

KULA LODGE & RESTAURANT

Breakfast Menu

MORNING STARTERS

FRUIT SAMPLER

SELECTION OF LOCAL FRUITS

GF/VEG/V

12

HALF PAPAYA

LIME WEDGE

GF/VEG/V

8

LOX AND BAGEL

SMOKED SALMON, CREAM CHEESE, TOMATOES, ONIONS AND CAPERS

19

AVOCADO TOAST

FETA, LAVA SALT, HEIRLOOM TOMATO, TOASTED ALMONDS

VEG/V (NO FETA)

16

FROM THE GRIDDLE

MALTED BELGIAN WAFFLE

STRAWBERRIES AND CREAM CHEESE

VEG/V

18

BANANA MAC NUT PANCAKES

MAPLE SYRUP AND LILIKOI BUTTER

VEG/V

18

KULA LODGE & RESTAURANT

EGGS N THINGS

*SERVED WITH BREAKFAST POTATOES
AND WHITE OR WHEAT TOAST*

TWO MAUI FARM FRESH EGGS

CHOICE OF PORTUGUESE SAUSAGE, BACON OR HAM
GF (NO TOAST)

18

CRAB AND AVOCADO OMELETTE

CHEDDAR CHEESE AND HOLLANDAISE
GF (NO TOAST)

24

HAWAIIAN OMELETTE

TOMATO, SPINACH, MUSHROOMS
CHOICE OF BACON, PORTUGUESE SAUSAGE OR HAM
GF (NO TOAST)

19

STEAK & EGGS

12OZ RIBEYE, TWO FARM FRESH EGGS
GF (NO TOAST)

37

QUICHE

TOMATO, GOAT CHEESE, ONIONS IN PUFF PASTRY
SERVED WITH BANANA BREAD

VEG

19

LOCO MOCO

WAGYU PATTY, RICE, HOUSE GRAVY, LOMI LOMI, CRISPY ONION
GF (NO GRAVY OR CRISPY ONION)

20

KULA LODGE & RESTAURANT

5 PALMS BENEDICTS

SERVED WITH BREAKFAST POTATOES

TRADITIONAL

GF (NO MUFFIN)

22

HOUSE SMOKED SALMON

GF (NO MUFFIN)

24

FLORENTINE

SPINACH AND TOMATO

GF (NO MUFFIN)/VEG

19

SIDES

6

BREAKFAST POTATOES

CARAMELIZED ONIONS AND PEPPERS

GF

BACON, LINGUISA OR HAM

GF

TWO FARM FRESH EGGS

GF

BAGEL AND CREAM CHEESE

VEG

GF=GLUTEN FREE

VEG= VEGETARIAN

*A 2% SURCHARGE WILL BE ADDED TO THE BILL AND DISTRIBUTED
TO THE KITCHEN TEAM.*

KULA LODGE & RESTAURANT

Lunch Menu STARTERS

PRAWN BRUSCHETTA

SUNFLOWER PESTO, TOMATO JAM

22

MAUITERRANEAN PLATE

MAUI FALAFEL, HUMMUS, FETA TZATZIKI, FLATBREAD

GF (NO FLATBREAD)/VEG/V (NO TZATZIKI/FETA)

22

BRICK OVEN ROASTED BRUSSELS SPROUTS

CARAMELIZED MAUI ONION, AGRODOLCE, POINT REYES BLUE CHEESE

GF/VEG/V (NO CHEESE)

16

CRAB CAKES

REMOULADE

24

SALADS & SOUP

ADD CHICKEN, FISH OR SHRIMP

12

CAESAR SALAD

BABY ROMAINE, CHICKPEA CROUTONS, SHAVED PARMESAN

GF/VEG

16

HOUSE SALAD

WAIPOLI GREENS, CUCUMBERS, ROASTED BEETS, TOMATOES, AVOCADO

LAVENDER VINAIGRETTE

GF/VEG/V

18

KALE SALAD

TOASTED ALMONDS, CRANBERRIES, WATERMELON, FETA

POMEGRANATE VINAIGRETTE

GF/VEG/V (NO FETA)

17

KULA LODGE & RESTAURANT

ONION SOUP

KULA ONIONS, VEGETABLE BROTH, FONTINA, PUFFED PASTRY
VEG/GF (NO PUFF PASTRY)

12

SANDWICHES

WAGYU BURGER

FONTINA, LETTUCE, TOMATO, TOASTED ONION AIOLI
GF (NO BUN)

25

MAUI RUEBEN

SWISS, HOUSE KIMCHEE, ISLAND DRESSING, RYE

18

CHICKEN SANDWICH

DRIED BANANA CRUST, MANGO CHUTNEY CURRY
GF (NO BUN)

18

FISH SANDWICH

DAYBOAT MAHI, LETTUCE, TOMATO, TOASTED ONION AIOLI
GF (NO BUN)

