

# Kani Ka Pila

## GRILLE

### BREAKFAST MENU

Served 6:30am-11am

### | SUNRISERS |

#### ACAI BOWL (V)(GF) 14

Granola, banana, strawberries, blueberries, drizzled with honey, toasted coconut flakes

#### ISLAND FRUIT PARFAIT (V)(GF) 13

Yogurt, bananas, strawberries, blueberries, granola

#### AVOCADO TOAST\* (V) 14

Served on baked sweet bread sourced from Hawai'i Star Bakery, cherry tomatoes, sriracha aioli, mixed greens tossed with lemon-olive oil (add egg \$3)

#### OATMEAL (V)(GF) 9

Brown sugar, milk, fruit cup

#### MISO SOUP (V) 6

Tofu, wakame, green onions

### | SIDES |

#### GUACAMOLE (V)(GF) 8

#### SOUR CREAM (V)(GF) 5

#### SALSA (V)(GF) 5

#### BACON (GF) 10

#### LINK SAUSAGE (GF) 9

#### PORTUGUESE SAUSAGE (GF) 9

#### 2 EGGS ANY STYLE (V)(GF) 7

#### TOAST (V)(GF on Request) 3

White or wheat

#### RICE (V)(GF) 2

#### COUNTRY POTATOES (V)(GF) 5

#### ENGLISH MUFFIN OR BAGEL (V) 5

### | MAIN |

#### BUTTERMILK PANCAKES (V) 15

Served with maple syrup, butter

With strawberries 19

With bananas and macadamia nuts 20

#### ISLAND BREAKFAST 22

2 eggs your way, country style potatoes, toast (choice of one) smoked bacon, link sausage, Portuguese sausage

#### ASIAN STYLE BREAKFAST 25

Teriyaki glazed salmon, 1 egg up, tsukemono, steamed white rice, miso soup

#### OMELET YOUR WAY 21

Country style potatoes, choice of 2 fillings, ham, Portuguese sausage, sliced link sausage, smoked bacon, onions, mushrooms, bell peppers, cheddar or Swiss cheese (each additional topping \$2)

#### DA LOCO MOCO\* (GF) 23

2 locally sourced beef patties, caramelized onions and mushroom gravy, topped with 1 egg any style

#### HAWAIIAN STYLE EGGS

#### BENEDICT 22

Taro English muffins, Kalua pig, poached eggs, country style potatoes, sriracha hollandaise sauce

### | KEIKI MENU |

Children 11 and under

#### PANCAKES (V) 10

Served with maple syrup

#### FRENCH TOAST (V) 10

Locally baked sweet bread with maple syrup

#### KEIKI BREAKFAST 12

1 scrambled egg, 2 bacon or link sausages, fresh fruit cup

### | BEVERAGES |

#### JUICES 7

Orange | Grapefruit | Pineapple | POG

#### FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE 6

#### ASSORTED TEAS 6

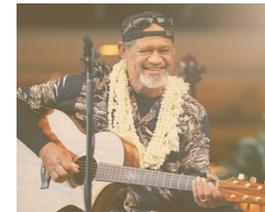
#### HAWAI'I VOLCANIC SPARKLING OR STILL WATER 9

#### ICED TEA 6

#### SOFT DRINKS 5

Cola | Diet Cola | Lemon-Lime

Ginger Ale | Root Beer | Tonic Water



Kani Ka Pila Grille celebrates the local tradition of kanikapila ("let's play music!" in Hawaiian). We continue this tradition featuring award-winning contemporary musical performers with the comfort of ono ("delicious") food and company.



\* KKPG Signature Dish

(V) Vegetarian Dish

(GF) Gluten Free

EXECUTIVE CHEF > DEAN KAMIYA

All fresh bakery goods sourced from Hawai'i Star Bakery

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

# Kani Ka Pila

## GRILLE

### LUNCH MENU

Served 11am-4pm

#### | PUPU |

##### **AHI POKE\* 24**

Ogo, green onions, Maui onions, sesame oil, soy sauce, taro chips, drizzled with sriracha mayonnaise  
(make it a Poke Bowl with steamed rice) 26

##### **CHIPS & SALSA (V) 10**

Corn tortilla, sour cream, salsa

**ADD** guacamole 8

##### **CRISPY ONION RINGS (V) 14**

Served with BBQ sauce, ranch dressing

##### **KILLER BREAD (V) 17**

Locally baked sourdough bread, topped with rich five cheese and garlic blend.  
Topped with basil and parsley

##### **KKPG NACHOS (V) 18**

Black beans, guacamole, lomi tomatoes, chipotle cheese sauce, lime sour cream, sliced jalapenos

