



**KANI KA PILA GRILLE** celebrates the local tradition of kanikapila (let's play music!) sessions. In Hawaiian, "kani" means sound and "pila" means string instrument. When locals hear kanikapila, they know they are about to enjoy an impromptu backyard jam session with the comfort of "ono" (good) food and company.



Gabby "Pops" Pahinui is recognized as the master of Hawaiian slack-key guitar and central figure of the Hawaiian Renaissance in the 70s. The Pahinui home in Waimanalo became the perfect setting to legendary kanikapila sessions all weekend long. Of the many musicians that cultivated their talent in these sessions was Gabby's son, Cyril Pahinui. Uncle Cyril is an award-winning slack key guitarist and Kani Ka Pila Grille's debut performer when it opened in 2009.

## PUPU

### PODS 8

wok fried edamame and five spiced boiled peanuts

**SKINS 6** crunch fried pork rinds with tajin spice

### STRIPS 12

panko dusted calamari with calamansi aioli

**WINGS 14** sweet soy or buffalo

**FRIES 6** matchstick cut with garlic herb

**POKE\* (Market)** with avocado and 'ulu chips

**SHRIMP 17** coconut crusted with sweet Thai chili

### NACHOS 13

cheese blend with pico de gallo, avocado crème and fresh jalapeño

**PUA'A 18** 🍷 three pig nachos with kalua pork, lup cheong, pork rinds and pico de gallo

**LOCAL GRINDZ 26** 🍷 smoked meat, kalua pork croquettes, grilled he'e and pickled veggies

## GREENS

**CAESAR 10** organic local baby romaine lettuce

**FARMER'S 12** Nalo farms greens with assorted seasonal vegetables, liliko'i vinaigrette

ADD CHICKEN 5 | SHRIMP 7 | AHI\* 9

## CLASSICS

### HAPA HAOLE\* 13 🍷

50% Kaua'i grass-fed beef / 50% certified Angus beef burger  
Recommended wine pairing: Handcraft Cabernet

### KAPAKAHI\* 16 🍷

our specialty burger topped with kimchee, Portuguese sausage, Nalo Farms tatsoi and togarashi aioli

**FISH & CHIPS 18** Kona Brewing Company beer battered mahi mahi served with fries  
Recommended wine pairing: Benvolio Prosecco

**PORTOBELLO 13** Small Kine Farms stuffed portobello, balsamic glaze on La Tour Bakehouse bun

### CHICKEN CLUB 14

avocado & bacon on La Tour Bakehouse ciabatta

**LOCO MOCO\* 17** 🍷 our hapa haole patty with egg, rice, and local mushroom gravy  
Recommended wine pairing: Meiomi Pinot Noir

### “POP'S ON THE STOVE SPECIAL” 🍷

Gabby "Pops" always had stew on the stove to welcome musicians coming to his backyard to kanikapila. Ask your server what's on our stove and try some local kine kaukau. 12

## SIDES

**FINGERLINGS**  
crispy fried potatoes \$6

**SWEET POTATOES**  
steamed Hawaiian purples \$6

**FRIED RICE**  
lup cheong and kalua pork \$8

**YAKISOBA**  
pan fried noodles \$7

**FORBIDDEN**  
Thai black rice and coconut milk \$6

**VEGETABLE**  
seasonal farm fresh \$7

## GRILL

Plate (two scoop rice & potato mac)  
Platter (1 lb. of protein for sharing)

	PLATE	PLATTER
<b>KALBI</b> boneless short ribs	15	27
<b>CHICKEN</b> backyard style	14	25
<b>STEAK*</b> Makaweli beef with keiki mushrooms	19	35
<b>'OPAE</b> North Shore style shrimp	16	29
<b>FISH</b> fresh caught with tropical salsa	18	33
<b>SAUSAGE</b> pineapple, kimchee, Portuguese and/or gyoza from Kukui Sausage Co.	14	25

## [ DESSERTS ]

### TROPICAL BANANA SPLIT

🍷 Il Gelato Hawaiian chocolate mac nut, Tahitian vanilla, mango sorbetto with grilled pineapple, mac nuts and toasted coconut drizzled with homemade chocolate ganache 12

### PONO PIES 8

gluten and dairy free 'ulu cheesecake from Mau'i

### IL GELATO 6

award-winning local artisan ice cream

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness