

Kani Ka Pila

GRILLE

LUNCH MENU Served 11am-6pm

| PUPU |

CRISPY SPAM HANDROLLS 15

Katsu breaded SPAM tucked into furikake flavored rice & nori sheets, house special pickled vegetables, Sriracha aioli sauce, kabayaki glaze

TROPICAL FRUIT BOWL 15 (V)+(GF)

Seasonal Hawaiian pineapple, berries, melons

ACAI BOWL 16 (V)+(GF)

Blend of refreshing acai, almond milk, bananas sprinkled with fresh berries, toasted macadamia nuts, shredded coconut, drizzle of honey

Served in a pineapple bowl +4

GARLIC SOURDOUGH CHEESE BREAD 19 (V)

Freshly baked sourdough loaf with spicy marinara, a rich five cheese blend, heaps of fresh garlic, parsley, sweet basil

AHI POKE NACHOS 27

Locally caught ahi marinated in a tasty poke sauce, crispy won ton chips, fresh avocado, chopped scallions, jalapeños, Sriracha aioli, unagi glaze, pickled ginger, furikake

CALAMARI FRITTO MISTO 22

Lightly breaded pieces of tender calamari, mixed with pickled peppers, sweet Maui onions, fennel remoulade, spicy basil marinara sauce

COCONUT SHRIMP 23

Large, succulent shrimp coated with shredded coconut, chili-lemongrass sauce

KANI KA PILA NACHOS 20 (V)

Freshly fried corn tortilla chips smothered with chipotle cheese sauce, local tomatoes, sweet onions, lime crema, guacamole, pickled jalapeños, black beans

CHIPS, SALSA & GUACAMOLE 14 (V)

Freshly fried corn tortilla chips, chipotle salsa, guacamole

ONION RINGS 14 (V)

Perfectly breaded crispy onion rings with our homemade herb ranch

SEASONED FRIES 9

Garlic salt seasoned crispy french fries

| SOUP + SALADS |

KKPG HOUSE SALAD 16 (V)+(GF)

Local mixed greens, tomatoes, cucumbers, house mango vinaigrette, candied macadamia nuts

CHOPPED WEDGE SALAD 18 (GF)

Chopped iceberg chunks, smoked bacon, local cherry tomatoes, crumbled gorgonzola, house herb ranch and balsamic vinaigrette

CAESAR SALAD 16

Whole leaf baby romaine, cherry tomatoes, classic anchovy dressing, parmesan

BRULEED MAUI ONION SOUP 15

Extra sweet Maui and "Ewa" onions, perfectly caramelized with fresh thyme simmered in a rich beef broth, toasted baguette, bruleed gruyere cheese

ACCOMPANIMENTS>>

Bacon +4

Avocado +5

Herb grilled chicken +11

Shredded kalua pork +11

Seared catch +12

Crispy garlic shrimp +15

| POKE BOWLS |

HAWAIIAN POKE BOWLS 30

Hoku Bowl Ahi, edamame, KKPG poke sauce tossed with sweet local onions, scallions, limu (seaweed) served with imitation crab salad, topped with garlic aioli, served on a bed of white rice

Makana Bowl Salmon poke, sriracha aioli, avocado, sweet onions, scallions, limu (seaweed) served with kim chee and pickled vegetables topped with unagi glaze, served over white rice

Create Your Own Bowl Personalize your poke bowl with fresh Hawaiian ahi, local vegetables, tofu or salmon served with choice of sides, toppings, garnishes

Base (Choose 1)

Steamed white rice | garden greens won ton chips

Protein (Choose 1)

Hawaiian ahi | fresh salmon | fried tofu

Sauce (Choose 1)

House-made special poke sauce creamy spicy sauce | inamona with limu

Side (Choose 1)

Avocado | edamame | jalapeños pickled cucumber salad | kim chee imitation crab salad | pickled ginger

Topping and Seasoning (Choose 2)

Furikake | togarashi (spicy pepper) garlic crunch | unagi glaze | Sriracha mayo | garlic aioli

Please ask your server for assistance with clarifications and allergy needs.

