DINNER MENU

Kani Ka Pila GRILLE

SERVED 5pm - 9pm

PUPU

SPICY AHI TARTINE (GF) 21
Crispy rice, spicy nakaochi, jalapenos, shiso-lime

♪ **AHI POKE NACHOS** 27
Local ahi, poke sauce, crispy wontons, avocado, jalapenos, spicy aioli, kabayaki

♪ **CALAMARI FRITTO MISTO** 22
Crispy squid, pickled peppers, sweet Maui onions, fennel remoulade, marinara

AHI BELLY TEMPURA 20
Asian slaw, kabayaki glaze, spicy mayo

PORK BELLY BAO 21
Crispy pork belly, steamed buns, pickled jalapenos, Asian slaw, wasabi aioli

CRISPY GARLIC SHRIMP (GF) 24
Crispy jumbo shrimp, garlic-herb butter

GARLIC CHEESE BREAD (V) 20
Freshly baked bread with spicy marinara, rich five cheese blend, heaps of fresh garlic, parsley, sweet basil

STUFFED LOCAL MUSHROOMS 18
Mushrooms, spinach, bacon, cheese

♪ POKE BOWLS

HOKU BOWL 30
Ahi, KKPG poke sauce, local onions, scallions, limu, edamame, cucumbers, sushi rice

MAKANA BOWL 30
Salmon, spicy mayo, local onions, scallions, limu, edamame, cucumbers, kabayaki, sushi rice

DOUBLE THE POKE +15

CRAFT PIZZAS

PEPPERONI 24
San Marzano, mozzarella, pepperoni

SWEET HONEY (V) 23
San Marzano, mozzarella, house chili honey, roasted cherry tomatoes

CHICKEN CAESAR 27
Chicken, mozzarella, Caesar, crisp romaine, Parmesan

LOCAL BOY 28
Poi dough, garlic cream, mozzarella, kalua pork, lomi tomatoes

PLANT POWER (V) 25
San Marzano, vegan mozzarella, olive oil, garlic, wilted spinach

LIVE MUSIC DAILY

Kani Ka Pila Grille celebrates the local tradition of "kanikapila" ("let's play music!" in Hawaiian). Named after the legendary jam sessions of the Pahinui family, Kani Ka Pila Grille continues the tradition by featuring live Hawaiian music with award-winning performers every night 6–9pm.

MONDAY Sean Naauao
TUESDAY Kalae Camarillo
WEDNESDAY Ei Nei
THURSDAY Kawika Kahiapo
FRIDAY Ka Hehena
SATURDAY Ho'okena
SUNDAY Nathan Aweau

Entertainment schedule is subject to change

SOUP + SALADS

♪ **BRÛLÉED MAUI ONION SOUP** 15
Extra sweet Maui and Ewa onions perfectly caramelized with fresh thyme simmered in a rich beef broth, toasted baguette, brûléed Gruyère cheese

KKPG HOUSE SALAD (V)+(GF) 18
Local mixed greens, tomatoes, cucumbers, house mango vinaigrette, candied macadamia nuts

CHICKEN COBB SALAD (GF) 34
Chilled chicken, bacon, blue cheese, avocado, cherry tomatoes, ranch

CHICKEN CAESAR SALAD 30
Chilled chicken, baby romaine, Caesar dressing, Parmesan, garlic streusel, focaccia

SEARED AHI SALAD 39
Togarashi pepper seared Hawaiian ahi, mixed greens, cherry tomatoes, cucumbers, shaved onions, wasabi vinaigrette

KKPG STEAK SALAD 35
Grilled steak, mixed greens, cherry tomatoes, pickled red onions and fennel, cucumbers, chimichurri dijon, focaccia

ENTRÉES

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

BRAISED BEEF LOCO MOCO 40
Slow-braised boneless short rib, two eggs, mushroom gravy, rice

CRISPY PORK BELLY 34
Ginger-soy glaze, chimichurri, garlic-scallion fried rice, local sauteed vegetables

ISLAND STYLE BBQ CHICKEN 32
Marinated chicken, garlic-scallion fried rice, local sauteed vegetables

♪ **BRAISED BEEF SHORT RIBS & TRUFFLED MASHED POTATOES** 40
Lomi tomato relish, Modena bordelaise, truffled mashed potatoes, charred broccolini

KALBI STEAK 37
Marinated lattice-cut steak, garlic-scallion fried rice, local sauteed vegetables

♪ **PULEHU RIBEYE** 62
14 oz center-cut ribeye, yuzu hollandaise, chimichurri, rockefeller croquettes, charred broccolini
Blackened +4 | Crispy garlic shrimp +15

