

# Kani Ka Pila

## GRILLE

**LUNCH MENU** Served 11am-4pm

### | 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 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

#### FRESH CATCH TACOS 20

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



#### SOFT SHELL CRAB TEMPURA 18

Spicy garlic ponzu dipping sauce

#### COCONUT SHRIMP 17

Sweet chili dipping sauce

### | 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 | sauteed garlic shrimp 10



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



\* KKPG Signature Dish  
(V) Vegetarian Dish

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

### LUNCH MENU *Continued*

#### | SANDWICHES AND THINGS |

All sandwiches are served with french fries or potato chips

##### **CLUB SANDWICH 19**

Choice of white or wheat bread, honey dijon mayonnaise, 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, fresh greens, chipotle and roasted garlic aioli, wrapped in a spinach flour tortilla

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

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

##### **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

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

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

##### **FISH & CHIPS 20**

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

##### **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

##### **CHICKEN FINGERS & CHIPS 19**

Asian slaw, fried breaded chicken breast, honey mustard or BBQ dipping sauce, crispy fries

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

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

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

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

#### | 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



\* KKPG Signature Dish  
(V) Vegetarian Dish



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