

Kani Ka Pila

GRILLE

LUNCH MENU Served 11am-6pm

| PUPU |

CRISPY SPAM HANDROLLS 13

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

TROPICAL FRUIT BOWL 14 (V)+(GF)

Seasonal Hawaiian pineapple, berries, melons

ACAI BOWL 15 (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 18 (V)

Freshly baked sourdough loaf topped 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 21

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

KANI KA PILA NACHOS 19 (V)

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

ACCOMPANIMENTS>>

Herb grilled chicken +10
Shredded kalua pork +11
Garlic shrimp +13

BUFFALO CHICKEN WINGS 21

Crunchy chicken wings tossed in tangy buffalo sauce, classic buttermilk ranch dip, vegetable sticks

CHIPS, SALSA & GUACAMOLE 13 (V)

Freshly fried corn tortilla chips, chipotle salsa, guacamole

ONION RINGS 14 (V)

Perfectly breaded crispy onion rings, mango BBQ sauce, ranch

SEASONED FRIES 8

Garlic salt seasoned crispy french fries

WARRIOR FRIES 11

Unagi glaze, Sriracha aioli, scallions, furikake

| SALADS |

GARDEN VEGETABLE SALAD 15 (V)

Locally grown cucumbers, sweet onions, radish, greens, croutons, carrots, cranberries, house dressing

ASIAN CHOPPED SALAD 17 (V)

Blend of chopped lettuces & cabbage, roasted sesame dressing, mandarin orange segments, toasted macadamia nuts, red onions, fresh cilantro, sweet peppers, crispy wonton chips

CAESAR SALAD 15 (V)

Freshly chopped romaine hearts, garlic-parmesan dressing, sweet local cherry tomatoes, croutons

ACCOMPANIMENTS>>

Bacon +3
Avocado +4
Herb grilled chicken +10
Seared catch +11
Garlic shrimp +13

| POKE BOWLS |

HAWAIIAN POKE BOWLS 29

Hoku Bowl Ahi, edamame, house-made special soy-sesame poke sauce tossed with sweet local onions, scallions, limu (seaweed) served with imitation crab salad, edamame, topped with garlic crunch aioli, served on a bed of white rice

Makana Bowl Spicy salmon, avocado, creamy spicy sauce, sweet onions, green onions. ogo, crispy bubu arare served with kim chee, pickled cucumbers topped off with unagi glaze, crispy bubu, served on a bed of 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.

Kani Ka Pila

GRILLE

LUNCH MENU Served 11am-6pm

| SANDWICHES + MORE |

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

BUFFALO CRISPY CHICKEN SANDWICH 22

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

SPICY SEARED FISH SANDWICH 25

Juicy tograshi (Japanese pepper blend) seared salmon filet glazed with unagi sauce, Sriracha mayo, fresh lettuce, local tomatoes, Maui onions on a toasted brioche roll

SOFT SHELL CRAB BAHN-MI 27

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

DOUBLE CHEESEBURGER 22

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

BBQ BEYOND BURGER 23 (V)

Seared beyond "burger" patty glazed with a mango BBQ sauce, fresh avocado, chopped lettuce, garlic aioli, local tomatoes, onions on a brioche roll

ACCOMPANIMENTS>>

Chips & queso +2
Garden salad +3
Onion rings +3
Bacon +3
Avocado +4

FRESH CATCH TACOS 27

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

ISLAND FISH & CHIPS 25

Fresh and locally caught fish of the day battered crisp, coleslaw, seasoned fries, fennel tartar sauce

| DESSERTS |

UBE SLUSH FLOAT 11 (GF)

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

LAVA FLOW SLUSH FLOAT 11 (GF)

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

TROPICAL SORBET TRIO WITH GRILLED PINEAPPLE 15 (GF)

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

CARAMELIZED PINEAPPLE CRÈME BRÛLÉE 15 (GF)

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

IL GELATO ICE CREAM 8 (GF)

Scoop of locally made ice cream. Ask your server for today's selections

IL GELATO SORBET 8 (GF)

Scoop of locally made dairy-free tropical flavored sorbet. Ask your server for today's selections

SHAVED ICE 8.5

Strawberry | vanilla | banana

Add-ons:

Condensed milk +.50
Flavored syrup +.50
Ice cream +1.5
Boba +1.5



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



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
— KKP Signature Dish

EXECUTIVE CHEF > DEAN KAMIYA

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

Kani Ka Pila

GRILLE

DINNER MENU Served 4pm-9pm

| STARTERS |

GARLIC SOURDOUGH CHEESE BREAD 18 (V)

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

CRISPY SPAM HANDROLLS 13

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

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

KANI KA PILA NACHOS 19 (V)

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

COCONUT SHRIMP 21

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

ACCOMPANIMENTS>>

Herb grilled chicken +10
Shredded kalua pork +11
garlic shrimp +13

| SOUP + SALADS |

MAUI ONION & CHEESE SOUP 14 (V)