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LUNCH MENU Served 11am-6pm

| SANDWICHES + MORE |

Sandwiches served with french fries, slaw or Maui style potato chips

BUFFALO CRISPY CHICKEN SANDWICH 23

Marvelous combination of hand breaded, juicy chicken breast fried crisp tossed in a tangy buffalo glaze stacked with local tomatoes, onions, lettuce

SHRIMP KATSU SANDWICH 29

Minced shrimp and herbs, breaded and fried crisp, fennel remoulade, Asian slaw on a toasted brioche roll

SOFT SHELL CRAB BAHN-MI 29

Tempura fried soft shell crab on a toasted hoagie roll, cilantro, fresh lettuce, pickled house veggies, jalapeños, garlic aioli, Sriracha sauce

DOUBLE CHEESEBURGER 23

Two local beef patties, cheddar cheese, secret house sauce, local tomatoes, onions, fresh lettuce on a toasted brioche roll

BRÛLÉED MAUI ONION CHEESEBURGER 25

Grilled local beef patty, caramelized Maui onions, melted Swiss cheese, roasted garlic aioli stacked on a toasted brioche roll, parmesan skirt, beefy herb scented au jus dip

AVOCADO BEYOND BURGER 24 (V)

Seared "Beyond Burger" with fresh avocado, crisp lettuce, garlic aioli, local tomatoes, onions and pineapple teriyaki drizzle on a toasted brioche roll

FRESH CATCH TACOS 28

Pan seared island fresh fish, warm tortillas, chipotle-lime crema, lomi tomato relish, Asian slaw, fresh jalapeños

ISLAND FISH & CHIPS 26

Hand battered fresh catch fried crisp with house slaw, seasoned fries, fennel remoulade

HAWAII BEEF LOCO MOCO 27 (GF)

Grilled local beef patty smothered in a mushroom gravy, steamed rice, fresh Waialua egg

KALUA PORK, CABBAGE & ONIONS 28 (GF)

Lightly smoked shredded Hawaiian pork, pan seared locally grown cabbage, sweet Maui onions, lomi tomato relish, steamed white rice

CRISPY GARLIC SHRIMP PLATE 36 (GF)

Lightly coated and fried crisp, garlic herb butter, crispy garlic chips, kokeshi premium rice, fennel slaw, remoulade

CHICKEN STRIPS & FRIES 24

Herb breaded chicken breast, fried crispy and tender served with seasoned fries and our herb ranch dip

ADD-ONS>>

Chips & queso +4
Garden salad +5
Onion rings +4
Bacon +4
Avocado +5



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.

LIVE NIGHTLY MUSIC

6-9pm

SUNDAY
Nathan Aweau

MONDAY
Sean Na'auao

TUESDAY
Kala'e Camarillo

WEDNESDAY
Ei Nei

THURSDAY
Kawika Kahiapo

FRIDAY
Ka Hehena

SATURDAY
Ho'okena

*Performers subject to change

EXECUTIVE CHEF > DEAN KAMIYA



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

(V) Vegetarian Dish (GF) Gluten Free
— KKPG Signature Dish

Gluten free and dairy free buns available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Our menu items may contain or come into contact with common major allergens. Please inform your server of any allergies or dietary restrictions before ordering.

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GRILLE

DINNER MENU Served 5pm-9pm

| STARTERS |

GARLIC SOURDOUGH CHEESE BREAD 19 (V)

Freshly baked sourdough loaf with spicy marinara, a rich five cheese blend, heaps of fresh garlic, parsley, sweet basil

AHI POKE NACHOS 27

Locally caught ahi cubes marinated in a tasty poke sauce, crispy won ton chips, fresh avocado, chopped scallions, jalapeños, Sriracha aioli, unagi glaze, pickled ginger, furikake

CALAMARI FRITTO MISTO 22

Lightly breaded pieces of tender calamari, mixed with pickled peppers, sweet Maui onions, fennel remoulade, spicy basil marinara sauce

SPICY AHI TARTINE 20

Crispy rice cake rounds, ahi belly nakaochi, spicy chili-garlic, shiso-lime aioli

PORK BELLY BAO 19

Creekstone Farms Heritage Natural Duroc Pork Belly, slow braised and fried crisp, fluffy steamed buns, pickled jalapeños, asian slaw, wasabi aioli