♪ **HULI HULI CHICKEN** 35
Pan-seared jidori chicken, pineapple teriyaki, truffled mashed potatoes, charred broccolini

CRISPY GARLIC SHRIMP PLATE (GF) 37
Garlic-scallion fried rice, seasonal sauteed vegetables, fennel remoulade

SEARED HAWAIIAN AHI 42
Local ahi, chili yuzu-ponzu, wasabi aioli, truffled mashed potatoes, charred broccolini
Blackened +5

MAC NUT CRUSTED FRESH CATCH 38
Locally caught fresh catch, mac nut and herb crust, beurre blanc, seared bok choy, shoyu-butter shimeji, risotto, scallion oil, fennel slaw

CHARRED MISO SALMON 39
Fresh salmon, charred miso, beurre blanc, local sauteed vegetables, risotto

LOCAL MUSHROOM RISOTTO (V)+(GF) 31
Local mushroom medley, Parmesan, bok choy, black truffle, chili oil

MAC NUT CRUSTED CAULIFLOWER (V) 30
Beurre blanc, bok choy, shoyu-butter shimeji, risotto, fennel slaw

ROAST BEEF SANDWICH 34
Focaccia, wasabi aioli, caramelized onions, Swiss, arugula, french fries

SEARED AHI MELT 35
Blackened rare ahi, focaccia, spicy mayo, pickled red onions, arugula, melted Swiss cheese, french fries

EXECUTIVE CHEF DEAN KAMIYA

(V) Vegetarian Dish **(GF)** Gluten Free ♪ Kani Ka Pila Grille 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.

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*

LUNCH MENU

Kani Ka Pila GRILLE

SERVED 11am-5pm

PUPU

ACAI BOWL (V)+(GF) 18
Acai sorbet, seasonal fruit, roasted macadamia nuts, honey

TROPICAL FRUIT BOWL (V)+(GF) 16
Assorted seasonal fruits

♪ **COCONUT SHRIMP 23**
Large, succulent shrimp coated with shredded coconut, chili-lemongrass sauce

♪ **AHI POKE NACHOS 27**
Local ahi, poke sauce, crispy wontons, avocado, jalapenos, spicy aioli, kabayaki

GARLIC CHEESE BREAD (V) 20
Freshly baked bread with spicy marinara, rich five cheese blend, heaps of fresh garlic, parsley, sweet basil

CALAMARI FRITTO MISTO 22
Crispy squid, pickled peppers, sweet Maui onions, fennel remoulade, marinara

KANI KA PILA NACHOS (V) 20
Tortilla chips, cheese, tomato relish, lime crema, guacamole, pickled jalapenos, black beans

CHIPS, SALSA & GUACAMOLE (V) 14
Freshly fried corn tortilla chips, chipotle salsa, guacamole

STUFFED MUSHROOMS 18
Mushrooms, spinach, bacon, cheese

GARLIC PARMESAN FRIES 13
Crispy fries, fresh garlic, crispy garlic, Parmesan

♪ POKE BOWLS

HOKU BOWL 30
Ahi, KKPG poke sauce, local onions, scallions, limu, edamame, cucumbers, sushi rice

MAKANA BOWL 30
Salmon, spicy mayo, local onions, scallions, limu, edamame, cucumbers, kabayaki, sushi rice

DOUBLE THE POKE +15

CRAFT PIZZAS

PEPPERONI 24
San Marzano, mozzarella, pepperoni

SWEET HONEY (V) 23
San Marzano, mozzarella, house hot honey, roasted cherry tomatoes

PLANT POWER (V) 25
San Marzano, vegan mozzarella, olive oil, garlic, wilted spinach

LIVE MUSIC DAILY

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SOUP + SALADS

♪ **BRÛLÉED MAUI ONION SOUP 15**
Maui onion, thyme, rich beef broth, toasted baguette, brûléed Swiss cheese

KKPG HOUSE SALAD (V)+(GF) 18
Mixed greens, tomatoes, cucumbers, mango vinaigrette, candied macadamia nuts

CHICKEN CAESAR SALAD 30
Chilled chicken, baby romaine, Caesar dressing, Parmesan, garlic streusel, focaccia

SEARED AHI SALAD 39
Togarashi pepper seared Hawaiian ahi, mixed greens, cherry tomatoes, cucumbers, shaved onions, wasabi vinaigrette

KKPG STEAK SALAD 35
Grilled steak, mixed greens, cherry tomatoes, pickled red onions and fennel, cucumbers, chimichurri dijon, focaccia

