUT
LITTLE ELM

SNACKS

Chile Con Queso | 7.49

Jalapeño Ranch Dip | .50

Chile Compuesto
chile con queso with fajita beef, guacamole & pico de gallo | 8.99

Guacamole Salad
four scoops of freshly made guacamole, served with mango pineapple salsa | 7.99

Texas Nachos
8 crisp corn tortilla wings topped with refried beans, a blend of cheese, lettuce, pico de gallo & jalapeños | 10.99
- *grilled chicken* | 12.49 • *grilled beef* | 13.49
- *combo* | 12.99 • *pork* | 11.99 • *shrimp* | 12.99
- *thai bbq sauce* +.50
- *guacamole & sour cream* +1.99

Palm Tree Hugger Nachos
8 crisp corn tortillas topped with black beans, carrots, spinach, zucchini, squash, red bell peppers, mushrooms, monterey jack, pico de gallo, lettuce & jalapeños | 9.49
(note: carrots, zucchini, squash & bell peppers cannot be removed or cooked separately)
- *grilled chicken* | 12.49 • *grilled beef* | 13.49
- *combo* | 12.99 • *pork* | 11.99 • *shrimp* | 12.99
- *thai bbq sauce* +.50
- *guacamole & sour cream* +1.99

Mexonesian Shrimp Flautas
four fried wonton wraps stuffed with shrimp, bacon, mixed cheese & jalapeños, served with a sweet plum sauce | 11.49

Coconut Shrimp
four butterflied shrimp rolled in coconut flakes & rice flour, lightly fried to a golden brown, served with a tangy orange sauce | 11.49 • *add small salad* +2

BBQ Baby Back Ribs
half a rack of hickory-smoked baby back ribs basted in our signature bbq sauce | 13.99

Kawaikini Stuffed Avocado
Hula Hut favorite ~ we take hass avocados filled with roasted chicken, green onions, cilantro, monterey jack cheese & green chiles, rolled in panko breading lightly fried, served on a bed of hatch green chile & queso blanco & drizzled with sour cream | 9.99 • *lunch entree* | 11.49 • *dinner entree* | 15.49

Chicken Quesadilla
homemade flour tortillas filled with roasted chicken, monterey jack cheese, green chiles, onions & cilantro, served with lettuce, guacamole, sour cream & pico de gallo | 9.49

Chicken Flautas
six crispy corn tortillas stuffed & rolled with chicken, drizzled with sour cream & salsa roja, served with jalapeño ranch dip | 8.99

SOUP & SALADS

Homemade Chicken Tortilla Soup
with avocado, monterey jack, cilantro, poblanos, roasted corn, tomatoes & tortilla strips | *cup* 7.49 • *bowl* 9.99

Add to Any Salad
- *grilled chicken or beef* +3
- *grilled tuna* +4.50
- *salmon, mahi-mahi or shrimp* +3.50

South Bay Ceasar
fresh mixed lettuce, roasted corn, parmesan, toasted almonds & crispy tortilla strips, topped with a fried poblano ring & tossed with our Ceasar dressing | 10.49

Hula Hut Chopped Salad
mixed lettuce, roasted corn, carrots, celery, red bell peppers, tomatoes, pistachios & parmesan cheese, topped with a fried poblano ring & tossed with balsamic vinaigrette dressing | 10.49

Surfer Salad
with your choice of fresh grilled or fried mahi mahi, mixed lettuce with carrots, purple cabbage, tomatoes, cucumbers, sliced avocados, mixed cheese & bacon, served with balsamic vinaigrette & jalapeño ranch on the side | 13.49

Diamond Head Noodle Salad
angel hair pasta marinated in our Hawaiian vinaigrette dressing mixed with carrots, red bell peppers, zucchini, fried won ton strips & roasted almonds. Served on a bed of fresh mixed lettuce topped with a fried poblano ring with Thai Peanut Sauce and Hawaiian vinaigrette on the side | 10.49

Salad Combos
a small version of our *Seasar* or *Chopped Salad* served with your choice of *Chicken Flautas, Chicken Quesadillas, Mango Quesadillas* or a cup of *Chicken Tortilla Soup* | 12.79

BIG ISLAND SANDWICHES

Served with fries
- *add monterey jack* +.50 • *add bacon* +.1
- *add pineapple* +.50

Big Island-Style
roasted poblano chiles, grilled pineapple, crispy bacon & monterey jack cheese +3.50

Hula Hut Burger*
100% angus beef grilled to your liking, served on a fresh baked bun with lettuce, tomato, pickles & onions | 12.99

The "Hiki'ole" Burger
our signature veggie burger is homemade with zucchini, squash, mushrooms, red bell peppers, pistachios & rice, served on a Kaiser bun with lettuce, sprouts, tomatoes, pickles & sliced red onion | 13.99
*vegan & vegetarian friendly

Grilled Chicken Sandwich
grilled chicken breast served on a fresh baked bun with lettuce, tomato, pickles & onions | 11.99

Hawaiian BBQ Sandwich
slow-roasted pork combined with our unique barbecue sauce, nested atop tequila lime coleslaw, piled on a fresh baked bun, topped with fresh gold pineapple & monterey jack cheese | 11.49

There will be a gratuity of 17% added to parties of 8 or more guests

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-born illness, especially if you have certain medical conditions.*

May be prepared gluten free

Vegetarian Item

FIVE-O-FAJITAS

All fajitas come with flour or corn tortillas
Add rice & refried or black beans +1.69
Add a skewer of (6) large shrimp +5