CRISPY GARLIC SHRIMP 23 (GF)

Sweet jumbo shrimp coated and fried crisp, tossed in our garlic-herb butter sauce, crispy garlic chips, fennel remoulade

SHRIMP TOAST 20

Minced shrimp and herbs on toast rounds, fried crisp, fennel remoulade, shiso aioli

STUFFED LOCAL MUSHROOMS 17

Broiled local button mushrooms, bacon, spinach, cheese blend

| SOUP + SALADS |

BRULEED MAUI ONION SOUP 15

Extra sweet Maui and "Ewa" onions, perfectly caramelized with fresh thyme simmered in a rich beef broth, toasted baguette, bruleed gruyere cheese

KKPG HOUSE SALAD 16 (V)+(GF)

Local mixed greens, tomatoes, cucumbers, house mango vinaigrette, candied macadamia nuts

CAESAR SALAD 16

Whole leaf baby romaine, cherry tomatoes, classic anchovy dressing, parmesan

CHOPPED WEDGE SALAD 18 (GF)

Chopped iceberg chunks, smoked bacon, local cherry tomatoes, crumbled gorgonzola, house herb ranch and balsamic vinaigrette

ACCOMPANIMENTS>>

Bacon +4

Avocado +5

Herb grilled chicken +11

Seared catch +12

Garlic shrimp +15



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| POKE BOWLS |

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Base (Choose 1)

Steamed white rice | garden greens
won ton chips

Protein (Choose 1)

Hawaiian ahi | fresh salmon | fried tofu

Sauce (Choose 1)

House-made special poke sauce
creamy spicy sauce | inamona with limu

Side (Choose 1)

Avocado | edamame | jalapeños
pickled cucumber salad | kim chee
imitation crab salad | pickled ginger

Topping and Seasoning (Choose 2)

Furikake | togarashi (spicy pepper)
garlic crunch | unagi glaze | Sriracha
mayo | garlic aioli

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Kani Ka Pila

GRILLE

DINNER MENU Served 5pm-9pm

| HOT ENTRÉES |

HAWAI'I BEEF LOCOMOCO 27 (GF)

Grilled local beef patty smothered in a mushroom gravy, steamed rice, fresh Waiialua egg

CRISPY PORK BELLY 32

Creekstone Farms heritage natural duroc pork, slow braised belly, fried crispy, ginger-soy glaze, chimichurri, kokeshi premium rice, chopped bok choy, shoyu butter mushroom medley

HERB BRINED PORK CHOP WITH WILD MUSHROOMS 34 (GF)

Herb roasted Creekstone Farms Heritage Natural Duroc Pork Chop, mashed potatoes, chimichurri, charred broccolini

BRAISED BEEF SHORT RIBS & TRUFFLED MASHED POTATOES 40 (GF)

Tender, boneless beef short ribs, wild mushroom demi sauce, truffled mashed potatoes, ogo-tomato relish, charred broccolini

STRIP STEAK WITH TRUFFLED MASHED POTATOES 45 (GF)

Char broiled New York steak cooked to your perfect temperature with yuzu hollandaise, house chimichurri, truffle scented mashed potatoes, charred broccolini
Blackened +4
Crispy garlic shrimp +15

PULIHU RIBEYE 49 (GF)

12oz center cut ribeye, yuzu hollandaise, chimichurri, truffled mashed potatoes, charred broccolini
Blackened +4
Crispy garlic shrimp +15

CHEF'S SPECIALS

Please ask your server about our daily specials crafted fresh by our Chef's daily inspiration

HULIHULI CHICKEN 34

Flame broiled Jidori chicken slathered with a pineapple teriyaki drizzle, truffle mashed potatoes, grilled broccolini

CRISPY GARLIC SHRIMP PLATE 36 (GF)

Lightly coated and fried crisp, garlic herb butter, crispy garlic chips, kokeshi premium rice, fennel slaw, remoulade

SEARED HAWAIIAN AHI 39

Sushi grade local line-caught ahi, lightly seared, garlic-shallot oil, yuzu ponzu, wasabi aioli, mashed potatoes, charred broccolini, chili oil drizzle
Blackened +5

