



BREAKFAST MENU

Daily 9:00am - 11:00am

Classic Egg Breakfast • Two eggs, country fried potatoes, choice of bacon, sausage, ham, Spam, or Portuguese sausage, served with whole wheat toast \$13*

Ham & Cheese Omelette • Ham, spinach, onions, cheddar cheese, served with country fried potatoes \$13

French Toast • Made with Punalu'u Portuguese sweet bread \$14

Trio French Toast • Punalu'u Portuguese sweet breads including classic, taro, and guava \$16

Corned Beef Hash • Kilauea Lodge's corned beef hash, two eggs, whole wheat toast \$15*

Volcano Loco • Local beef burger patty, caramelized onions, mushrooms, rice, brown gravy, fried egg \$15*

Eggs Benedict • Poached eggs, English muffin, house-made hollandaise, country fried potatoes, with your choice:

Canadian bacon \$15, Grilled Daily Catch fish \$17, Crab cakes with Cajun hollandaise \$18*

Pancakes • Two fluffy buttermilk pancakes served with whipped butter and maple syrup \$14 Make it a Hawaii classic adding bananas and macadamia nuts \$16

Steak & Eggs • 10oz. Ribeye served with country fried potatoes and two eggs of your choice \$28*

BEVERAGES

Ka'u Estate French Press \$10 (serves 2)

Hilo Coffee Mill Espresso

Single \$3 Double \$5

Latte \$5.50

Flat White \$5.50

Cappuccino \$5

Soft Drinks \$4

Assorted Juices \$4

Liliko'i Iced Tea \$4

Coffee, Tea, Cocoa \$4

SIDES

Bacon \$4

Ham \$3

Portuguese Sausage \$3

Spam \$3

Toast \$2

Rice \$2

French Toast \$3

Country Fried Potatoes \$3.50

Fresh Fruit \$8

In support of the rising costs of doing business, a 4% surcharge will be added to all checks. It helps us to improve the pay and benefits for our employees both in the kitchen and dining room while continuing to provide the same delicious food, exceptional service and genuine hospitality we are known for.

A service fee of 18% will be applied to parties of 7 or more guests.

**These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



LUNCH MENU

Daily 11:00am - 3:00pm

LUNCH ENTREES

Big Island Beef Burger • Local beef with lettuce, tomato, onions, pickles, on Lodge bun \$15*

Big Island Lamb Burger • Local lamb burger on Lodge bun, jalapeño-cilantro aioli, lettuce, pickled onion \$17*

Black & Blue Beef Burger • Local beef with cajun spices, blue cheese dressing, and blue cheese crumbles, lettuce, tomato, onions, pickles, on Lodge bun \$16*

Crab Cake Burger • Panko-crusted crab cake on Lodge bun, sriracha aioli slaw, tomato, onion, pickle \$17

Portobello Mushroom Burger • Balsamic glazed portobello mushroom, sage aioli, sundried tomato aioli, swiss cheese, arugula, fire roasted red bell pepper (Vegetarian) \$17

Daily Catch Sandwich • Grilled or blackened daily fresh catch, lettuce, tomato, onion, remoulade, on Lodge bun \$18*

Ham and Turkey Sandwich • Sliced ham and turkey, swiss cheese, lettuce, tomato, pickled onions, dijonaise, toasted ciabatta \$16

Reuben Sandwich • Sliced corned beef, swiss cheese, thousand island dressing, sauerkraut, marbled rye bread \$18

Add Cheddar, Swiss, or American Cheese \$0.50

Add Bacon, Avocado, Blue Cheese Crumbles \$2.00

All Burgers and Sandwiches come with Fries or Salad.

Upgrade to Sweet Potato Fries for \$2.00 or Onion Rings \$3.00

Fish & Chips • Our Daily Catch beer battered and fried, house made coleslaw \$18

Volcano Loco • Local beef burger patty, caramelized onions, mushrooms, rice, brown gravy, fried egg \$15*

SALADS & SIDES

Bowl of Soup \$8 • Cup \$6

Crab Cakes • Sriracha aioli, cabbage slaw \$14

Lodge House Salad • Mixed greens, grape tomatoes, sliced cucumbers, choice of dressing \$8

Salad Nicoise • Seared or blackened fresh catch, fresh greens, sliced eggs, green beans, fingerling potatoes, tomatoes, kalamata olives, anchovies \$17*

