

Lunch Menu

Beef Burger • 8 oz. Wagyu blend patty
| lettuce | tomato | onions \$23*

Black & Blue Beef Burger • 8 oz. Wagyu
blend patty | blue cheese dressing | cajun
spice | lettuce | tomato | onions \$24*

Turkey Wrap • turkey | bacon | shredded
cheddar | garlic pesto aioli | lettuce | tomato
pickled onions \$20

Reuben Sandwich • corned beef | Swiss
cheese | 1000 island dressing | sauerkraut
| rye \$21

Soup & Salad

Salad Nicoise • chef's choice of fresh catch
| fresh greens | egg | green beans
fingerling potatoes | tomatoes | kalamata
olives | anchovies \$20*

Lodge Cobb • fresh greens | avocado
tomato | pickled onion | bacon | grilled
pineapple | cheddar cheese | egg | marinated
chicken | poppy seed dressing \$20*

Fresh Farm Greens
tomatoes | cucumbers | red onions
croutons | papaya seed dressing \$15

Soup Du Jour

Bowl \$14 | Cup \$11



Auntie Bev's Fish & Chips • beer battered
Ono | house made coleslaw | remoulade \$24

Volcano Loco • 8 oz. Wagyu blend patty
caramelized onions | mushrooms | rice
brown gravy | fried egg \$24*

Portobello Mushroom Sandwich • portobello
garlic aioli | tomato | Swiss cheese | arugula
roasted red bell pepper \$21

Daily Catch Sandwich • chef's choice of fresh
catch | lettuce | tomato | onions | remoulade
\$23*

Beverages

Fresh Brewed Iced Tea • Unsweetened
Plantation Tea | Arnold Palmer | Liliko'i \$5

Soft Drinks • Coca-Cola | Diet Coke | Sprite
Ginger Ale | Barg's Root Beer \$5

Assorted Juices • Guava Nectar | Orange Juice
Passion-Orange-Guava | Lemonade \$5

Aikane Estate French Press \$10 (serves 2)

Coffee | TAZO Hot Tea | Cocoa \$5

*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.*

*A split plate charge will be added to all checks when
two or more guests are sharing one entree.*

*A service fee of 18% will be applied to parties of 7 or more guests.
We are unable to split checks for parties of 7 or more guests.*

Brunch Menu

With Live Music Provided by Hālana

Breakfast Favorites

Volcano Loco • 8 oz. Wagyu blend patty
caramelized onions | mushrooms | rice | brown
gravy | fried egg \$24*

Eggs Benedict • Poached eggs | English
muffin | house-made hollandaise | country
fried potatoes | Canadian bacon \$20

Classic Egg Breakfast • Two eggs | country fried
potatoes | choice of bacon, ham, Spam, or Portuguese
sausage | whole wheat toast \$20*

Ham & Cheese Omelette • Ham | spinach
onions | mushrooms | tomatoes | cheddar
cheese | country fried potatoes \$20

Trio French Toast • Punalu'u Bakery Taro sweet
bread powdered sugar | whipped cream \$20

Soups & Salads

Salad Nicoise • chef's choice of fresh catch
fresh greens | egg | green beans | fingerling
potatoes | tomatoes | kalamata olives |
anchovies \$20*

Lodge Cobb • fresh greens | avocado | tomato
| pickled onion | bacon | grilled pineapple
cheddar cheese | egg | marinated chicken
papaya seed dressing \$20*

Fresh Farm Greens
tomatoes | cucumbers | red onions | croutons
| papaya seed dressing \$15

Soup Du Jour

Bowl **\$14** | Cup **\$11**

Lunch Menu

Auntie Bev's Fish & Chips • beer battered Ono
house made coleslaw | remoulade \$24

Portobello Mushroom Sandwich • portobello
garlic aioli | tomato | Swiss cheese | arugula
roasted red bell pepper | balsamic reduction \$21

Daily Catch Sandwich • chef's choice of fresh
catch | lettuce | tomato | onions | remoulade \$23*

Beef Burger • 8 oz. Wagyu blend patty
lettuce | tomato | onions \$23*

Reuben Sandwich • corned beef | Swiss
cheese | 1000 island dressing | sauerkraut
rye \$21

Black & Blue Beef Burger • 8 oz. Wagyu blend
patty | blue cheese dressing | cajun spice
lettuce | tomato | onions \$24*

Turkey Wrap • turkey | bacon | shredded
cheddar | garlic pesto aioli | lettuce | tomato
pickled onions \$20



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