

Kani Ka Pila

GRILLE

DINNER MENU

Served 4pm-9pm

| PUPU |

AHI & AVOCADO POKE* 19

Ogo, green onions, avocado, Maui onions, cilantro, sesame oil, soy sauce, taro chips, drizzled with sriracha mayo

KALUA PORK QUESADILLA* 16

Housemade Kalua pork, four cheese blend, mesquite seasoning, flour tortilla, guacamole, sour cream, chipotle aioli, lomi tomatoes

KILLER BREAD (V) 14

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

SHRIMP COCKTAIL 18

Poached in court bouillon served with cocktail sauce and lemon wedge

| SALADS |

CLASSIC CAESAR 9

Romaine hearts, herbed garlic toast point, grated parmesan cheese

GARDEN (V) 9

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

ADD grilled chicken breast 7 | seared catch of the day 9 | chilled Kauai shrimp 10

| SLIDERS |

SLOW BRAISED HAWAII GROWN BEEF SHORTRIBS 17

Asian style pickled vegetables, crispy onions, brioche rolls

SEARED DIVER SCALLOPS 18

Chipotle aioli, Asian slaw, crispy onions, brioche rolls

| SANDWICHES |

All sandwiches are served with french fries or potato chips

LOCAL BOY BURGER 20

Locally grown beef patty, cheddar cheese, Portuguese sausage, smoked bacon, grilled pineapple, caramelized Maui onions, guacamole, teriyaki sauce

JUST BURGER 17

2 locally grown beef patties, green leaf lettuce, sliced Ewa tomatoes (add swiss, cheddar or american cheese \$2)

VEGETARIAN BURGER (V) 16

Beyond burger patty, Asian slaw, sliced Kunia tomatoes, roasted garlic aioli, crispy onion (add swiss, cheddar or american cheese \$2)

ULTIMATE FISH SANDWICH* 19

Battered & fried whole fish filet on brioche bun, Asian style slaw, tartar sauce

SOFT SHELL CRAB

TEMPURA WRAP 21

Light battered and fried soft shell crab, house made pickled vegetables, avocado, mint, basil, chipotle and roasted garlic aioli wrapped in flour tortilla

| KEIKI MENU |

KEIKI BURGER 10

Locally sourced beef patty, french fries (add cheese from \$1 to \$2)

HOUSEMADE CHICKEN FINGERS 11

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

MAC & CHEESE 10

Macaroni tossed in velvety cheese sauce



* KKPG Signature Dish

(V) Vegetarian Dish

| MAIN |

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

FURIKAKE CRUSTED AHI 28

Yuzu butter, teriyaki drizzle

SEARED CATCH OF THE HUKILAU 26

Yuzu butter sauce, fruit salsa

HULI HULI CHICKEN* 24

Poached and broiled half chicken, orange mango BBQ sauce, grilled asparagus

KAUAI GARLIC SHRIMP 26

Sautéed in garlic herb butter, spicy garlic-ponzu dipping sauce

PAN SEARED BONE-IN PORK CHOP 21

12oz pork chop, roasted onion and mushroom sauce

WEST OAHU GARDEN NAPOLEON (V) 17

A vegetarian delight of grilled portobello mushroom, zucchini, roasted red bell peppers, yellow squash, caramelized onions on a bed of steamed white rice, balsamic glaze drizzle

GRILLED NEW YORK STEAK 28

10oz New York broiled to your liking, grilled asparagus, herbed butter

| DESSERT |

PINEAPPLE CRÈME BRÛLÉE 11

Caramelized pineapple, vanilla custard, strawberry & whipped cream

WARM BREAD PUDDING 10

Served with vanilla crème anglaise

LOCALICIOUS TURON 10

Fried banana-cream cheese-jackfruit lumpia tossed in cinnamon sugar, served with haupia ice cream

LAPPERT'S ICE CREAM 5.50

1 scoop of vanilla bean or chocolate

LAPPERT'S SORBET 4.50

1 scoop of Hayden mango or lilikoi

EXECUTIVE CHEF OUTRIGGER REEF WAIKIKI BEACH RESORT • REY BAYSA

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.