

Kani Ka Pila

GRILLE

BREAKFAST MENU

Served 6:30am-11am

| SUNRISERS |

ACAI BOWL (V)(GF) 14

Granola, banana, strawberries, blueberries, drizzled with honey, toasted coconut flakes

ISLAND FRUIT PARFAIT (V)(GF) 13

Yogurt, bananas, strawberries, blueberries, granola

FRESH FRUIT BOAT (V)(GF) 15

AVOCADO TOAST* (V) 14

Served on baked sweet bread sourced from Hawai'i Star Bakery, cherry tomatoes, sriracha aioli, mixed greens tossed with lemon-olive oil (add egg \$3)

OATMEAL (V)(GF) 9

Brown sugar, milk, fruit cup

MISO SOUP (V) 6

Tofu, wakame, green onions

| SIDES |

GUACAMOLE (V)(GF) 8

SOUR CREAM (V)(GF) 5

SALSA (V)(GF) 5

BACON (GF) 10

LINK SAUSAGE (GF) 9

PORTUGUESE SAUSAGE (GF) 9

2 EGGS ANY STYLE (V)(GF) 7

TOAST (V)(GF on Request) 3

White or wheat

RICE (V)(GF) 2

COUNTRY POTATOES (V)(GF) 5

ENGLISH MUFFIN OR BAGEL (V) 5

| MAIN |

BUTTERMILK PANCAKES (V) 15

Served with maple syrup, butter

With blueberries and cream cheese 18

With strawberries 19

With bananas and macadamia nuts 20

ISLAND BREAKFAST 22

2 eggs your way, country style potatoes, toast (choice of one) smoked bacon, link sausage, Portuguese sausage

ASIAN STYLE BREAKFAST 25

Teriyaki glazed salmon, 1 egg up, tsukemono, steamed white rice, miso soup

OMELET YOUR WAY 21

Country style potatoes, choice of 2 fillings, ham, Portuguese sausage, sliced link sausage, smoked bacon, onions, mushrooms, bell peppers, cheddar or Swiss cheese (each additional topping \$2)

BIG "BRADDH" BURRITO* 22

Housemade Kalua pork, Portuguese and link sausage, scramble eggs, cheddar cheese, wrapped in a flour tortilla, salsa, served with country style potatoes

HAWAIIAN STYLE EGGS

BENEDICT 22

Taro English muffins, Kalua pig, poached eggs, country style potatoes, sriracha hollandaise sauce

DA LOCO MOCO* (GF) 23

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

NEW YORK STEAK AND EGGS 34

Broiled to your liking, herbed butter, 2 eggs any style, country style potatoes

| BEVERAGES |

JUICES 7

Orange | Grapefruit | Pineapple | POG

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE 6

ASSORTED TEAS 6

HAWAI'I VOLCANIC SPARKLING OR STILL WATER 9

ICED TEA 6

SOFT DRINKS 5

Cola | Diet Cola | Lemon-Lime

Ginger Ale | Root Beer | Tonic Water

| KEIKI MENU |

Children 11 and under

PANCAKES (V) 10

Served with maple syrup

FRENCH TOAST (V) 10

Locally baked sweet bread with maple syrup

KEIKI BREAKFAST 12

1 scrambled egg, 2 bacon or link sausages, fresh fruit cup



* KKPG Signature Dish

(V) Vegetarian Dish

(GF) Gluten Free



Kani Ka Pila Grille celebrates the local tradition of kanikapila ("let's play music!" in Hawaiian). We continue this tradition featuring award-winning contemporary musical performers with the comfort of ono ("delicious") food and company.

EXECUTIVE CHEF > DEAN KAMIYA

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