

Burgers

Our burgers are made with ½ LB "Maui Cattle" ground beef Kula lettuce, tomato, and onion served with French Fries

Kula Lodge Burger	18.00
Bacon and Bleu Cheese	20.00
Mushroom and Swiss	20.00
Cheddar & Caramelized Onions	20.00
Veggie Burger	18.00
Maui Taro vegetarian patty, pepper jack cheese, sprouts and avocado	

Sandwiches

Served with French Fries

Prime Rib Sandwich	22.00
Smoked prime rib, grilled onions soaked in Au Jus on a toasted baguette	
Grilled Fish Sandwich	22.00
Daily catch served on a toasted brioche bun with our house slaw and tartar sauce	
Reuben	17.00
Corned beef on toasted rye with sauerkraut, Thousand Island dressing and Swiss cheese	
Roasted Pulled Pork	16.00
Kiawe smoked Kahlua pork marinated in mango BBQ sauce, on brioche bun with mango slaw	
Grilled Fish Wrap	22.00
Grilled catch of the day, mango slaw, avocado cream and sun dried tortilla wrap with mango salsa	

Brunch

Lodge Quiche	16.00
Tomatoes, onions and goat cheese baked in a puff pastry crust served with Kula greens	
Loco Moco	16.00
All beef patty served on steamed rice, topped with brown gravy and two fried eggs	
Breakfast Burrito	16.00
Portuguese sausage, eggs, peppers, onions, potatoes and cheese	

Entrees

Mango Barbeque	
Baby Back Ribs	27.00
Pork ribs, slow roasted Maui style served with French Fries	
Macadamia Nut Pesto Pasta	18.00
Penne pasta, sautéed vegetables, basil pesto and macadamia nuts	
Add chicken	6.00
Add fish	10.00
Add shrimp	10.00
Prime Rib Beef Stroganoff	20.00
Kiawe wood slow roasted choice prime rib, egg noodles, caramelized onions, mushrooms sauté in red wine cream	
Petite New York Steak	28.00
8oz NY steak served with seasonal vegetables and your choice of starch	
Fish & Chips	18.00
Beer battered daily catch, fried crispy and served with tarter sauce and French Fries	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We use peanut oil in our kitchen.



Starters & Salads

- Hummus Platter 9.00
Chic pea and garlic puree served with
tomato bruschetta and parmesan crostini
- Crab Cakes 18.00
Classic crab cakes drizzled with sweet Thai aioli
- Tomato & Mozzarella Salad 14.00
Sliced tomatoes, mozzarella and basil drizzled with
reduced balsamic and olive oil
- Waipoli Organic Greens 13.00
Kula grown organic greens, cucumber, grape
tomatoes, onions, bell pepper, dressed with papaya
seed dressing, feta cheese and sprouts
- Kula Spinach Salad 14.00
Upcountry organic spinach, red onion, bleu cheese,
strawberries and white balsamic dressing
- Caesar Salad 12.00
Kula organic romaine hearts, croutons and classic
dressing

Add To Any Salad

Chicken	6
Crab Cake	10
Kaua'i Prawns	10
Fresh Catch	12

Soups

- Maui Onion Soup 11.00
Caramelized onion soup topped with a crostini and
shredded parmesan
- Soup Du Jour 9.00