

Kani Ka Pila

GRILLE

DINNER MENU Served 4pm-9pm

| STARTERS |

GARLIC SOURDOUGH CHEESE BREAD 17 (V)

Freshly baked sourdough loaf topped with a rich five cheese blend, heaps of fresh garlic, parsley, sweet basil

AHI POKE NACHOS 26

Locally caught ahi cubes marinated in a tasty poke sauce, crispy won ton chips, fresh avocado, chopped scallions, jalapenos, sriracha aioli, unagi glaze, pickled ginger, furikake

CALAMARI FRITTO MISTO 21

Lightly breaded pieces of tender calamari, mixed with pickled peppers, sweet Maui onions, fennel remoulade, spicy basil marinara sauce

KANI KA PILA NACHOS 18 (V)

Freshly fried corn tortilla chips smothered with chipotle cheese sauce, local tomatoes, sweet onions, lime crema, guacamole, pickled jalapenos, black beans

ADD >> herb grilled chicken +9
shredded kalua pork +10
garlic shrimp +12



Kani Ka Pila Grille celebrates the local tradition of kanikapila ("let's play music!" in Hawaiian). We continue this tradition featuring award-winning contemporary musical performers with the comfort of ono ("delicious") food, drink and company.

| SOUP + SALADS |

MAUI ONION & CHEESE SOUP 14 (V)

Extra sweet Maui and Ewa onions perfectly caramelized with fresh thyme simmered in a rich beef broth, crusty baguette, brûléed gruyere cheese

GARDEN VEGETABLE SALAD 13 (V)

Locally grown cucumbers, sweet onions, radish, greens, sourdough croutons, carrots, cranberries, house dressing

CAESAR SALAD 13 (V)

Freshly chopped romaine hearts, garlic-parmesan dressing, sweet local cherry tomatoes, sourdough croutons

ASIAN CHOPPED SALAD 16

(V) Blend of chopped lettuces & cabbage, roasted sesame dressing, mandarin orange segments, toasted macadamia nuts, red onions, fresh cilantro, sweet peppers, crispy won ton chips

ADD >> herb grilled chicken +9
seared catch +10
garlic shrimp +12

LIVE NIGHTLY 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

| POKE BOWLS |

HAWAIIAN POKE BOWLS 28

Hoku Bowl Ahi, edamame, house-made special soy-sesame poke sauce tossed with sweet local onions, scallions, limu (seaweed) served with imitation crab salad, edamame, topped with garlic crunch aioli, served on a bed of white rice

Makana Bowl Spicy salmon, avocado, creamy spicy sauce, sweet Maui onions, chopped green onions served with kim chee, pickled cucumber-wakame salad topped off with unagi glaze, crispy bubu, served on a bed of white rice

Create Your Own Bowl Personalize your poke bowl with fresh Hawaiian ahi, local vegetables, tofu or salmon served with choice of sides, toppings, garnishes

Base (Choose 1)

Steamed White Rice | Garden Greens
Won Ton Chips

Protein (Choose 1)

Hawaiian Ahi | Fresh Salmon | Fried Tofu

Sauce (Choose 1)

House-Made Special Poke Sauce | Creamy Spicy Sauce | Hawaiian Style with Limu

Side (Choose 2)

Avocado | Edamame | Cherry Tomatoes
Jalapenos | Takuwan | Guacamole
Pickled Cucumber Salad | Kim Chee
Imitation Crab Salad | Pickled Ginger

Topping and Seasoning (Choose 3)

Furikake | Togarashi (Spicy Pepper)
Garlic Crunch | Scallions | Unagi Glaze
Sriracha Mayo | Garlic Aioli
Toasted Sesame Seeds

Please ask your server for assistance with clarifications and allergy needs.

