

Kani Ka Pila

GRILLE

POOL & BAR MENU Served 11am-9pm

| PUPU |

TROPICAL FRUIT BOWL 13

(V)+(GF) Seasonal Hawaiian pineapple, berries, melons

ACAI BOWL 15 (V)+(GF)

Blend of refreshing acai, almond milk, bananas sprinkled with fresh berries, toasted macadamia nuts, shredded coconut, drizzle of honey

Served in a Pineapple Bowl +4

GARLIC SOURDOUGH CHEESE BREAD 18 (V)

Freshly baked sourdough loaf topped with spicy marinara, a rich five cheese blend, heaps of fresh garlic, parsley, sweet basil

AHI POKE NACHOS 27

Locally caught ahi marinated in a tasty poke sauce, crispy won ton chips, fresh avocado, chopped scallions, jalapenos, sriracha aioli, unagi glaze, pickled ginger, furikake

CALAMARI FRITTO MISTO 22

Lightly breaded pieces of tender calamari, mixed with pickled peppers, sweet Maui onions, fennel remoulade, spicy basil marinara sauce

COCONUT SHRIMP 21

Large, succulent shrimp coated with shredded coconut, chili-lemongrass emulsion

KANI KA PILA NACHOS 19

(V) Freshly fried corn tortilla chips smothered with chipotle cheese sauce, local tomatoes, sweet onions, lime crema, guacamole, pickled jalapenos, black beans

ACCOMPANIMENTS>>

herb grilled chicken +10
shredded kalua pork +11
garlic shrimp +13

BUFFALO CHICKEN WINGS 21

Crunchy chicken wings tossed in tangy buffalo sauce, classic buttermilk ranch dip, vegetable sticks

CHIPS, SALSA & GUACAMOLE 13 (V)

Freshly fried corn tortilla chips, chipotle salsa, guacamole

ONION RINGS 14 (V)

Perfectly breaded crispy onion rings, mango BBQ sauce, ranch

| SALADS |

GARDEN VEGETABLE SALAD 15 (V)

Locally grown cucumbers, sweet onions, radish, greens, croutons, carrots, cranberries, house dressing

ASIAN CHOPPED SALAD 17 (V)

Blend of chopped lettuces & cabbage, roasted sesame dressing, mandarin orange segments, toasted macadamia nuts, red onions, fresh cilantro, sweet peppers, crispy wonton chips

CAESAR SALAD 15 (V)

Freshly chopped romaine hearts, garlic-parmesan dressing, sweet local cherry tomatoes, croutons

ACCOMPANIMENTS>>

herb grilled chicken +10
seared catch +11
garlic shrimp +13

| POKE BOWLS |

HAWAIIAN POKE BOWLS 29

Hoku Bowl Ahi, edamame, house-made special soy-sesame poke sauce tossed with sweet local onions, scallions, limu (seaweed) served with imitation crab salad, edamame, topped with garlic crunch aioli, served on a bed of white rice

Makana Bowl Spicy salmon, avocado, creamy spicy sauce, sweet onions, green onions, ogo, crispy bubu arare served with kim chee, pickled cucumbers topped off with unagi glaze, crispy bubu, served on a bed of white rice

Create Your Own Bowl Personalize your poke bowl with fresh Hawaiian ahi, local vegetables, tofu or salmon served with choice of sides, toppings, garnishes

Base (Choose 1)

Steamed White Rice | Garden Greens
Won Ton Chips

Protein (Choose 1)

Hawaiian Ahi | Fresh Salmon | Fried Tofu

Sauce (Choose 1)

House-Made Special Poke Sauce | Creamy Spicy Sauce | Inamona with Limu

Side (Choose 1)

Avocado | Edamame | Jalapenos | Pickled Cucumber Salad | Kim Chee | Imitation Crab Salad | Pickled Ginger

Topping and Seasoning (Choose 2)

Furikake | Togarashi (Spicy Pepper)
Garlic Crunch | Unagi Glaze | Sriracha Mayo | Garlic Aioli

Please ask your server for assistance with clarifications and allergy needs.

EXECUTIVE CHEF > DEAN KAMIYA

Kani Ka Pila

GRILLE

POOL & BAR MENU Served 11am–9pm

| SANDWICHES + MORE |

Sandwiches Served with French Fries, Slaw or Maui Style Potato Chips

ACCOMPANIMENTS >>

onions rings +2 | garden salad +2 | chips & queso +2

BUFFALO CRISPY CHICKEN SANDWICH 22

Marvelous combination of hand breaded, juicy chicken breast fried crisp tossed in a tangy buffalo glaze stacked with local tomatoes, onions, lettuce

SPICY SEARED FISH SANDWICH 25

Juicy tograshi (Japanese pepper blend) seared salmon filet glazed with unagi sauce, sriracha mayo, fresh lettuce, local tomatoes, Maui onions on a toasted brioche roll

SOFT SHELL CRAB BAHN-MI 27

Tempura fried soft shell crab on a toasted hoagie roll, cilantro, fresh lettuce, pickled house veggies, jalapenos, garlic aioli, sriracha sauce

DOUBLE CHEESEBURGER 22

Two local beef patties, cheddar cheese, secret house sauce, local tomatoes, onions, fresh lettuce on a toasted brioche roll

BRÛLÉED MAUI ONION CHEESEBURGER 25

Grilled local beef patty, caramelized Maui onions, melted Swiss cheese, roasted garlic aioli stacked on a toasted brioche roll, parmesan skirt, beefy herb scented au jus dip

BBQ BEYOND BURGER 23 (V)

Seared beyond “burger” patty glazed with a mango BBQ sauce, fresh avocado, chopped lettuce, garlic aioli, local tomatoes, onions on a brioche roll



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*Some restrictions apply

(V) Vegetarian Dish (GF) Gluten Free

— KKPG Signature Dish

FRESH CATCH TACOS 27

Pan seared island fresh fish, warm tortillas, chipotle-lime crema, lomi tomato relish, Asian slaw, fresh jalapenos

ISLAND FISH & CHIPS 25

Fresh and locally caught fish of the day battered crisp, coleslaw, seasoned fries, fennel tartar sauce

| DESSERTS |

UBE SLUSH FLOAT 11 (GF)

Sweet ube and coconut slush, scoop of Il Gelato vanilla ice cream

LAVA FLOW SLUSH FLOAT 11 (GF)

Cool coconut with strawberry streaks perfectly blended with a scoop of vanilla ice cream

TROPICAL SORBET TRIO WITH GRILLED PINEAPPLE 15 (GF)

Trio of locally made tropical sorbets, grilled Hawaiian pineapple, whipped cream, fresh strawberries

IL GELATO ICE CREAM 8 (GF)

Scoop of locally made ice cream. Ask your server for today's selections

IL GELATO SORBET 8 (GF)

Scoop of locally made dairy-free tropical flavored sorbet. Ask your server for today's selections

CARAMELIZED PINEAPPLE CRÈME BRÛLÉE 15 (GF)

Perfect pairing of sweet Hawaiian pineapple, rich vanilla bean custard nestled in a pineapple bowl filled with caramelized pineapple, whipped cream, fresh strawberries



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.

LIVE NIGHTLY 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



Gluten free and dairy free buns available upon request

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