

# 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