

Kani Ka Pila

GRILLE

ALL DAY DINING Served 11am-9pm

| PUPU |

AHI POKE* 24

Ogo, green onions, Maui onions, sesame oil, soy sauce, taro chips, drizzled with sriracha mayonnaise
(make it a Poke Bowl with steamed rice) 26

CHIPS & SALSA (V) 10

Corn tortilla, sour cream, salsa

ADD guacamole 8

CRISPY ONION RINGS (V) 14

Served with BBQ sauce, ranch dressing

KILLER BREAD (V) 17

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

KKPG NACHOS (V) 18

Black beans, guacamole, lomi tomatoes, chipotle cheese sauce, lime sour cream, sliced jalapenos

ADD diced grilled chicken 9
pulled pork 10 | sautéed garlic shrimp 12

KALUA PORK QUESADILLA* 18

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

FRESH CATCH TACOS 22

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

SOFT SHELL CRAB TEMPURA 20

Spicy garlic ponzu dipping sauce

COCONUT SHRIMP 19

Sweet chili dipping sauce

| LIGHTER SIDE |

CLASSIC CAESAR (V) 12

Romaine hearts, herbed garlic toast point, grated Parmesan cheese

GARDEN (V) (GF) 10

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

ASIAN CHOPPED SALAD (V) 15

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 9 | seared catch of the day 10 | sautéed garlic shrimp 12

| SANDWICHES AND THINGS |

All sandwiches are served with french fries or potato chips

CLUB SANDWICH 21

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* 21

Housemade Kalua pork, orange mango BBQ sauce, Swiss cheese, brioche bun, Asian slaw, crispy onions

CRISPY FISH SANDWICH* 22

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

CLASSIC BURGER 19

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

ADD Swiss, cheddar or American cheese 2 | Bacon 5

VEGETARIAN BURGER (V) 22

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

ADD Swiss, cheddar or American cheese 2

FISH & CHIPS 22

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

CHICKEN FINGERS & CHIPS 23

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

SOFT SHELL CRAB BLT 25

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



* KKPG Signature Dish

(V) Vegetarian Dish

(GF) Gluten Free

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

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| MAIN DISHES |

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

FURIKAKE CRUSTED AHI 34

Yuzu butter, teriyaki drizzle

HULI HULI CHICKEN* (GF) 28

Poached and broiled half chicken, orange mango BBQ sauce

KAHUKU GARLIC SHRIMP 30

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

DA LOCO MOCO* (GF) 23

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

ISLAND STYLE KALUA PORK & CABBAGE (GF) 24

Housemade Kalua pork and sautéed cabbage combination, steam white rice

PAN SEARED BONE-IN PORK CHOP (GF) 28

12oz pork chop, roasted onion and mushroom sauce

GRILLED NEW YORK STEAK (GF) 38

10oz New York broiled to your liking, herbed butter

| DESSERT |

PINEAPPLE CRÈME BRÛLÉE* (GF) 14

Caramelized pineapple, vanilla custard, strawberry, whipped cream

TIRAMISU 13

Served with Kona coffee crème anglaise

LOADED BROWNIE* 14

Served warm with vanilla ice cream, whipped cream, rainbow sprinkle, macadamia nuts, chocolate sauce, cherry

WHITE CHOCOLATE RASPBERRY CHEESECAKE 13

Berry purée, whipped cream

LAPPERT'S ICE CREAM (GF) 7

1 scoop of vanilla bean or chocolate

LAPPERT'S SORBET (GF) 7

1 scoop of Hayden lilikoï

| 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 12

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



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 one ("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

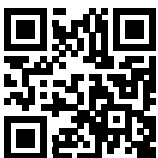
FRIDAY

Ka Hehena

SATURDAY

Ho'okena

*Performers subject to change



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EXECUTIVE CHEF > DEAN KAMIYA

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