

# Kani Ka Pila

## GRILLE

**DINNER MENU** Served 4pm-9pm

### | PUPU |

#### **AHI & AVOCADO POKE\*** 21

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



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

Corn tortilla, sour cream, salsa

**ADD** guacamole 6

#### **CRISPY ONION RINGS (V)** 11

Served with BBQ sauce, ranch dressing

#### **KILLER BREAD (V)** 16

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

#### **SLOW BRAISED HAWAI'I GROWN BEEF SHORTRIB SLIDERS** 17

Asian style pickled vegetables, crispy onions, brioche rolls

#### **PAIR OF BURGER SLIDERS** 13

Teriyaki sauce or plain, aioli, caramelized onions, brioche rolls

#### **SHRIMP COCKTAIL** 18

Poached in court bouillon served with cocktail sauce and lemon wedge



\* KKPG Signature Dish  
(V) Vegetarian Dish

#### **KKPG NACHOS (V)** 16

Black beans, guacamole, lomi tomatoes, cheddar cheese sauce, lime sour cream, sliced jalapenos, four cheese blend

**ADD** diced grilled chicken 8 | pulled pork 9 | sautéed garlic shrimp 10

#### **KALUA PORK QUESADILLA\*** 16

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

#### **COCONUT SHRIMP** 17

Sweet chili dipping sauce

#### **SOFT SHELL CRAB TEMPURA** 18

Spicy garlic ponzu dipping sauce

#### **FRESH CATCH TACOS** 20

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



### | LIGHTER SIDE |

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

#### **ASIAN CHOPPED SALAD (V)** 12

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 7 | seared catch of the day 9 | sautéed garlic shrimp 10

### | SANDWICHES AND THINGS |

All sandwiches are served with french fries or potato chips

#### **JUST BURGER** 17

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

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

#### **LOCAL BOY BURGER** 20

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



#### **VEGETARIAN BURGER (V)** 19

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

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

#### **ULTIMATE FISH SANDWICH\*** 20

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

#### **SOFT SHELL CRAB BLT** 22

Tempura soft shell crab, green leaf lettuce, Ewa tomatoes, smoked bacon, garlic aioli, brioche bun



Kani Ka Pila Grille is proud to feature these dishes as a part of the Hawai'i Agricultural Foundation's Food-A-Go-Go Week, highlighting restaurants using locally-sourced ingredients.

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 *Continued*

#### | MAIN DISHES |

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

#### **FURIKAKE CRUSTED AHI 29**

Yuzu butter, teriyaki drizzle

#### **SEARED CATCH OF THE HUKILAU 29**

Yuzu butter sauce, fruit salsa

#### **HULI HULI CHICKEN\* 26**

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

#### **KAHUKU GARLIC SHRIMP 26**

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

#### **ISLAND STYLE KALUA PORK & CABBAGE 20**

House made kalua pork and sautéed cabbage combination, steam white rice

#### **PAN SEARED BONE-IN PORK CHOP 24**

12oz pork chop, roasted onion and mushroom sauce

#### **WEST OAHU GARDEN NAPOLEON (V) 20**

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 34**

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

#### **BBQ ST. LOUIS PORK RIBS**

**1/2 RACK 34**

**FULL RACK 52**

Asian slaw, garlic truffle mashed potatoes, crispy onions

#### **DA LOCO MOCO 19**

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

#### | 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 10**

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

#### **MAC & CHEESE (V) 10**

Macaroni tossed in velvety cheese sauce



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.

#### **NIGHTLY LIVE MUSIC**

6-9pm

#### **SUNDAY**

Nathan Aweau

#### **MONDAY**

Sean Na'auao

#### **TUESDAY**

Kala'e Camarillo

#### **WEDNESDAY**

Ei Nei

#### **THURSDAY**

Kawika Kahiapo

#### **FRIDAY**

Kamakakehau Fernandez

#### **SATURDAY**

Ho'okena

\*Performers subject to change



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