Beef	Full 34.99 • Half 19.99
Chicken	Full 32.99 • Half 18.99
Combo	Full 33.99 • Half 19.49

Shiner Bock Grilled Fajitas
marinated in Shiner Bock & tossed with grilled onions, bell peppers & cilantro

Thai BBQ Fajitas
thai peppers, grilled onions & bell peppers glazed with our thai bbq sauce, served with our polynesian plum sauce, escabeche carrots, pico de gallo & thai peanut sauce

Hawaiian Fajitas
polynesian plum sauce with red bell peppers, green onions & grilled pineapple

North Shore Veggie Fajitas
zucchini, red bell peppers, carrots, yellow squash & mushrooms sautéed in our polynesian plum sauce
Full 25.99 • Half 15.99

LUAU DiNNERS

Served with choice of our chopped or caesar salad & choice of mexican rice, refried beans, black beans, steamed vegetables, mixed fruit, papas asadas or fries

BBQ Baby Back Ribs
full rack of hickory smoked pork ribs brushed in homemade bbq sauce | 25.99

Grilled Hawaiian Chicken
grilled chicken breast, roasted poblano chile, hickory-smoked bacon, grilled pineapple & monterey jack cheese with pico de gallo & ploynesian plum sauce
• ***lunch entree*** | 9.49 • ***dinner entree*** | 15.49

SOFT TACOS

Served open-faced on flour or corn tortillas with your choice of rice & refried or black beans

BBQ Tacos
your choice of grilled fajita chicken or fajita beef glazed in our signature bbq sauce, shredded lettuce, pico de gallo, mixed cheese & drizzled with sour cream sauce | 11.49

Grilled Fresh Fish Tacos
grilled mahi-mahi, shredded lettuce, red cabbage, cilantro, tomatoes & drizzled with our avocado-ranch sauce | 11.99

Montego Bay Shrimp Tacos
crispy fried shrimp with red cabbage, fresh cilantro & drizzled with our avocado-ranch sauce | 11.99

Grilled Chile-Rubbed Salmon Tacos
grilled salmon fifilet rubbed in chile spices, shredded lettuce, red cabbage, diced tomatoes, cilantro & a side of jalapeno-lime sauce | 11.99

Slow-Roasted Pork Tacos
marinated overnight in shiner bock & a mixture of spices then sautéed in our salsa fresca & fresh pineapple; served al pastor-style with diced white onion, queso fresca, cilantro & a side of our spicy hatch green chile sauce | 11.49

TUBULAR TACOS

Rolled in 10-inch flour tortillas, served open-ended burrito-style, served with rice & refried or black beans

Steak Tubular Taco
fajita steak, mushrooms, corn, monterey jack & herbed cream cheese baked in a flour tortilla with hatch chile sauce, drizzled with salsa roja & sour cream | 14.99

Chicken & Guacamole Tubular Taco
chicken breast, guacamole, monterey jack & herbed cream cheese baked in a flour tortilla with deluxe tomatillo sauce, drizzled with avocado ranch and sour cream | 13.99

Veggie Tubular Taco
zucchini, carrots, squash, mushrooms, red bell peppers, spinach, monterey jack & herbed cream cheeses baked in a flflour tortilla on a bed of tomatillo sauce, drizzled with sour cream | 11.49
(note: carrots, zucchini, squash & bell peppers cannot be removed or cooked separately)• add chicken +2 • ***add shrimp*** +2.50

TEX-MEX FAVORiTES

Served with rice & refried or black beans

Fried Avocado Tacos
sliced avocado, panko breading, red cabbage, lettuce, carrot escabeche & pico de gallo, drizzled with jalapeno-lime sauce | 11.99

Pork Burrito
slow roasted pork, black beans, monterey jack cheese, roasted poblano chiles, roasted corn, rolled in a flflour tortilla, smothered in hatch green chile & queso blanco sauce, topped with queso fresco | 13.49

Chicken Chile Rellenos
fried anaheim peppers stuffed with chicken, green chiles, monterey jack, roasted corn, green onions & cilantro, topped with corn relish, served on a bed of queso blanco, drizzled with avocado ranch and sour cream • ***lunch entree*** | 10.49 • ***dinner entree*** | 13.99

PIPELINE ENCHILADAS

Prepared in corn tortillas, overlapped to make a 10-inch "pipeline", served with your choice of rice & refried or black beans

Shrimp Pipeline Enchilada
shrimp, pico & monterey jack in corn tortillas topped with queso blanco sauce & salsa roja drizzle | 15.49

Roasted Chicken Pipeline Enchilada
chicken breast & monterey jack in corn tortillas topped with queso blanco sauce & salsa roja drizzle | 13.49

Fajita Beef Pipeline Enchilada
fajita steak & monterey jack rolled in fresh corn tortillas, topped with queso blanco sauce & salsa roja drizzle | 14.99

Veggie Pipeline Enchilada
zucchini, yellow squash, carrots, mushrooms, red bell peppers & spinach with monterey jack, rolled in corn tortillas, topped with tomatillo sauces | 11.99
• ***add chicken or beef*** +2 • ***add shrimp*** +2.50

PU PU PLATTERS

Feeds 3-4 guests, no substitutions please

Huli Huli Luau Platter
half rack of bbq baby back ribs, four texas nachos with grilled chicken, two bbq chicken tacos, four chicken flautas, hula hut chopped salad, papas asadas & chile con queso | 31.99

Polynesian Pescado Platter
two coconut shrimp, two mexonesian shrimp flautas, two grilled fresh fish tacos, grilled fresh salmon, hula hut chopped salad & papas asadas | 32.99

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