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

GARDEN VEGETABLE SALAD 15 (V)

Locally grown cucumbers, sweet onions, radish, greens, croutons, carrots, cranberries, choice of dressing

CAESAR SALAD 15 (V)

Freshly chopped romaine hearts, garlic-parmesan dressing, sweet local cherry tomatoes, croutons

ASIAN CHOPPED SALAD 17 (V)

Blend of chopped lettuces & cabbage, roasted sesame dressing, mandarin orange segments, toasted macadamia nuts, red onions, fresh cilantro, sweet peppers, crispy won ton chips

ACCOMPANIMENTS>>

Bacon +3
Avocado +4
Herb grilled chicken +10
Seared catch +11
Garlic shrimp +13



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.

| POKE BOWLS |

HAWAIIAN POKE BOWLS 29

Hoku Bowl Ahi, edamame, house-made special soy-sesame poke sauce tossed with sweet local onions, scallions, limu (seaweed) served with imitation crab salad, edamame, topped with garlic crunch aioli, served on a bed of white rice

Makana Bowl Spicy salmon, avocado, creamy spicy sauce, sweet onions, green onions. ogo, crispy bubu arare served with kim chee, pickled cucumbers topped off with unagi glaze, crispy bubu, served on a bed of 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.

Kani Ka Pila

GRILLE

DINNER MENU Served 4pm-9pm

| HOT ENTRÉES |

HAWAII BEEF LOCOMOCO 25 (GF)

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

KALUA PORK, CABBAGE & SWEET ONIONS 27 (GF)

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

HERB BRINED PORK CHOP WITH WILD MUSHROOMS 32 (GF)

Juicy 24 hour brined bone-in pork chop, caramelized Maui onions, mushroom gravy, grilled asparagus, truffle mashed potatoes

ROASTED KABOCHA SQUASH, BEET & BROCCOLINI RISOTTO 29 (V)+(GF)

Roasted kabocha squash risotto, charred broccolini, roasted 'Ewa beets, wild mushrooms, sprinkling of parmesan

BRAISED BEEF SHORT RIBS & OKINAWAN SWEET POTATOES 39 (GF)

Tender, boneless beef short ribs, wild mushroom demi sauce, whipped Okinawan sweet potatoes, ogo-tomato relish, charred broccolini

STRIP STEAK WITH TRUFFLED MASHED POTATOES 43 (GF)

Char broiled New York steak cooked to your perfect doneness finished with herb butter, creamy truffle scented mashed potatoes, fresh asparagus

HULI HULI CHICKEN 31 (GF)

Flame broiled split chicken slathered with mango BBQ sauce, truffle mashed potatoes, grilled broccolini

NORTH SHORE GARLIC SHRIMP PLATE 35 (GF)

Jumbo shrimp sautéed in loads of garlic, butter and herbs, steamed rice, Asian scallion slaw

FURIKAKE SEARED HAWAIIAN AHI 38

Locally caught fresh ahi steak crusted with furikake and glazed with a special teriyaki sauce, garlic aioli, pickled ginger, steamed rice, stir fried vegetables

WHOLE CRISPY FISH MP

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

FRESH CATCH TACOS & CORN TORTILLA CHIPS 29

Pan seared island fresh fish, warm tortillas, chipotle-lime crema, lomi tomato relish, Asian slaw, fresh tortilla chips, homemade salsa

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

ACCOMPANIMENTS>>

Chips & queso +2
Onions rings +3
Garden salad +3
Bacon +3
Avocado +4



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

| DESSERTS |

BOBA SHAVED ICE 14

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

UBE SLUSH FLOAT 11 (GF)

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

LAVA FLOW SLUSH FLOAT 11 (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 15 (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 8 (GF)

Scoop of locally made ice cream. Ask your server for today's selections

IL GELATO SORBET 8 (GF)

Scoop of locally made dairy-free tropical flavored sorbet. Ask your server for today's selections

EXECUTIVE CHEF > DEAN KAMIYA

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

Kani Ka Pila

GRILLE

| WINES |

WHITE

Prosecco, Valdo, Italy 13 / 46
Sparkling Wine, Chandon Brut, Napa Valley 60
Champagne, Veuve Clicquot, France 145

Chardonnay, California 13 / 46
Chardonnay, Harken, California 15 / 54
Sauvignon Blanc, Emmolo, Napa Valley 14 / 50
Sauvignon Blanc, Matua, NZ 16 / 58
Pinot Grigio, Santa Cristina, Italy 14 / 50

ROSE

Rose, Line 39, California 13 / 46
Rose, La Crema, Monterey 16 / 58

RED

Pinot Noir, La Crema, Monterey 18 / 66
Pinot Noir, Meiomi, Sonoma County 19 / 70
Red Blend, Petite Petit, Lodi 13 / 46
Merlot, Decoy, Sonoma County 90
Cabernet Sauvignon, California 13 / 46
Cabernet Sauvignon, Bonanza, Napa Valley 18 / 66
Cabernet Sauvignon, The Prisoner, Napa Valley 110

| BEERS |

LOCAL DRAUGHTS

Kona Big Wave Golden Ale | Kona Longboard Lager
Maui Shibata Rice Lager | Maui Big Swell IPA