**ADD** diced grilled chicken 9  
pulled pork 10 | sautéed garlic shrimp 12

##### **COCONUT SHRIMP 19**

Sweet chili dipping sauce

#### | LIGHTER SIDE |

##### **CLASSIC CAESAR (V) 12**

Romaine hearts, herbed garlic toast point, grated Parmesan cheese

##### **GARDEN (V) (GF) 10**

Locally grown spring mix, Ewa tomatoes, cucumber, shaved red onions, carrots, dried cranberries, sliced mushrooms, choice of dressing

**ADD** grilled chicken breast 9 | seared catch of the day 10 | sautéed garlic shrimp 12

#### | SANDWICHES AND THINGS |

All sandwiches are served with french fries or potato chips

##### **CLUB SANDWICH 21**

Choice of white or wheat bread, honey dijon mayonnaise, smoked bacon, sliced turkey, Swiss cheese, avocado, green leaf lettuce, Ewa tomatoes

##### **FRESH CATCH TACOS\* 24**

Pan seared catch of the day, Asian slaw, sour cream, chipotle aioli, lomi lomi tomatoes, jalapenos

##### **CLASSIC BURGER 19**

2 locally grown beef patties, green leaf lettuce, sliced Ewa tomatoes

**ADD** Swiss, cheddar or American cheese 2 | Bacon 5

##### **VEGETARIAN BURGER (V) 22**

Beyond burger patty, Asian slaw, sliced Kunia tomatoes, roasted garlic aioli, crispy onion

**ADD** Swiss, cheddar or American cheese 2

##### **FISH & CHIPS 22**

Served with coleslaw, tartar sauce, malted vinegar and crispy fries

##### **CHICKEN FINGERS & CHIPS 23**

Asian slaw, fried breaded chicken breast, honey mustard or BBQ dipping sauce, crispy fries

#### | MAIN DISH |

##### **DA LOCO MOCO\* (GF) 23**

2 locally sourced beef patties, caramelized onion and mushroom gravy, served on a bed of rice topped with 1 egg any style

##### **KAHUKU GARLIC SHRIMP 30**

Sautéed in garlic herb butter, spicy garlic-ponzu dipping sauce served on a bed of rice

#### | DESSERTS |

##### **PINEAPPLE CRÈME BRÛLÉE\* (GF) 14**

Caramelized pineapple, vanilla custard, strawberry, whipped cream

##### **LOADED BROWNIE\* 14**

Served warm with vanilla ice cream, whipped cream, rainbow sprinkle, macadamia nuts, chocolate sauce, cherry

##### **WHITE CHOCOLATE RASPBERRY CHEESECAKE 13**

Berry purée, whipped cream

##### **ICE CREAM (GF) 7**

1 scoop of vanilla bean or chocolate

##### **SORBET (GF) 7**

1 scoop of Hayden liliko'i

#### | KEIKI MENU |

Children 11 and under

##### **KEIKI BURGER 10**

Locally sourced beef patty, french fries

**ADD** cheese 2

##### **GRILLED CHEESE SANDWICH (V) 10**

White bread, American cheese, french fries

##### **HOUSEMADE CHICKEN FINGERS 12**

Fried breaded chicken breast, honey mustard or BBQ dipping sauce, french fries



\* KKPG Signature Dish  
(V) Vegetarian Dish  
(GF) Gluten Free

All fresh bakery goods sourced from Hawai'i Star Bakery.

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

# Kani Ka Pila

## GRILLE

### DINNER MENU

Served 4pm-9pm

#### | PUPU |

##### **AHI POKE\* 24**

Ogo, green onions, Maui onions, sesame oil, soy sauce, taro chips, drizzled with sriracha mayonnaise  
(make it a Poke Bowl with steamed rice) 26

##### **CHIPS & SALSA (V) 10**

Corn tortilla, sour cream, salsa

**ADD** guacamole 8

##### **CRISPY ONION RINGS (V) 14**

Served with BBQ sauce, ranch dressing

##### **KILLER BREAD (V) 17**

Locally baked sourdough bread, topped with rich five cheese and garlic blend. Topped with basil and parsley

##### **KKPG NACHOS (V) 18**

Black beans, guacamole, lomi tomatoes, chipotle cheese sauce, lime sour cream, sliced jalapenos

**ADD** diced grilled chicken 9  
pulled pork 10 | sautéed garlic shrimp 12

##### **SOFT SHELL CRAB TEMPURA 20**

Spicy garlic ponzu dipping sauce

##### **COCONUT SHRIMP 19**

Sweet chili dipping sauce

#### | LIGHTER SIDE |

##### **CLASSIC CAESAR (V) 12**

Romaine hearts, herbed garlic toast point, grated Parmesan cheese

##### **GARDEN (V) (GF) 10**

Locally grown spring mix, Ewa tomatoes, cucumber, shaved red onions, carrots, dried cranberries, sliced mushrooms, choice of dressing

