



**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

- EDAMAME 8** Hawaiian sea salt or garlic shoyu
- SKINS 6** crunch fried pork rinds with tajin spice
- STRIPS 12** panko dusted calamari with calamansi aioli
- WINGS 14** sweet soy or buffalo
- CROQUETTES 9** kalua pork and sweet potato
- GUACAOMAME 10** avocado & edamame hummus with local chips and vegetables
- POKE\* (Market)** with avocado and 'ulu chips
- COCO SHRIMP 17** coconut crusted with sweet Thai chili
- NACHOS 13** cheese blend with pico de gallo, avocado crème and fresh jalapeño. Add Chicken, Kalua Pork or Lup Cheong \$5
- 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, lilikoi vinaigrette
- ADD CHICKEN 6 | SHRIMP 9 | AHI\* Market**

## CLASSICS

- HAPA HAOLE\* 13** 🌿 50% Kaua'i grass-fed beef / 50% certified Angus beef burger. Sandwiches served with mac salad or slaw. Substitute fries, sweet potato or greens **add 4**
- KUKUI SANDWICH 12** 🌿 locally made sausage with grilled onions & peppers on a La Tour Bakery bun
- THAI CRUNCH 13** Napa Cabbage Slaw with edamame, bean sprouts, carrots, peppers, cucumber drizzled with peanut vinaigrette
- HAWAIIAN HARVEST 15** fresh vegetables and avocado hummus on a La Tour Bakery multi-grain bread
- CHICKEN CLUB 16** avocado & bacon on La Tour Bakehouse ciabatta
- FISH & CHIPS 18** Kona Brewing Company beer battered mahi mahi served with fries
- LOCO MOCO\* 18** 🌿 our hapa haole patty with egg, rice, and local mushroom gravy
- "POP'S ON THE STOVE SPECIAL" 🌿 12**  
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.

## SIDES

<b>FINGERLINGS</b> crispy fried potatoes <b>\$6</b>	<b>SWEET POTATOES</b> steamed Hawaiian purples <b>\$6</b>	<b>FRIED RICE</b> three pork <b>\$12</b> KKPG style <b>\$16</b>	<b>YAKISOBA</b> local noodles & vegetables <b>\$13</b>	<b>FRIES</b> garlic herb <b>\$6</b> kapakahi 🌿 <b>\$10</b>	<b>VEGETABLE</b> seasonal farm fresh <b>\$7</b>
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## GRILL

- Plate (two scoop rice & potato mac)  
Substitute fries, sweet potato or greens **add 4**
- KALBI 18** boneless short ribs
  - CHICKEN 16** backyard style
  - STEAK\* 22** Makaweli beef with keiki mushrooms
  - SHRIMP 22** lemongrass skewered shrimp
  - FISH 22** fresh caught tropical salsa
  - SURF & TURF 32** local steak and pineapple-lime marinade shrimp

## DESSERTS

- TROPICAL BANANA SPLIT 🌿 12**  
three flavors of local Il Gelato topped with grilled pineapple, mac nuts, and toasted coconut.
- PONO PIES 8**  
gluten and dairy free 'ulu cheesecake from Mau'i
- BANANA LUMPIA 10**  
homemade with vanilla gelato
- IL GELATO 6**  
award-winning local artisan ice cream

🌿 KKPG Signature Item