

# Kani Ka Pila

## GRILLE

LUNCH MENU Served 11am-4pm

### | PUPU |

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

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

#### **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

### | 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



\* KKPG Signature Dish  
(V) Vegetarian Dish

### | SANDWICHES |

All sandwiches are served with french fries or potato chips

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

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

#### **CLUB SANDWICH 16**

Choice of white or wheat bread, honey dijon mayo, smoked bacon, sliced turkey, swiss cheese, avocado, green leaf lettuce, Ewa tomatoes

#### **BBQ KALUA PORK SANDWICH\* 18**

House made Kalua pork, orange mango BBQ sauce, swiss cheese, brioche bun, Asian slaw, crispy onions

#### **KANI KA PILA CHICKEN WRAP 18**

Marinated chicken breast, red & green bell peppers, onions, swiss cheese, chipotle and roasted garlic aioli, wrapped in spinach flour tortilla

#### **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)

#### **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

### | MAIN |

#### **FRESH CATCH TACOS 19**

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

#### **FISH & CHIPS 19**

Served with coleslaw, tartar sauce, malted vinegar and crispy fries

#### **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

### | KEIKI MENU |

#### **KEIKI BURGER 10**

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

#### **HOUSEMADE CHICKEN**

#### **FINGERS 10**

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

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

Macaroni tossed in velvety cheese sauce

### | 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