##### **ASIAN CHOPPED SALAD (V) 15**

Cabbage, iceberg lettuce, jicama, diced tomatoes, bell peppers, Fuji apples, macadamia nuts, radish, red onions, crispy wontons, basil and cilantro sprigs, oriental sesame dressing

**ADD** grilled chicken breast 9 | seared catch of the day 10 | sautéed garlic shrimp 12

#### | SANDWICHES AND THINGS |

All sandwiches are served with french fries or potato chips

##### **FRESH CATCH TACOS\* 24**

Pan seared catch of the day, Asian slaw, sour cream, chipotle aioli, lomi lomi tomatoes, jalapenos

##### **CLASSIC BURGER 19**

2 locally grown beef patties, green leaf lettuce, sliced Ewa tomatoes

**ADD** Swiss, cheddar or American cheese 2 | Bacon 5

##### **VEGETARIAN BURGER (V) 22**

Beyond burger patty, Asian slaw, sliced Kunia tomatoes, roasted garlic aioli, crispy onion

**ADD** Swiss, cheddar or American cheese 2

##### **FISH & CHIPS 22**

Served with coleslaw, tartar sauce, malted vinegar and crispy fries

##### **CHICKEN FINGERS & CHIPS 23**

Asian slaw, fried breaded chicken breast, honey mustard or BBQ dipping sauce, crispy fries



Waimanalo kanikapila in the 1970s (pictured from left to right, Cyril Pahinui, Gabby Pahinui and James "Bla" Pahinui)

Kani Ka Pila Grille celebrates the local tradition of "kanikapila" ("let's play music!" in Hawaiian). Named after the famous backyard jam sessions of the legendary Pahinui family, the venue continues this tradition featuring award-winning contemporary musical performers with the comfort of ono ("delicious") food and company.



\* KKPG Signature Dish  
(V) Vegetarian Dish  
(GF) Gluten Free

All fresh bakery goods sourced from Hawai'i Star Bakery.

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

# Kani Ka Pila

## GRILLE

### DINNER MENU

Served 4pm-9pm

#### | MAIN DISHES |

All entrées are served with seasonal vegetables, steamed white rice or garlic truffle mashed potatoes

#### FURIKAKE CRUSTED AHI 34

Yuzu butter, teriyaki drizzle

#### HULI HULI CHICKEN\* (GF) 28

Poached and broiled half chicken, orange mango BBQ sauce

#### KAHUKU GARLIC SHRIMP 30

Sautéed in garlic herb butter, spicy garlic-ponzu dipping sauce served on a bed of rice

#### DA LOCO MOCO\* (GF) 23

2 locally sourced beef patties, caramelized onion and mushroom gravy, served on a bed of rice topped with 1 egg any style

#### PAN SEARED BONE-IN

#### PORK CHOP (GF) 28

12oz pork chop, roasted onion and mushroom sauce

#### GRILLED NEW YORK STEAK (GF) 38

10oz New York broiled to your liking, herbed butter

#### | DESSERTS |

#### PINEAPPLE CRÈME BRÛLÉE\* (GF) 14

Caramelized pineapple, vanilla custard, strawberry, whipped cream

#### LOADED BROWNIE 14

Served warm with vanilla ice cream, whipped cream, rainbow sprinkle, macadamia nuts, chocolate sauce, cherry

#### WHITE CHOCOLATE RASPBERRY CHEESECAKE 13

Berry purée, whipped cream

#### ICE CREAM (GF) 7

1 scoop of vanilla bean or chocolate

#### SORBET (GF) 7

1 scoop of Hayden liliko

#### | KEIKI MENU |

Children 11 and under

#### KEIKI BURGER 10

Locally sourced beef patty, french fries

ADD cheese 2

#### GRILLED CHEESE SANDWICH (V) 10

White bread, American cheese, french fries

#### HOUSEMADE CHICKEN FINGERS 12

Fried breaded chicken breast, honey mustard or BBQ dipping sauce, french fries

#### NIGHTLY LIVE MUSIC

6-9pm

#### SUNDAY

Nathan Aweau

#### MONDAY

Sean Na'auao

#### TUESDAY

Kala'e Camarillo

#### WEDNESDAY

Ei Nei

#### THURSDAY

Kawika Kahiapo

#### FRIDAY

Ka Hehena

#### SATURDAY

Ho'okena

\*Performers subject to change

EXECUTIVE CHEF > DEAN KAMIYA

All fresh bakery goods sourced from Hawai'i Star Bakery.