Lodge Cobb • Fresh greens topped with grilled chicken breast, avocado, hard-boiled egg, cheddar cheese, beets, cherry tomatoes, pickled red onions, and bacon \$16

Caesar Salad • Romaine lettuce, radicchio, shaved parmesan cheese, garlic croutons, anchovy caesar dressing \$15

Add chicken \$7, shrimp \$9

BEVERAGES

Ka'u Estate French Press \$10 (serves 2)

Hilo Coffee Mill Espresso

Single \$3 Double \$5

Latte \$5.50

Flat White \$5.50

Cappuccino \$5

Soft Drinks \$4

Assorted Juices \$4

Liliko'i Iced Tea \$4

Coffee, Tea, Cocoa \$4

KEIKI MENU

12 and under

Includes fries or salad

Burger \$12

Hot Dog \$12

Grilled Cheese \$12

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KILAUEA
LODGE & RESTAURANT

BRUNCH MENU

Sunday 9:00am - 3:00pm

BRUNCH FAVORITES

- Volcano Loco** • Local beef burger patty, caramelized onions, mushrooms, rice, brown gravy, fried egg \$15*
- Eggs Benedict** • Poached eggs, English muffin, house-made hollandaise, country fried potatoes, with your choice: Canadian bacon \$15 Grilled Daily Catch fish \$17* Crab cakes with Cajun hollandaise \$18*
- Classic Egg Breakfast** • Two eggs, country fried potatoes, choice of bacon, ham, Spam, or Portuguese sausage, served with whole wheat toast \$13*
- Ham & Cheese Omelette** • Ham, spinach, onions, cheddar cheese, served with country fried potatoes \$13
- French Toast** • Made with Punalu'u Portuguese sweet bread \$14
- Trio French Toast** • Punalu'u Portuguese sweet breads including classic, taro, and guava \$16
- Corned Beef Hash** • Kilauea Lodge's corned beef hash, two eggs, whole wheat toast \$15*
- Pancakes** • Two fluffy buttermilk pancakes served with whipped butter and maple syrup \$14 Make it a Hawaii classic adding bananas and macadamia nuts \$16
- Steak & Eggs** • 10oz. Ribeye served with country fried potatoes and two eggs of your choice \$28*

SALADS & SOUPS

- Bowl of Soup** \$8 • **Cup** \$6
- Salad Nicoise** • Seared or blackened fresh catch, fresh greens, sliced eggs, green beans, fingerling potatoes, tomatoes, kalamata olives, anchovies \$17*
- Lodge Cobb** • Fresh greens topped with grilled chicken breast, avocado, hard-boiled egg, cheddar cheese, beets, cherry tomatoes, pickled red onions, and bacon \$16
- Caesar Salad** • Romaine lettuce, radicchio, shaved parmesan cheese, garlic croutons, anchovy caesar dressing \$15
Add chicken \$7, shrimp \$9

LUNCH ENTREES

- Big Island Beef Burger** • Local beef with lettuce, tomato, onions, pickles, on Lodge bun \$15*
- Big Island Lamb Burger** • Local lamb burger on Lodge bun, jalapeño-cilantro aioli, lettuce, pickled onion \$17*
- Black & Blue Beef Burger** • Local beef with cajun spices, blue cheese dressing, and blue cheese crumbles, lettuce, tomato, onions, pickles, on Lodge bun \$16*
- Crab Cake Burger** • Panko-crusted crab cake on Lodge bun, sriracha aioli slaw, tomato, onion, pickle \$17
- Portobello Mushroom Burger** • Balsamic glazed portobello mushroom, sage aioli, sundried tomato aioli, swiss cheese, arugula, fire roasted red bell pepper (Vegetarian) \$17
- Daily Catch Sandwich** • Grilled or blackened daily fresh catch, lettuce, tomato, onion, remoulade, on Lodge bun \$18*
- Ham and Turkey Sandwich** • Sliced ham and turkey, swiss cheese, lettuce, tomato, pickled onions, dijonnaise, toasted ciabatta \$16
- Reuben Sandwich** • Sliced corned beef, swiss cheese, thousand island dressing, sauerkraut, marbled rye bread \$18

Add Cheddar, Swiss, or American Cheese \$0.50
Add Bacon, Avocado, Blue Cheese Crumbles \$2.00

All Burgers and Sandwiches come with Fries or Salad.
Upgrade to Sweet Potato Fries for \$2.00 or Onion Rings \$3.00

Fish & Chips • Our Daily Catch beer battered and fried, house made coleslaw \$18

Volcano Loco • Local beef burger patty, caramelized onions, mushrooms, rice, brown gravy, fried egg \$15*

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A service fee of 18% will be applied to parties of 7 or more guests.