ENTREES

QUICHE

TOMATO, GOAT CHEESE, ONIONS, PUFF PASTRY
SERVED WITH BANANA BREAD

VEG

22

FISH & CHIPS

LOCAL IPA BATTER, TARTAR

MP

KULA LODGE & RESTAURANT

KOREAN STYLE BBQ

SHORTRIBS, HOUSE KIMCHEE, PICKLED LOCAL WATERCRESS
RICE, POTATO MAC
GF (NO POTATO MAC)

34

MANGO BBQ RIBS

PORK RIBS, ASIAN PEAR SALAD
RICE, POTATO MAC
GF (NO POTATO MAC)

34

HOUSE RAMEN

HOUSE NOODLES, CRISPY PORK BELLY, SIX MINUTE EGG, BABY BOK
CHOY

26

GNOCCHI

ROASTED BUTTERNUT SQUASH, SPINACH, SUNFLOWER PESTO
VEG

26

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VEG= VEGETARIAN

V=VEGAN

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KULA LODGE & RESTAURANT

Keiki Menu
12 & Under

BREAKFAST

7:30 AM - 11 AM

\$14

ONE EGG, BACON AND POTATOES

SILVER DOLLAR PANCAKES WITH BACON

PLAIN WAFFLE

LUNCH

11:30 AM - 2 PM

\$14

CHEESEBURGER AND FRIES

MAC AND CHEESE

CHICKEN NUGGETS AND FRIES

CHICKEN ALFREDO

QUESADILLA AND FRIES

KULA LODGE & RESTAURANT

Dinner Menu

APPETIZERS

AHI TARTARE

AVOCADO, ONIONS, SWEET POTATO CHIPS

GF

24

MANILA CLAMS

LOCAL WATERCRESS, LINGUISA, SPICY TOMATO BROTH

GF

22

ROASTED BRUSSELS SPROUTS

BALSAMIC VINEGAR, BACON JAM, REGGIANO

GF/VEG/V (NO CHEESE)

19

BEEF CARPACCIO

PICKLED ONION, HOUSEMADE MUSTARD,

TRUFFLES, ARUGULA, CHEESE

GF

23

SHRIMP COCKTAIL

PICKLED ASPARAGUS, CAVIAR LIMES

GF

24

1/2 DOZEN OYSTERS

LEMON, COCKTAIL SAUCE

GF

26

KULA LODGE & RESTAURANT

SOUPS & SALADS

FRENCH ONION SOUP

KULA ONIONS, GRUYERE, PUFF PASTRY
GF (NO PUFF PASTRY)/VEG/V (NO PUFF PASTRY OR CHEESE)
16

HOUSE SALAD

LOCAL GREENS, CUCUMBERS, ROASTED BEETS,
TOMATOES, KULA LAVENDER VINAIGRETTE
GF/VEG/V
18

CAESAR SALAD

BABY ROMAINE, CHICKPEA CROUTONS, REGGIANO
GF/VEG
16

ENTREES

DRY AGED PORK CHOP

STUFFING, PAN GRAVY
GF (NO STUFFING)
42

ROASTED CHICKEN BREAST

ALL NATURAL CHICKEN, ALI'I MUSHROOMS, ALLIUMS, GOAT CHEESE
GF
42

GNOCCHI

ROASTED BUTTERNUT SQUASH, SUNFLOWER PESTO
VEG/V
32

KULA LODGE & RESTAURANT

BONE IN RIBEYE STEAK

24OZ RIBEYE, ROSEMARY BUTTER, PEARL ONION

GF

65

GRILLED FILET MIGNON

8OZ CENTER CUT, GARLIC BUTTER

GF

62

RACK OF LAMB

GARLIC, FRESH HERBS

GF

65

BEEF WELLINGTON

SEARED FOIE GRAS, TRUFFLE SAUCE

72

GIANT TOMAHAWK

34OZ BONE IN RIBEYE, CHIMICHURRI

GF

135

SURF & TURF

PETIT FILET MIGNON, COLD WATER LOBSTER TAIL, CITRUS BUTTER

GF

64

FROM THE SEA

PAN SEARED DAY BOAT MAHI

LEMONGRASS, KAFFIR, COCONUT MILK

GF

48

KULA LODGE & RESTAURANT

MONCHONG EN BASTILLE

FRESH LOCAL MONCHONG WRAPPED IN POTATO RIBBONS,
TOMATO JAM, SAUCE VERT

GF

48

YELLOWFIN TUNA

OGO, LOMI LOMI, CIDER BUTTER, LIQUID AMINOS

GF

48

BISTO MENU

WAGYU BURGER

FONTINA, LETTUCE, TOMATO, TOASTED ONION MUSTARD AIOLI
GF (NO BUN)

28

FRESH CATCH SANDWICH

CATCH OF THE DAY, LETTUCE TOMATO, TOASTED ONION MUSTARD
AIOLI

GF (NO BUN)

28

HOUSE RAMEN

HOUSE NOODLES, CRISPY PORK BELLY, SIX MINUTE EGG, BABY BOK
CHOY

32

KULA LODGE & RESTAURANT

SIDES

\$10

MAC & CHEESE

VEG

TRUFFLE FRIES

GF

BUTTERED ASPARAGUS

GF

BABY BOK CHOY

GF

ROASTED BRUSSELS SPROUTS

GF

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