

Kani Ka Pila

GRILLE

DINNER MENU Served 4pm-9pm

| PUPU |

AHI & AVOCADO POKE* 21

Ogo, green onions, avocado, Maui onions, sesame oil, soy sauce, taro chips, drizzled with sriracha mayonnaise
(make it a Poke Bowl with steamed rice)

CHIPS & SALSA (V) 10

Corn tortilla, sour cream, salsa

ADD guacamole 6

CRISPY ONION RINGS (V) 11

Served with BBQ sauce, ranch dressing

KILLER BREAD (V) 16

Locally baked sourdough bread, topped with rich five cheese and garlic blend. Topped with basil and parsley

SLOW BRAISED HAWAI'I GROWN BEEF SHORTRIB SLIDERS 17

Asian style pickled vegetables, crispy onions, brioche rolls

PAIR OF BURGER SLIDERS 13

Teriyaki sauce or plain, aioli, caramelized onions, brioche rolls

SHRIMP COCKTAIL 18

Poached in court bouillon served with cocktail sauce and lemon wedge

KKPG NACHOS (V) 16

Black beans, guacamole, lomi tomatoes, cheddar cheese sauce, lime sour cream, sliced jalapenos, four cheese blend

ADD diced grilled chicken 8 | pulled pork 9 | sautéed garlic shrimp 10

KALUA PORK QUESADILLA* 16

Housemade Kalua pork, four cheese blend, mesquite seasoning, flour tortilla, guacamole, sour cream, chipotle aioli, lomi tomatoes

COCONUT SHRIMP 17

Sweet chili dipping sauce

SOFT SHELL CRAB TEMPURA 18

Spicy garlic ponzu dipping sauce

FRESH CATCH TACOS 20

Pan seared catch of the day, Asian slaw, sour cream, chipotle aioli, lomi lomi tomatoes, jalapenos

| LIGHTER SIDE |

CLASSIC CAESAR (V) 9

Romaine hearts, herbed garlic toast point, grated Parmesan cheese

GARDEN (V) 9

Locally grown spring mix, Ewa tomatoes, cucumber, shaved red onions, carrots, dried cranberries, sliced mushrooms, choice of dressing

ASIAN CHOPPED SALAD (V) 12

Cabbage, iceberg lettuce, jicama, diced tomatoes, bell peppers, Fuji apples, macadamia nuts, radish, red onions, crispy wontons, basil and cilantro sprigs, oriental sesame dressing

ADD grilled chicken breast 7 | seared catch of the day 9 | sautéed garlic shrimp 10

| SANDWICHES AND THINGS |

All sandwiches are served with french fries or potato chips

JUST BURGER 17

2 locally grown beef patties, green leaf lettuce, sliced Ewa tomatoes

ADD Swiss, cheddar or American cheese 2

LOCAL BOY BURGER 20

Locally grown beef patty, cheddar cheese, Portuguese sausage, smoked bacon, grilled pineapple, caramelized Maui onions, guacamole, teriyaki sauce

VEGETARIAN BURGER (V) 19

Beyond burger patty, Asian slaw, sliced Kunia tomatoes, roasted garlic aioli, crispy onion

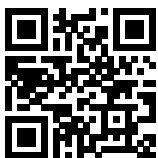
ADD Swiss, cheddar or American cheese 2

ULTIMATE FISH SANDWICH* 20

Battered & fried whole fish filet on brioche bun, Asian style slaw, tartar sauce

SOFT SHELL CRAB BLT 22

Tempura soft shell crab, green leaf lettuce, Ewa tomatoes, smoked bacon, garlic aioli, brioche bun



* KKPG Signature Dish
(V) Vegetarian Dish

All fresh bakery goods sourced from Hawai'i Star Bakery.

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

Kani Ka Pila

GRILLE

DINNER MENU *Continued*

| MAIN DISHES |

All entrees are served with sautéed seasonal vegetables, steamed white rice or garlic truffle mashed potatoes

FURIKAKE CRUSTED AHI 29

Yuzu butter, teriyaki drizzle

SEARED CATCH OF THE HUKILAU 29

Yuzu butter sauce, fruit salsa

HULI HULI CHICKEN* 26

Poached and broiled half chicken, orange mango BBQ sauce, grilled asparagus

KAHUKU GARLIC SHRIMP 26

Sautéed in garlic herb butter, spicy garlic-ponzu dipping sauce

ISLAND STYLE KALUA PORK & CABBAGE 20

House made kalua pork and sautéed cabbage combination, steam white rice

PAN SEARED BONE-IN PORK CHOP 24

12oz pork chop, roasted onion and mushroom sauce

WEST OAHU GARDEN NAPOLEON (V) 20

A vegetarian delight of grilled portobello mushroom, zucchini, roasted red bell peppers, yellow squash, caramelized onions on a bed of steamed white rice, balsamic glaze drizzle

GRILLED NEW YORK STEAK 34

10oz New York broiled to your liking, grilled asparagus, herbed butter

BBQ ST. LOUIS PORK RIBS

1/2 RACK 34

FULL RACK 52

Asian slaw, garlic truffle mashed potatoes, crispy onions

DA LOCO MOCO 19

2 locally sourced beef patties, caramelized onion and mushroom gravy, topped with 1 egg any style

| KEIKI MENU |

Children 11 and under

KEIKI BURGER 10

Locally sourced beef patty, french fries

ADD cheese 2

GRILLED CHEESE

SANDWICH (V) 10

White bread, American cheese, french fries

HOUSEMADE CHICKEN

FINGERS 10

Fried breaded chicken breast, honey mustard or BBQ dipping sauce, french fries

MAC & CHEESE (V) 10

Macaroni tossed in velvety cheese sauce



WAIMANALO KANIKAPILA IN THE 1970s (PICTURED FROM LEFT TO RIGHT, CYRIL PAHINUI, GABBY PAHINUI AND JAMES "BLA" PAHINUI)

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.

NIGHTLY LIVE MUSIC

6-9pm

SUNDAY

Nathan Aweau

MONDAY

Sean Na'auao

TUESDAY

Kala'e Camarillo

WEDNESDAY

Ei Nei

THURSDAY

Kawika Kahiapo

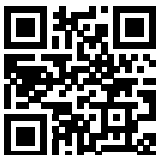
FRIDAY

Kamakakehau Fernandez

SATURDAY

Ho'okena

*Performers subject to change



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(V) Vegetarian Dish

EXECUTIVE CHEF > DEAN KAMIYA

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