

# Kani Ka Pila

## GRILLE

**DINNER MENU** Served 4pm–9pm

### | STARTERS |

#### **GARLIC SOURDOUGH CHEESE BREAD 18 (V)**

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

#### **AHI POKE NACHOS 27**

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 22**

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

#### **KANI KA PILA NACHOS 19 (V)**

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

#### **ACCOMPANIMENTS>>**

herb grilled chicken +10  
shredded kalua pork +11  
garlic shrimp +13



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.

### | 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, toasted baguette, brûléed gruyere cheese

#### **GARDEN VEGETABLE SALAD 15**

(V) Locally grown cucumbers, sweet onions, radish, greens, croutons, carrots, cranberries, choice of dressing

#### **CAESAR SALAD 15 (V)**

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

#### **ASIAN CHOPPED SALAD 17 (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

#### **ACCOMPANIMENTS>>**

herb grilled chicken +10  
seared catch +11  
garlic shrimp +13

### | POKE BOWLS |

#### **HAWAIIAN POKE BOWLS 29**

**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 onions, green onions, ogo, crispy bubu arare served with kim chee, pickled cucumbers 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 | Inamona with Limu

**Side (Choose 1)**  
Avocado | Edamame | Jalapenos | Pickled Cucumber Salad | Kim Chee | Imitation Crab Salad | Pickled Ginger

**Topping and Seasoning (Choose 2)**  
Furikake | Togarashi (Spicy Pepper)  
Garlic Crunch | Unagi Glaze | Sriracha Mayo | Garlic Aioli

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

#### **LIVE NIGHTLY 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

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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## GRILLE

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

### | HOT ENTRÉES |

**HAWAI'I BEEF LOCO MOCO 25 (GF)** Grilled local beef patty smothered in a mushroom gravy, steamed rice, fresh Waialua egg

**KALUA PORK, CABBAGE & SWEET ONIONS 27 (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 32 (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 29 (V)+(GF)** Roasted kabocha squash risotto, charred broccolini, roasted Ewa beets, wild mushrooms, sprinkling of parmesan

**BRAISED BEEF SHORT RIBS & OKINAWAN SWEET POTATOES 39 (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 43 (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 31 (GF)** Flame broiled split chicken slathered with mango BBQ sauce, truffle mashed potatoes, grilled broccolini

### NORTH SHORE GARLIC SHRIMP PLATE 35 (GF)

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

**FURIKAKE SEARED HAWAIIAN AHI 38** 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 choy, garlic-scallion rice

**FRESH CATCH TACOS & CORN TORTILLA CHIPS 29** Pan seared island fresh fish, warm tortillas, chipotle-lime crema, lomi tomato relish, Asian slaw, fresh tortilla chips, homemade salsa

### | SANDWICH |

Sandwich Served with French Fries, Slaw or Maui Style Potato Chips

**ACCOMPANIMENTS >>**  
onions rings +2 | garden salad +2  
chips & queso +2

**BRÛLÉED MAUI ONION CHEESEBURGER 25** Grilled local beef patty, caramelized Maui onions, melted Swiss cheese, roasted garlic aioli stacked on a toasted brioche roll, parmesan skirt, beefy herb scented au jus dip

### | 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 8 (GF)** Scoop of locally made ice cream. Ask your server for today's selections

**IL GELATO SORBET 8 (GF)** Scoop of locally made dairy-free tropical flavored sorbet. Ask your server for today's selections



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

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

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