SANDWICHES + MORE

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

SEARED AHI MELT 35
Blackened rare local ahi, house-baked bun, spicy mayo, pickled red onions, melted Swiss cheese, arugula

ROAST BEEF SANDWICH 34
Focaccia, wasabi aioli, caramelized onions, Swiss, arugula

CHICKEN SALAD SANDWICH 30
Chicken salad, mango relish, arugula, garlic aioli

KKPG CHEESEBURGER 25
House-baked bun, ground steak blend, cheddar, burger sauce, lettuce, tomatoes, onions

TERIYAKI BURGER 26
House-baked bun, ground steak blend, cheddar, pineapple teriyaki, lettuce, tomato, onions, roasted garlic aioli

BEEF LOCO MOCO 28
Ground steak patty smothered in a mushroom gravy, steamed rice, fresh Waialua egg

ISLAND FISH & CHIPS 27
Hand-battered fresh fish, house slaw, seasoned fries, fennel remoulade

CHICKEN STRIPS & FRIES 26
Herb breaded chicken breast, fried crispy and tender served with seasoned fries, herb ranch dip

BRÛLÉED MAUI ONION CHEESEBURGER 27
Ground steak patty, caramelized Maui onions, Swiss, roasted garlic aioli, Parmesan skirt, au jus

TERIYAKI BEYOND BURGER (V) 22
House-baked bun, Beyond Burger, cheddar cheese, pineapple teriyaki, lettuce, tomatoes, onions, roasted garlic aioli

TACOS

Served with seasoned rice and black beans

FISH 28
Seared or fried fish, corn tortilla. slaw, lime crema, jalapenos

CHICKEN 28
Corn tortilla, cotija, white onions, cilantro, lime crema, salsa verde

PORK 28
Corn tortilla, cotija, queso fresco, white onions, cilantro, garlic aioli

SHRIMP 32
Corn tortilla, cotija, white onion, cilantro, shiso-lime, salsa verde

♪ **STEAK 34**
Corn tortilla, cotija, queso fresco, white onions, cilantro, chimichurri

EXECUTIVE CHEF DEAN KAMIYA

(V) Vegetarian Dish **(GF)** Gluten Free ♪ Kani Ka Pila Grille 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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BEVERAGE MENU

WINES

WHITE

	GLASS / BOTTLE
Prosecco, Valdo, Italy	14 / 60
Sparkling Wine, Chandon Brut, Napa Valley	72
Champagne, Veuve Clicquot, France	145
Chardonnay, Harken, California	16 / 64
Chardonnay, Favorite Neighbor, California	18 / 72
Sauvignon Blanc, Emmolo, Napa Valley	16 / 64
Sauvignon Blanc, Matua, NZ	17 / 68
Albariño, Terras Gauda, Spain	15 / 60
Pinot Grigio, Misfits & Mavens, California	14 / 56
Pinot Grigio, Santa Cristina, Italy	15 / 60
Riesling, Bex, Germany	15 / 60

RED

	GLASS / BOTTLE
Pinot Noir, Sea Sun, California	15 / 60
Pinot Noir, Meiomi, Sonoma County	20 / 80
Red Blend, Petite Petit, Lodi	15 / 60
Merlot, Decoy, Sonoma County	95
Cabernet Sauvignon, Zero Gravity, Lodi	17 / 68
Cabernet Sauvignon, Bonanza, Napa Valley	19 / 76
Cabernet Sauvignon, Caymus Vineyards, California	25 / 98
Cabernet Sauvignon, The Prisoner, Napa Valley	125
Zinfandel, Rabble, Paso Robles	18 / 72
Syrah, 6th Sense, Lodi	15 / 60
Malbec, Trivento Reserve, Argentina	17/68

ROSE

	GLASS / BOTTLE
Rose, Matua, New Zealand	13 / 52
Rose, The Beach by Whispering Angel, Provence–France	16 / 64

BEERS

LOCAL DRAUGHTS 10
Kona: Big Wave Golden Ale
Kona Longboard Lager
Maui: Big Swell IPA
Pineapple Mana Wheat

DOMESTICS 9
Budweiser, Bud Light Coors Light, Michelob Ultra
Local: Aloha Beer Belgian Wit

IMPORTS 11
Corona, Sapporo, Asahi
Heineken, Heineken Light
Heineken 0.0

SELTZERS/CANNED COCKTAILS 12
Suntory -196*, Gin and Juice*, Cutwater*, Bacardi Mojito, Mom Water Citrus Cucumber Vodka, Summer Club POGmosa

