

# Kani Ka Pila

## GRILLE

### DINNER MENU

Served 4pm-9pm

#### | PUPU |

##### **AHI & AVOCADO POKE\* 19**

Ogo, green onions, avocado, Maui onions, cilantro, sesame oil, soy sauce, taro chips, drizzled with sriracha mayo

##### **KALUA PORK QUESADILLA\* 16**

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

##### **KILLER BREAD (V) 14**

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

##### **SHRIMP COCKTAIL 18**

Poached in court bouillon served with cocktail sauce and lemon wedge

#### | SALADS |

##### **CLASSIC CAESAR 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

**ADD** grilled chicken breast 7 | seared catch of the day 9 | chilled Kauai shrimp 10

#### | SLIDERS |

##### **SLOW BRAISED HAWAII GROWN BEEF SHORTRIBS 17**

Asian style pickled vegetables, crispy onions, brioche rolls

##### **SEARED DIVER SCALLOPS 18**

Chipotle aioli, Asian slaw, crispy onions, brioche rolls

#### | SANDWICHES |

All sandwiches are served with french fries or potato chips

##### **LOCAL BOY BURGER 20**

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

##### **JUST BURGER 17**

2 locally grown beef patties, green leaf lettuce, sliced Ewa tomatoes (add swiss, cheddar or american cheese \$2)

##### **VEGETARIAN BURGER (V) 16**

Beyond burger patty, Asian slaw, sliced Kunia tomatoes, roasted garlic aioli, crispy onion (add swiss, cheddar or american cheese \$2)

##### **ULTIMATE FISH SANDWICH\* 19**

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

##### **SOFT SHELL CRAB**

##### **TEMPURA WRAP 21**

Light battered and fried soft shell crab, house made pickled vegetables, avocado, mint, basil, chipotle and roasted garlic aioli wrapped in flour tortilla

#### | KEIKI MENU |

##### **KEIKI BURGER 10**

Locally sourced beef patty, french fries (add cheese from \$1 to \$2)

##### **HOUSEMADE CHICKEN FINGERS 11**

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

##### **MAC & CHEESE 10**

Macaroni tossed in velvety cheese sauce



\* KKPG Signature Dish

(V) Vegetarian Dish

#### | MAIN |

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

##### **FURIKAKE CRUSTED AHI 28**

Yuzu butter, teriyaki drizzle

##### **SEARED CATCH OF THE HUKILAU 26**

Yuzu butter sauce, fruit salsa

##### **HULI HULI CHICKEN\* 24**

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

##### **KAUAI GARLIC SHRIMP 26**

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

##### **PAN SEARED BONE-IN PORK CHOP 21**

12oz pork chop, roasted onion and mushroom sauce

##### **WEST OAHU GARDEN NAPOLEON (V) 17**

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 28**

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

#### | DESSERT |

##### **PINEAPPLE CRÈME BRÛLÉE 11**

Caramelized pineapple, vanilla custard, strawberry & whipped cream

##### **WARM BREAD PUDDING 10**

Served with vanilla crème anglaise

##### **LOCALICIOUS TURON 10**

Fried banana-cream cheese-jackfruit lumpia tossed in cinnamon sugar, served with haupia ice cream

##### **LAPPERT'S ICE CREAM 5.50**

1 scoop of vanilla bean or chocolate

##### **LAPPERT'S SORBET 4.50**

1 scoop of Hayden mango or lilikoi

EXECUTIVE CHEF OUTRIGGER REEF WAIKIKI BEACH RESORT • RAY BAYSA

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.