

**DRINKS
MENU**

Kani Ka Pila

GRILLE

WINES

WHITE

Prosecco, Zonin, Italy
Sparkling Wine, Chandon Brut, Napa Valley
Champagne, Veuve Clicquot, France
Chardonnay, Harken, California
Chardonnay, Favorite Neighbor, California
Sauvignon Blanc, Emmolo, Napa Valley
Sauvignon Blanc, Matua, NZ
Albarino, Terras Gauda, Spain
Pinot Grigio, Santa Cristina, Italy
Riesling, Bex, Germany

GLASS / BOTTLE

13 / 55
65
145
15 / 60
18 / 72
15 / 60
16 / 64
14 / 56
14 / 56
13 / 52

RED

Pinot Noir, Sea Sun, California
Pinot Noir, Meiomi, Sonoma County
Red Blend, Petite Petit, Lodi
Merlot, Decoy, Sonoma County
Cabernet Sauvignon, Bonanza, Napa Valley
Cabernet Sauvignon, Caymus Vineyards, California
Cabernet Sauvignon, The Prisoner, Napa Valley
Zinfandel, Rabble, Paso Robles
Malbec, Trivento Reserve, Argentina

GLASS / BOTTLE

14 / 56
19 / 76
14 / 56
90
18 / 72
24 / 98
120
17 / 72
15/60

ROSE

Rose, Bogel, California
Rose, The Beach by Whispering Angel, Provence-France

GLASS / BOTTLE

12/48
15/60



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.

BLENDED 16

PINA COLADA
LAVA FLOW Strawberry Mango Passion fruit Ube
DAIQUIRI Strawberry Mango Passion fruit Guava
MARGARITA Traditional Strawberry Mango Guava
BLUE COCONUT Kula Toasted Coconut Rum Blue Curaçao Coconut syrup Piña Colada Mix

NON ALCOHOLIC

SPARKLING OR STILL WATER 9 600ml
COFFEE 5 Freshly brewed regular or decaffeinated
ASSORTED TEAS OR ICED TEA 5
SMOOTHIES / SLUSHIES 9 Strawberry Mango Banana Passion fruit Coconut Guava
SOFT DRINKS 5 Cola Diet cola Lemon-lime Ginger ale Root beer Lemonade Fruit punch

BEERS

LOCAL DRAUGHTS 9 Kona Big Wave Golden Ale Kona Longboard Lager Maui Big Swell IPA
DOMESTICS 9 Budweiser Bud Light Coors Light Michelob Ultra
IMPORTS 11 Corona Sapporo Asahi Heineken Heineken o.o
READY-TO-DRINK CANNED COCKTAILS 11 Suntory-196* GinandJuice* Cutwater* BacardiMojito Mom Water Citrus Cucumber Vodka Summer Club POGmosa

HANDCRAFTED COCKTAILS 17

BARTENDER'S DRINK OF THE DAY

“A tribute to the creativity and skills of our bartenders”

KOLOHE MAI TAI

(mischievous) The kind of playful drink that gets a party going. Koloa White & Dark Rum, lime, pineapple juice, liquid orgeat

CORAL REEF

Signature cocktail inspired by OUTRIGGER's commitment to reef and ocean conservation. Ocean Organic Vodka, St. Germain Elderflower Liqueur, Pa'ina Guava, Sour Mix

TROPICAL PASSION MULE

Bold, refreshing and dynamic flavors capturing the spirit of a tropical mule. Pau Maui Vodka, lime and lilikoi juice, prickly pear, ginger beer

BOTANICAL GARDENS

Symbolizing the island's natural beauty and the vibrant, exotic essence of the ingredients. Tanqueray London Dry Gin, Lillet Blanc Liqueur, Fever Tree Elderflower Tonic, lilikoi yuzu sour

AUNTIE LUANA'S MARGARITA

A celebration of connection, joy and the unforgettable memories she creates for all who cross her path. Dobel Maestro Private OUTRIGGER Reef Label. li hing infused, Cointreau Triple Sec, Giffard Ginger of the Indes, lilikoi, lime, li hing rim

WAIKIKI JAM

The frenetic sounds of instruments when the musicians are rocking it. And the sweetness of the drink. Lalo Blanco Tequila, Aperol Aperitivo 22, guava purée, lime and pineapple juice

WATER'S EDGE

Yellow is the sand, blue is the water. Water's edge is where the two meet. Malibu Coconut Rum, Kohana Kea Agricole Rum, Blue Curaçao, lemon and pineapple juice

1955 OLD FASHIONED

Refers to the year the OUTRIGGER Reef was opened. Knob Creek Private OUTRIGGER Reef Bourbon Barrel, cinnamon rosemary honey syrup, Angostura Bitters, orange bitters.

Make it a Peanut Butter Old Fashioned with Skrewball Whiskey

APEROL ALOHI

A sparkling Aperol cocktail, named for 'Alohi' – the Hawaiian word for shining and bright. Aperol Aperitivo 22, Cinzano Sparkling Wine and soda water

PINEAPPLE PARADISE (LIMITED SUPPLY) 30

Select any hand-crafted cocktail and savor the tropical flavor as you sip your drink from a fresh Hawaiian pineapple. No cup needed!

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*