

# 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.

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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 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\***

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\*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



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### | 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.

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

### | HOT ENTRÉES |

#### **HAWAI'I 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



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### | 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

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# Kani Ka Pila

## GRILLE

### | WINES |

GLASS / BOTTLE

#### 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 Indies, 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](https://www.outrigger.com/zone)

— KKPG Signature Beverage



**OUTRIGGER.**  
ZONE

# 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)

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EXECUTIVE CHEF > DEAN KAMIYA

#### | 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

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



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— KKPGR Signature Dish

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# 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