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APPETIZERS

- Bread Basket** • Assortment of breads and rolls, herb oil with balsamic and parmesan \$8 small, \$13 large
- Wedge Salad** • Iceberg lettuce, blue cheese dressing, blue cheese crumbles, bacon, tomato, balsamic \$13 🌿
- Daily House-Made Soup** • Cup \$6 Bowl \$9
- Crab Cakes** • Sriracha aioli, cabbage slaw \$14
- Panko Crusted Calamari Steak** • Lemon caper butter sauce \$14
- Coconut Brie** • Apple butter, Kilauea Lodge's sunflower and millet bread loaf \$14
- Balsamic Brussels** • Brussel sprouts in balsamic reduction with parmesan cheese \$10 🌿
- Garlic-Cheese Bread** • Pull apart house-made bread with marinara sauce \$16
- Caprese** • Mozzarella, basil, tomato, olive oil, balsamic reduction \$15 🌿

SIDES

- Daily Vegetables** • \$8 🌿
- Baked Potato** • \$4 🌿 **Loaded Baked Potato** • \$9 🌿

ENTREES

- Daily Catch** • Sautéed cauliflower, raisins, capers, macadamia nuts, crispy fingerling potatoes, lemon butter sauce \$36
- Creamy Fettucine** • in-house handmade pasta, shallot cream sauce, shaved parmesan \$32
Add chicken \$9, Kaua'i shrimp (3) \$10
- 12 oz. Grilled Ribeye** • Hamakua mushrooms, garlic herb butter, daily vegetables, baked potato with butter \$44 **Loaded baked potato add \$5** 🌿
- Seafood Risotto** • Arborio rice, seafood broth, Kaua'i shrimp, New Zealand mussels, clams, blistered tomatoes, shaved parmesan \$36 🌿
- Chicken Paillard** • Lemon-shallot pan sauce, warmed giardiniera with salami, olives, farmer's cheese, crispy potatoes \$33
- Grilled New Zealand Lamb Chops** • Baba ganoush, lemon-zataar vegetables, basmati rice, garlic yogurt sauce \$41 🌿
- Crispy Tofu** • Mild spicy-sweet chili paste glaze, crispy tofu, kale, steamed rice \$28
Add chicken \$9, Kaua'i shrimp (3) \$10

Entrees may have extra ingredients than listed: Please inform wait staff of food allergies you may have before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Gluten Free 🌿

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We are unable to split checks for parties of 7 or more guests.

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\$16

SIGNATURE COCKTAILS

The Lodge Mai Tai

Light rum, Mahina dark rum, pineapple juice, Hamakua macadamia nut orgeat, ube foam

Wā Kahiko Old Fashioned

Bulleit Rye whiskey, luxardo cherry, candied orange, bitters

Pele's Punch

Vodka, Malibu rum, pineapple, cranberry, hibiscus

MG Whiskey Smash

Whiskey, ginger, mango puree, lemonade

Dark and Stormy

Mahina dark rum, lime, ginger beer

Liliko'i Margarita

Tequila, triple sec, sour, liliko'i, lihing mui rim

Auntie's Hula Lady

Tequila, guava nectar, sour, lime

Ka'ukama

Gin, St. Germain, cucumber, lime

Cosmo Delight

Remy Martin Cognac, lemonade, red wine

HOT

\$14

Hot Toddy

Tullamore Dew, black tea, cloved lemon, cinnamon

Menehune Coffee

Jameson, Hamakua macadamia nut orgeat,
Frangelico, coffee, whipped cream

Riviera Coffee

Bailey's Irish cream, Disaronno liqueur, coffee,
whipped cream

MARTINIS

\$18

Hawaiian Time

Vodka, cointreau, lime, liliko'i

Lychee

Vodka, lychee, triple sec, lihing mui

Ocean's Organic Espresso

100% USDA organic and gluten free

BEER

Local \$9

Maui Brewing P.O.G. Seltzer

Kona Big Wave Golden Ale

Kona Hanalei IPA

Kona Longboard Lager

Kona Gold Cliff IPA

Import & Domestic \$7

Stella Artois

Heineken Light

Bud Light

Estrella Jalisco

Odouls (non-alcoholic)