EXECUTIVE CHEF > DEAN KAMIYA

Gluten free and dairy free buns available upon request
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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| HOT ENTRÉES |

HAWAI'I BEEF LOCO MOCO 24 (GF) Grilled local beef patty smothered in a mushroom gravy, steamed rice, fresh Waialua egg

KALUA PORK, CABBAGE & SWEET ONIONS 26 (GF) Lightly smoked shredded Hawaiian pork, pan seared locally grown cabbage, sweet Maui onions, lomi tomato relish, steamed white rice

HERB BRINED PORK CHOP WITH WILD MUSHROOMS 31 (GF) Juicy 24 hour brined bone-in pork chop, caramelized Maui onions, mushroom gravy, grilled asparagus, truffle mashed potatoes

ROASTED KABOCHA SQUASH, BEET & BROCCOLINI RISOTTO 28 (V)+(GF) Roasted kabocha squash risotto, charred broccolini, roasted Ewa beets, ali'i oyster mushrooms, sprinkling of parmesan

BRAISED BEEF SHORT RIBS & OKINAWAN SWEET POTATOES 38 (GF) Tender, boneless beef short ribs, wild mushroom demi sauce, whipped Okinawan sweet potatoes, ogo-tomato relish, charred broccolini

STRIP STEAK WITH TRUFFLED MASHED POTATOES 42 (GF) Char broiled New York steak cooked to your perfect doneness finished with herb butter, creamy truffle scented mashed potatoes, fresh asparagus

HULI HULI CHICKEN 30 (GF) Flame broiled split chicken slathered with mango BBQ sauce, truffle mashed potatoes, grilled broccolini

FURIKAKE SEARED HAWAIIAN AHI 36

Locally caught fresh ahi steak crusted with furikake and glazed with a special teriyaki sauce, garlic aioli, pickled ginger, steamed rice, stir fried vegetables

WHOLE CRISPY FISH MP

Crispy, fried whole fish of the day dusted in a five spice flour glazed with a sweet chili-lemongrass emulsion, seared bok choi, garlic-scallion rice

FRESH CATCH TACOS & CORN TORTILLA CHIPS 27

Pan seared island fresh fish, warm tortillas, chipotle-lime crema, lomi tomato relish, Asian slaw, fresh tortilla chips, homemade salsa

NORTH SHORE GARLIC SHRIMP PLATE 33 (GF)

Jumbo shrimp sautéed in loads of garlic, butter and herbs, steamed rice, Asian scallion slaw

| KEIKI SECTION |

CHEESEBURGER 12

Cheddar cheeseburger on a soft brioche bun served with fries, Maui chips or coleslaw

CHICKEN YAKITORI WITH RICE 12

Grilled chicken skewers marinated in a soy and ginger sauce, steamed rice, stir fried veggies

MEATBALL & MARINARA 12

Tasty beef meatballs simmered in a mushroom marinara sauce, penne pasta, cheese

Garden vegetable marinara available (V)

| DESSERTS |

UBE SLUSH FLOAT 11 (GF)

Sweet ube and coconut slush, scoop of Il Gelato vanilla ice cream

LAVA FLOW SLUSH FLOAT 11 (GF)

Cool coconut with strawberry streaks perfectly blended with a scoop of vanilla ice cream

DOUBLE CHOCOLATE BROWNIE SUNDAE 14

Warm chocolate brownie, dark chocolate chips, scoop of Il Gelato vanilla ice cream, toasted macadamia nuts, whipped cream, chocolate sauce, sprinkles

BERRY BERRY CHEESECAKE 12

Rich, creamy NY style cheesecake, fresh berry medley, whipped cream, berry coulis

CARAMELIZED PINEAPPLE CRÈME BRÛLÉE 15 (GF)

Perfect pairing of sweet Hawaiian pineapple, rich vanilla bean custard nestled in a pineapple bowl filled with caramelized pineapple, whipped cream, fresh strawberries

TROPICAL SORBET TRIO WITH GRILLED PINEAPPLE 15 (GF)

Trio of locally made tropical sorbets, grilled Hawaiian pineapple, whipped cream, fresh strawberries

IL GELATO ICE CREAM 7 (GF)

Scoop of locally made ice cream

IL GELATO SORBET 7 (GF)

Scoop of locally made dairy-free tropical flavored sorbet



Save 15% on your dining* Exclusively for OUtRIGGER DISCOVERY members. Scan the QR Code to become a member now to receive the discount. *Some restrictions apply

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(V)Vegetarian Dish (GF) Gluten Free — KKPG Signature Dish