WHOLE CRISPY FISH MP

Crispy, fried whole fish of the day dusted in our five spice coating glazed with a sweet chili-lemongrass emulsion, seared bok choy, garlic-scallion rice

MAC NUT CRUSTED FRESH CATCH 37

Mac nut and herb crust, beurre blanc, seared bok choy, shoyu-butter shimeji, risotto, scallion oil, fennel slaw

CHARRED MISO SALMON 37

Fresh salmon, charred miso-fennel crust, beurre blanc, seared bok choy, shoyu-butter shimeji, risotto, chili oil drizzle

(V) Vegetarian Dish (GF) Gluten Free
— KKPG Signature Dish

LOCAL MUSHROOM RISOTTO 30 (V)+(GF)

Mushroom broth arborio, local mushroom medley mince, parmesan, bok choy, black truffle, chili oil, scallion oil

MAC NUT CRUSTED CAULIFLOWER 30 (V)

Mac nut and herb crust, beurre blanc, seared bok choy, shoyu-butter shimeji, risotto, fennel slaw, scallion oil

BRÛLÉED MAUI ONION CHEESEBURGER 25

Grilled local beef patty, caramelized Maui onions, melted Swiss cheese, roasted garlic aioli stacked on a toasted brioche roll, parmesan skirt, beefy herb scented au jus dip. Served with french fries, slaw or Maui style potato chips

ADD-ONS>>

Chips & queso +4
Onions rings +4
Garden salad +5
Bacon +4
Avocado +5
Crispy garlic shrimp +15

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GRILLE

| WINES |

WHITE

	GLASS / BOTTLE
Prosecco, Zonin, Italy	13 / 55
Sparkling Wine, Chandon Brut, Napa Valley	65
Champagne, Veuve Clicquot, France	145
Chardonnay, Harken, California	15 / 60
Chardonnay, Favorite Neighbor, California	18 / 72
Sauvignon Blanc, Emmolo, Napa Valley	15 / 60
Sauvignon Blanc, Matua, NZ	16 / 64
Albarino, Terras Gauda, Spain	14 / 56
Pinot Grigio, Santa Cristina, Italy	14 / 56
Riesling, Bex, Germany	13 / 52

ROSE

Rose, Bogel, California	12/48
Rose, The Beach by Whispering Angel, Provence-France	15/60

RED

Pinot Noir, Sea Sun, California	14 / 56
Pinot Noir, Meiomi, Sonoma County	19 / 76
Red Blend, Petite Petit, Lodi	14 / 56
Merlot, Decoy, Sonoma County	90
Cabernet Sauvignon, Bonanza, Napa Valley	18 / 72
Cabernet Sauvignon, Caymus Vineyards, California	24 / 98
Cabernet Sauvignon, The Prisoner, Napa Valley	120
Zinfandel, Rabble, Paso Robles	17 / 72
Malbec, Trivento Reserve, Argentina	15/60

| 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 0.0

READY-TO-DRINK CANNED COCKTAILS 11

Suntory -196* | Gin and Juice* | Cutwater*
Malibu Pineapple Bay Breeze | Bacardi Mojito
Mom Water Citrus Cucumber Vodka
Summer Club POGmosa

*ask your server for available flavors

| BLENDED DRINKS | 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 Curacao | coconut syrup | Piña Colada Mix

| 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.
Kula Rum Toasted Coconut, Kohana Kea Agricole Rum, Blue Curacao, 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

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!

| NON-ALCOHOLIC |

SPARKLING OR STILL WATER 600ml 9

FRESHLY BREWED

REGULAR OR DECAFFEINATED COFFEE 5

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

Learn more about OUTRIGGER's sustainability efforts by visiting [OUTRIGGER.com/zone](https://www.outrigger.com/zone)

— KKPG Signature Beverage



OUTRIGGER.
ZONE

Kani Ka Pila

GRILLE

DESSERT MENU *Served 11am-9pm*

BOBA SHAVED ICE 15 (GF)

