

KULA LODGE & RESTAURANT

Garden Terrace Menu

STARTERS

BRICK OVEN ROASTED BRUSSELS SPROUTS

CARAMELIZED MAUI ONION, AGRODOLCE, POINT REYES BLUE CHEESE
GF/VEG/V (NO CHEESE)

16

VINE RIPENED TOMATO BRUSCHETTA

LOCALLY GROWN TOMATOES, FRESH MOZZARELLA, OLIVE OIL POACHED
GARLIC, SWEET BASIL
DRIZZLE OF 20 YEAR BALSAMIC VINEGAR
VEG/V (NO CHEESE)

16

HUMMUS AND FLAT BREAD

RED ONION, TOMATO, FETA CHEESE
VEG/V (NO CHEESE)

14

SOUP DU JOUR

12

GARDEN TERRACE SALAD

ORGANIC LOCAL GREENS, CUCUMBER, AVOCADO, TOMATO, GOAT CHEESE,
LAVENDER VINAIGRETTE
GF/VEG/V (NO CHEESE)

18

ADD SEARED AHI, SHRIMP OR CHICKEN

10

WATERMELON SALAD

TOASTED ALMONDS, POINT REYES BLUE CHEESE, POMEGRANATE VINAIGRETTE
GF/VEG/V (NO CHEESE)

16

KULA LODGE & RESTAURANT

SANDWICHES

CHOICE OF
PASTA SALAD VEG, GREEN SALAD GF/VEG/V, CHIPS
GF/VEG/V

GLUTEN FREE BREAD

4

TURKEY CROISSANT

AVOCADO, SPROUTS, SWISS, DRIED CRANBERRY MAYO

25

BRICK OVEN ROASTED PRIME RIB

ROASTED MAUI ONION, HORSERADISH, AU JUS

26

BRICK OVEN ROASTED VEGETABLE

PORTOBELLA, ZUCCHINI, BELL PEPPER, ONION, ROASTED
GARLIC, BASIL AIOLI

VEG/V

26

KALUA PORK

HABANERO PINEAPPLE BBQ, SWEET AND SOUR SLAW

24

VEGGIE BURGER

SWEET POTATO, ROLLED OATS, NUTRITIONAL YEAST,
VEGAN CHEEZE, POTATO BUN

GF (NO BUN)/VEG/V

25

KULA LODGE & RESTAURANT

PASTA

GNOCCHI

ROASTED BUTTERNUT SQUASH, SPINACH, PESTO

VEG

26

LINGUINE

CHOICE OF SAUCE:

GARLIC CREAM

TOMATO BASIL

PESTO PARMESAN

VEG

26

ADD SHRIMP OR CHICKEN TO ANY PASTA

10

ARTISANAL PIZZA

10 INCH HANDMADE CRUST WITH SAN MARZANO TOMATO SAUCE

AND MOZZARELLA CHEESE

VEGAN CHEEZE

3

GLUTEN FREE/VEGAN CRUST

4

PEPPERONI

22

HAMAKUA MUSHROOM AND TRUFFLE

VEG

25

KULA LODGE & RESTAURANT

HERBIVORE

MUSHROOM, BELL PEPPER, ONION, ZUCCHINI, ROASTED
GARLIC, TOMATO
GF VEGAN CRUST, VEGAN CHEESE

KULA VEGGIE

MUSHROOM, BELL PEPPER, ONION, ZUCCHINI, ROASTED GARLIC
VEG
23

BBQ PORK & MAUI ONION

23

FOUR CHEESE

REGGIANO, FRESH MOZZARELLA, SHREDDED MOZZARELLA, BLUE
VEG
24

SICILIAN

SALAMI, PEPPERONI, LINGUISA, MUSHROOMS, ONIONS
25

MARGHERITA

FRESH MOZZARELLA, TOMATOES AND BASIL
VEG
24

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DESSERTS

CHOCOLATE MOUSSE CAKE

VEG

16

COCONUT CARAMEL MIRANDA

HAUPIA ICE CREAM, LOCAL FRUITS AND NUTS, SALTED CARAMEL

GF/VEG

16

PINEAPPLE CRÈME BRULEE

VANILLA BEAN CUSTARD

GF/VEG

16

KULA STRAWBERRY TART

PASTRY, CHOCOLATE, VANILLA CUSTARD, KULA STRAWBERRIES

VEG

16

GF=GLUTEN FREE

VEG= VEGETARIAN

V=VEGAN

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