

Kani Ka Pila

GRILLE

LUNCH MENU Served 11am-4pm

| PUPU |

AHI & AVOCADO POKE* 19

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

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

| 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



* KKPG Signature Dish
(V) Vegetarian Dish

| SANDWICHES |

All sandwiches are served with french fries or potato chips

ULTIMATE FISH SANDWICH* 19

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

CLUB SANDWICH 16

Choice of white or wheat bread, honey dijon mayo, smoked bacon, sliced turkey, swiss cheese, avocado, green leaf lettuce, Ewa tomatoes

BBQ KALUA PORK SANDWICH* 18

House made Kalua pork, orange mango BBQ sauce, swiss cheese, brioche bun, Asian slaw, crispy onions

KANI KA PILA CHICKEN WRAP 18

Marinated chicken breast, red & green bell peppers, onions, swiss cheese, chipotle and roasted garlic aioli, wrapped in spinach flour tortilla

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)

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

| MAIN |

FRESH CATCH TACOS 19

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

FISH & CHIPS 19

Served with coleslaw, tartar sauce, malted vinegar and crispy fries

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

| KEIKI MENU |

KEIKI BURGER 10

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

HOUSEMADE CHICKEN

FINGERS 10

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

MAC & CHEESE 10

Macaroni tossed in velvety cheese sauce

| 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