Rainbow syrup, boba, vanilla ice cream, condensed milk, seasonal fruit

UBE SLUSH FLOAT 12 (GF)

Sweet ube and coconut slush, scoop of Il Gelato vanilla ice cream

LAVA FLOW SLUSH FLOAT 12 (GF)

Cool coconut with strawberry streaks perfectly blended with a scoop of vanilla ice cream

DOUBLE CHOCOLATE BROWNIE SUNDAE 14

Warm chocolate brownie, dark chocolate chips, scoop of Il Gelato vanilla ice cream, toasted macadamia nuts, whipped cream, chocolate sauce, sprinkles

BERRY BERRY CHEESECAKE 12

Rich, creamy NY style cheesecake, fresh berry medley, whipped cream, berry coulis

CARAMELIZED PINEAPPLE CRÈME BRÛLÉE 16 (GF)

Perfect pairing of sweet Hawaiian pineapple, rich vanilla bean custard nestled in a pineapple bowl filled with caramelized pineapple, whipped cream, fresh strawberries

TROPICAL SORBET TRIO WITH CARAMELIZED PINEAPPLE 15 (GF)

Trio of locally made tropical sorbets, grilled Hawaiian pineapple, whipped cream, fresh strawberries

IL GELATO ICE CREAM OR SORBET 9 (GF)

Scoop of locally made ice cream or dairy-free sorbet. Ask your server for today's selections

(GF) Gluten Free

— KKPGR Signature Dish

EXECUTIVE CHEF OUTRIGGER REEF WAIKIKI BEACH RESORT • DEAN KAMIYA

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022026

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GRILLE



KEIKI MENU

Kids under 12. Served 11am–9pm

| BEVERAGES |

SPARKLING OR STILL WATER 600ml 9

SMOOTHIES / SLUSHIES 9

Strawberry | Mango | Banana | Passionfruit | Coconut | Guava

SOFT DRINKS 5

Cola | Diet cola | Lemon-lime | Ginger ale | Root beer | Lemonade | Fruit punch

| ENTRÉES |

CHEESEBURGER 15

Cheddar cheeseburger on a soft brioche bun served with fries, Maui chips or coleslaw

CHICKEN YAKITORI WITH RICE 15

Grilled chicken skewers marinated in a soy and ginger sauce, steamed rice, stir fried veggies

KEIKI FLATBREAD 15

House marinara and four cheese blend or salami and cheese flatbread

KEIKI BENTO 17

Crispy shrimp, grilled chicken yakitori, furikake rice, steamed vegetables

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POOL PACKAGES Served 11am - 6pm daily

| POOLSIDE PARINGS TO SHARE |

TUNA-LICIOUS

Ahi Poke Nachos & 1 bottle (select one)
Peter Yealands SB Rosé \$59 or La Crema
Pinot Noir Rosé \$69

OCEAN & VINE

Fresh Catch Tacos & 1 bottle (select one)
Harken Chardonnay \$69 or Matua
Sauvignon Blanc \$79

POPPIN' PARADISE

Tropical Fruit Platter & 1 bottle (select one)
Valdo Prosecco \$69 or Chandon Sparkling
\$79 or Veuve Clicquot Champagne \$159

NACHO AVERAGE BUCKET

Plain Nachos & 1 Ho'olu Bucket \$15 (each)

| HO'OLU BUCKET |

Select 4 drinks. No mixing & matching between buckets.

RED, WHITE AND BREW

Domestic Beers \$29
Michelob Ultra | Budweiser | Bud Lite |
Coors Lite

ISLAND HOPPER

Local Hawaiian Beers \$32
Kona Longboard Lager | Kona Big Wave
Golden Ale | Maui Big Swell IPA | Maui
Pineapple Mana Wheat

PASSPORT TO PINTS

Imports Beers \$39
Corona | Sapporo | Heineken | Heineken 0.0

IF CAN, CAN

Canned Cocktails \$39
Summer Club POGmosa | Suntory -196 |
Flavors of the Day | Malibu Pineapple Bay
Breeze | Bacardi Mojito | Austin Cocktails
Cucumber Vodka Mojito | Cutwater
Pineapple Margarita | Cutwater Grape
Vodka Transfusion

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