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



\* KKPG Signature Dish

(V) Vegetarian Dish

(GF) Gluten Free

# Kani Ka Pila

## GRILLE

### | WINE |

GLASS / BOTTLE

#### WHITE

Prosecco, Benvolio, Italy	12 / 46
Sparkling Wine, Chandon Brut, Napa	54
Champagne, Veuve Clicquot Yellow Label Brut, France	130
Chardonnay, House Wine, California	11 / 42
Chardonnay, La Crema, Monterey	13 / 50
Sauvignon Blanc, Emmolo, Napa	12 / 46
Sauvignon Blanc, Kim Crawford, NZ	14 / 54
Pinot Grigio, Santa Cristina, Italy	12 / 46

#### ROSE

Rose, Castle Rock, Mendocino	12 / 46
Rose, La Crema, Monterey	11 / 42

#### RED

Pinot Noir, La Crema, Monterey	12 / 46
Pinot Noir, Meiomi, Sonoma County	14 / 54
Merlot, House Wine, California	11 / 42
Merlot, Decoy, Sonoma	90
Syrah, 6th Sense, Lodi	57
Cabernet Sauvignon, House Wine, California	11 / 42
Cabernet Sauvignon, Bonanza, Napa Valley	13 / 50
Cabernet Sauvignon, The Prisoner, Napa Valley	80

### | BEER |

#### BOTTLED 9

Budweiser | Bud Light | Coors Light | Miller Lite  
Heineken | Heineken 0.0 | Heineken Light |  
Michelob Ultra | Corona | Guinness | Sapporo

#### DRAUGHT 10

Kona Light | Kona Longboard Lager  
Kona Big Wave Golden Ale | Kona Gold Cliff IPA

### | SELTZER |

#### TRULY HARD SELTZER 8

Ask our host for flavors



### | HANDCRAFTED COCKTAILS | 16

#### KOLOHE MAI TAI

(mischievous) The kind of playful drink that gets a party going.  
*Kula Rum Toasted Coconut, Lahaina Dark Rum, Briottet Cream De Banane, Lime and Pineapple Juice, Calamansi Puree, Liquid Alchemist Orgeat*

#### CORAL REEF\*

Attire worn on a sunny beach day. *Ocean Organic Vodka, St. Germain Elderflower Liqueur, Pa'ina Guava, Sour Mix*

#### 1955 OLD FASHIONED

Refers to the year the OUTRIGGER Reef was opened. *Angel's Envy Kentucky Straight Bourbon Whiskey, Cinnamon Rosemary Honey Syrup, Angostura Bitters, Orange Bitters*

#### GO WITH DA FLOW MAI TAI

Refers to a carefree vibe. "Flow" also refers to slush drink.  
*Bacardi Reserva Ocho 8yr, Bacardi Black Rum, Pierre Ferrand Dry Curacao, Liquid Alchemist Orgeat, Lime Juice, Passion Fruit Puree*

#### 85 AND SUNNY AT THE REEF

Refers to the perfect day in sun-drenched Waikiki. *Koolau Distillers Old Pali Road Whiskey, Calamansi Puree, Lemon Juice, Honey Syrup, Mint Leaves*

#### WAIKIKI JAM

Refers to the frenetic sounds of instruments when the musicians are rocking it. And the sweetness of the drink. *Cazadores Blanco Tequila, Aperol Aperitivo 22, Guava Puree, Lime and Pineapple Juice*

#### WATER'S EDGE

Yellow is the sand, blue is the water. Water's edge is where the two meet.  
*Kula Rum Toasted Coconut, Kohana Kea Agricole Rum, Blue Curacao, Lemon and Pineapple Juice*

#### PINEAPPLE PARADISE\* (LIMITED SUPPLY) 30

Select any hand-crafted cocktail and savor the tropical flavor as you sip your drink from a fresh Hawaiian pineapple. No cup needed!

### | BLENDED DRINKS | 16

#### LAVA FLOW

Strawberry | Mango | Passion Fruit | Ube

#### PINA COLADA

#### DAIQUIRI

Strawberry | Mango | Passion Fruit | Guava

#### MARGARITA (BLENDED OR ON THE ROCKS)

Traditional | Strawberry | Mango | Guava

### | NON-ALCOHOLIC |

#### HAWAI'I VOLCANIC SPARKLING OR STILL WATER 9

#### FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE 5

#### ESPRESSO 6

#### SMOOTHIES 9

Strawberry | Mango | Banana | Passion Fruit | Coconut

#### ASSORTED TEAS OR ICED TEA 5

#### SOFT DRINKS 5

Cola | Diet Cola | Lemon-Lime | Ginger Ale | Root Beer | Tonic Water

Our signature **Coral Reef cocktail** is named after OUTRIGGER's ocean + coral reef conservation initiative, **OUTRIGGER Zone**. To learn more, visit [OUTRIGGER.com/ozone](https://www.outrigger.com/ozone).

\* KKP Signature Beverage