DOMESTICS

Budweiser | Bud Light | Coors Light | Michelob Ultra

IMPORTS

Corona | Sapporo | Heineken | Heineken 0.0
Suntory-196 Lemon Vodka

| BLENDED DRINKS |

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

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

MAUKA TO MAKAI

A Hawaiian journey, from the mountain to the sea. Italicus Di Rosilio
Bergamotto, lavender, lemon juice, sparkling wine

TROPICAL PASSION MULE

Bold, refreshing and dynamic flavors capturing the spirit of a tropical mule.
Ocean Organic 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. Casamigos 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. Angel's Envy Kentucky
Straight Bourbon Whiskey, cinnamon rosemary honey syrup, Angostura
Bitters, orange bitters

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 9

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE 5

ASSORTED TEAS OR ICED TEA 5

SMOOTHIES 9

Strawberry | mango | banana | passion fruit | coconut

SOFT DRINKS 5

Cola | diet cola | lemon-lime | ginger ale | root beer | lemonade

Learn more about OUTRIGGER's sustainability efforts by visiting OUTRIGGER.com/zone



OUTRIGGER.
ZONE

— KKPG Signature Beverage

Kani Ka Pila

GRILLE

KEIKI MENU Kids under 12

| BEVERAGES |

SPARKLING OR STILL WATER 9

SMOOTHIES 9

Strawberry
Mango
Banana
Passion Fruit
Coconut

SOFT DRINKS 5

Cola
Diet cola
Lemon-lime
Ginger ale
Root beer
Lemonade



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.

| ENTRÉES |

CHEESEBURGER 14

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

CHICKEN YAKITORI WITH RICE 14

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

MEATBALL MARINARA PASTA 14

Tasty beef meatballs simmered in a marinara sauce, penne pasta, parmesan cheese

Garden vegetable marinara available (V)

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

| DESSERTS |

UBE SLUSH FLOAT 11 (GF)

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

LAVA FLOW SLUSH FLOAT 11 (GF)

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

TROPICAL SORBET TRIO WITH GRILLED PINEAPPLE 15 (GF)

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

IL GELATO ICE CREAM 8 (GF)

Scoop of locally made ice cream. Ask your server for today's selections

IL GELATO SORBET 8 (GF)

Scoop of locally made dairy-free tropical flavored sorbet. Ask your server for today's selections

CARAMELIZED PINEAPPLE CRÈME BRÛLÉE 15 (GF)

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



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

EXECUTIVE CHEF > DEAN KAMIYA

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

Kani Ka Pila

GRILLE



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

Kani Ka Pila

GRILLE

GAME DAY SPECIALS

SATURDAY & SUNDAY 11:00AM-4:00PM

(Available at the Pool, Bar & Dining Area)

CRISPY GARLIC SHRIMP 22

Sweet Jumbo Shrimp Coated and Fried Crisp, Tossed in our Garlic-Herb Butter Sauce, Crispy Garlic Chips, Fennel Remoulade

ROGER-DODGER LOADED GARLIC CHEESE BREAD 21

Garlic Butter Toasted Sourdough Loaded with Fresh Herbs, Smokey Bacon, Sliced Mushrooms, Garlic and Melted with Our Five Cheese Blend, Served with Sides of Tangy Marinara, Pickled Jalapenos

KALUA PORK SPRING ROLLS 16

Smokey, Shredded Kalua Pork Spring Rolls Fried Crispy Served with Cabbage with Our Sweet Chili Emulsion

LOCO MOCO 25

Grilled Local Beef Patties Smothered in a Mushroom Demi-Glace, Steamed White Rice, Fresh Waialua Egg

BACON, EGG & CHEDDAR SANDWICH 20

Crispy Bacon Sandwich, Over Easy Waialua Egg, Sharp Cheddar, Secret Sauce, Toasted Brioche Bun, Hash Brown Patties or Seasoned Fries

BOBA SHAVED ICE 14

Homemade Rainbow Syrups Over Vanilla Ice Cream Topped with Fresh Boba and Condensed Milk

HO'OLU BUCKETS

(Select any 4 from the same category)

RED, WHITE & BREW 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 39

Corona | Sapporo | Heineken | Heineken 0.0

IF CAN, CAN - CANNED COCKTAILS 39

Summer Club POGmosa | Suntory -196 Variety Flavors
Malibu Pineapple Bay Breeze | Bacardi Mojito
Austin Cocktails Cucumber Vodka Mojito
Cutwater Pineapple Margarita | Cutwater Grape Vodka Transfusion

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. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.