THE ALOHA BUCKET 36
Mix & match any 4 from Domestics, Imports or Seltzers

BLENDED 17

PINA COLADA
Malibu Coconut Rum, Coco Real Cream of Coconut, Pineapple Juice

PINK COLADA
Malibu Pink Guava, Pineapple & Coconut Rum, Coco Real Cream of Coconut, Pineapple Juice

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 Curaçao, Coconut syrup, Piña Colada Mix

NON ALCOHOLIC

SPARKLING OR STILL WATER 9 600ml

COFFEE 6
Freshly brewed Hawaiian Paradise North Shore Blend
Regular or Decaffeinated

ASSORTED TEAS 7
English Breakfast, Earl Grey
Chamomile, Japanese Sencha, Peppermint

ICED TEA 5

SMOOTHIES / SHAKES 10
Strawberry, Mango, Banana, Passion Fruit, Coconut, Guava

SOFT DRINKS 6
Cola, Diet Cola, Lemon-lime, Ginger Ale, Root Beer, Lemonade, Fruit Punch

ZERO PROOF 15

PEACH 0.0 SPRITZ
Mionetto Alcohol Free Aperitivo, White Peach Puree, Mionetto Alcohol Free Prosecco, Soda Water

NA PALI PALOMA
Almave Blanco Zero Proof, Agave Spirit, Tres Agave Paloma, Ginger Beer

WAI'ONA 'OLE MARGARITA
Ritual Zero Proof Agave, Real Prickly Pear Puree Infused Syrup, Fresh Lime

NAI TAI
Ritual Zero Proof Rum, Orgeat, Pineapple, Lime, Orange

HAWAIIAN CLOUD
Pineapple Juice, Coco Real Coconut Cream, Grenadine Soda Water

HANDCRAFTED COCKTAILS 19

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. Kōloa White & Dark Rum, lime and 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, dynamic flavors capturing the spirit of a tropical mule. Tito's Handmade 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. Fy Organic 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. Codigo Blanco, 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. Espolon Tequila Blanco, 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. Malibu Coconut Rum, Kohana Kea Agricole Rum, Blue Curaçao, lemon and pineapple juice

♪ 1955 OLD FASHIONED
Refers to the year the OUTRIGGER Reef was opened. Maker's Mark Private Selection OUTRIGGER Reef Bourbon Barrel, Cinnamon Rosemary Honey Syrup, Angostura Bitters, Orange Bitters
+ Make it a Peanut Butter Old Fashioned with Skrewball Whiskey

APEROL ALOHI
A sparkling Aperol cocktail, named for 'Alohi' – the Hawaiian word for shining and bright. Aperol Aperitivo 22, Valdo Sparkling Wine and soda water

PINEAPPLE PARADISE (LIMITED SUPPLY) 35
Select any hand-crafted cocktail and savor the tropical flavor as you sip your drink from a fresh Hawaiian pineapple. No cup needed!

SPIRITS

GIN

Fy Organic Gin	14
Tanqueray	15
Hendrick's	17

VODKA

Pau Maui Vodka	13
Tito's Handmade Vodka	15
Hapa Chili Vodka	15
Ketel One	17
Ketel Citron	17
Ketel Mint Cucumber	17
Ocean Organic Vodka	17

AGAVE

Vida Mezcal	14
Codigo Blanco	15
Espolon Blanco	15
Don Julio Blanco	16
Dobel Diamente	19
Don Fulano Blanco	22
Don Julio Reposado	18
Hornitos Reposado	17
El Tequileño Reposado Rare	49
Don Julio 1942	39

RUM

Malibu Coconut	14
Malibu Pink	15
Kōloa White or Dark	15
Captain Morgan	15
Kohana Kea	16
Kula Toasted Coconut	15

ITALIAN APERITIVI

Campari	15
Aperol	14
Sarti Rosa	14

BOURBON & AMERICAN

Bulleit Bourbon	15
Bulleit Rye	15
Jack Daniel's	13
Four Roses	16
Basil Hayden's	17
Knob Creek SB	
OUTRIGGER	16
Maker's Mark PS	
OUTRIGGER	16
WhistlePig Rye 10yr	26

CANADIAN WHISKY

Canadian Club	13
Seagram's 7	13
Crown Royal	16

IRISH WHISKEY

Clan MacGregor	14
Jameson	15

SCOTCH & JAPANESE

Johnnie Walker Red	14
Johnnie Walker Black	16
Dewar's	14
Chivas Regal	15
Glenlivet 12yr	17
Macallan 18yr	72
Yamazaki 12yr	49
Yamazaki 18yr	99

♪ Kani Ka Pila Grille Signature Beverage | **Ask your server for available flavors*