

Kani Ka Pila

GRILLE

LUNCH MENU Served 11am-6pm

| PUPU |

CRISPY SPAM HANDROLLS 13

Katsu breaded SPAM tucked into furikake flavored rice & nori sheets, house special pickled vegetables, Sriracha aioli sauce, kabayaki glaze

TROPICAL FRUIT BOWL 14 (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, jalapeños, 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 jalapeños, 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

SEASONED FRIES 8

Garlic salt seasoned crispy french fries

WARRIOR FRIES 11

Unagi glaze, Sriracha aioli, scallions, furikake

| 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>>

Bacon +3
Avocado +4
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 | jalapeños
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.

Kani Ka Pila

GRILLE

LUNCH MENU Served 11am–6pm

| SANDWICHES + MORE |

Sandwiches served with french fries, slaw or Maui style potato chips

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, jalapeños, 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

ACCOMPANIMENTS>>

Chips & queso +2
Garden salad +3
Onion rings +3
Bacon +3
Avocado +4

FRESH CATCH TACOS 27

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

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

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

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

SHAVED ICE 8.5

Strawberry | vanilla | banana

Add-ons:

Condensed milk +.50
Flavored syrup +.50
Ice cream +1.5
Boba +1.5



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



Save 15% on your dining*

Exclusively for OUTRIGGER DISCOVERY members. Scan the QR Code to become a member now to receive the discount.

*Some restrictions apply

(V) Vegetarian Dish (GF) Gluten Free
— KKPG Signature Dish

EXECUTIVE CHEF > DEAN KAMIYA

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

Kani Ka Pila

GRILLE

| WINES |

GLASS / BOTTLE

WHITE

Prosecco, Valdo, Italy	13 / 46
Sparkling Wine, Chandon Brut, Napa Valley	60
Champagne, Veuve Clicquot, France	145
Chardonnay, California	13 / 46
Chardonnay, Harken, California	15 / 54
Sauvignon Blanc, Emmolo, Napa Valley	14 / 50
Sauvignon Blanc, Matua, NZ	16 / 58
Pinot Grigio, Santa Cristina, Italy	14 / 50

ROSE

Rose, Line 39, California	13 / 46
Rose, La Crema, Monterey	16 / 58

RED

Pinot Noir, La Crema, Monterey	18 / 66
Pinot Noir, Meiomi, Sonoma County	19 / 70
Red Blend, Petite Petit, Lodi	13 / 46
Merlot, Decoy, Sonoma County	90
Cabernet Sauvignon, California	13 / 46
Cabernet Sauvignon, Bonanza, Napa Valley	18 / 66
Cabernet Sauvignon, The Prisoner, Napa Valley	110

| BEERS |

LOCAL DRAUGHTS

Kona Big Wave Golden Ale | Kona Longboard Lager
Maui Shibata Rice Lager | Maui Big Swell IPA

DOMESTICS

Budweiser | Bud Light | Coors Light | Michelob Ultra

IMPORTS

Corona | Sapporo | Heineken | Heineken 0.0
Suntory-196 Lemon Vodka

| BLENDED DRINKS |

PINA COLADA

LAVA FLOW

Strawberry | mango | passion fruit | ube

DAIQUIRI

Strawberry | mango | passion fruit | guava

MARGARITA

Traditional | strawberry | mango | guava

BLUE COCONUT

Kula Toasted Coconut Rum | Blue Curacao
coconut syrup | Piña Colada Mix

| HANDCRAFTED COCKTAILS | 17

KOLOHE MAI TAI

(mischievous) The kind of playful drink that gets a party going.
Koloa White & Dark Rum, lime, pineapple juice, liquid orgeat

CORAL REEF*

Signature cocktail inspired by OUTRIGGER's commitment to reef and ocean conservation. Ocean Organic Vodka, St. Germain Elderflower Liqueur, Pa'ina Guava, Sour Mix

MAUKA TO MAKAI

A Hawaiian journey, from the mountain to the sea. Italicus Di Rosilio
Bergamotto, lavender, lemon juice, sparkling wine

TROPICAL PASSION MULE

Bold, refreshing and dynamic flavors capturing the spirit of a tropical mule.
Ocean Organic Vodka, lime and lilikoi juice, prickly pear, ginger beer

BOTANICAL GARDENS

Symbolizing the island's natural beauty and the vibrant, exotic essence of the ingredients. Tanqueray London Dry Gin, Lillet Blanc Liqueur, Fever Tree Elderflower Tonic, lilikoi yuzu sour

AUNTIE LUANA'S MARGARITA*

A celebration of connection, joy, and the unforgettable memories she creates for all who cross her path. Dobel Maestro Private OUTRIGGER Reef Label. li hing infused, Cointreau Triple Sec, Giffard Ginger of the Indies, lilikoi, lime, li hing rim

WAIKIKI JAM

The frenetic sounds of instruments when the musicians are rocking it. And the sweetness of the drink. Casamigos Blanco Tequila, Aperol Aperitivo 22, guava purée, 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

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

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!

| NON-ALCOHOLIC |

SPARKLING OR STILL WATER 9

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE 5

ASSORTED TEAS OR ICED TEA 5

SMOOTHIES 9

Strawberry | mango | banana | passion fruit | coconut

SOFT DRINKS 5

Cola | diet cola | lemon-lime | ginger ale | root beer | lemonade

Learn more about OUTRIGGER's sustainability efforts by visiting [OUTRIGGER.com/zone](https://www.outrigger.com/zone)

— KKPG Signature Beverage



OUTRIGGER.
ZONE