



BREAKFAST MENU STARTERS

OATMEAL BRÛLÉE

Steel Cut Oats, Vanilla Bean Custard,
Turinado Sugar, Berries
14

LODGE PANCAKES

Apple Bananas, Hawaiian Mac Nuts,
Chocolate Drops
26

FRESH FRUIT BOWL

Seasonal Berries, Pineapple, Banana
14

MOCHIKO WAFFLE

Sweet Rice Flour, Ube Jam, Lilikoi Butter,
Berries
25

BREAKFAST PLATES

UPCOUNTRY QUICHE

Meats, Cheeses, Vegetables, Jam, Served
with Fresh Baked Banana Bread
27

FLORENTINE BENEDICT

Portabella Mushrooms, Spinach, Tomato
29

COUNTRY BREAKFAST

Two Eggs with Your Choice of Bacon,
Linguisa, or Chicken Apple Sausage
28

LOCO MOCO

Hand Crafted Burger,
Two Eggs, Gravy, Steamed Rice,
Pico de Gallo
32

LODGE BENEDICT

Cured Ham, White Cheddar, Pain Perdu
29

HAWAIIAN OMELETTE

Linguisa, Mushrooms, Onions, Tomatoes,
Spinach, Cheddar
28

SHAKSHUKA

Farmers Market Roasted Vegetables
Simmered in a Rustic Tomato Sauce,
Three Eggs, Feta, Flat Bread
30

SIDES

LYONNAISE POTATOES

8
TWO EGGS
12

BACON OR LINGUISA

7
RICE
5

SINGLE PANCAKE W/ TOPPINGS

11
FRESH BANANA BREAD
9



STARTERS & SALADS

KULA GARDEN SALAD

Mixed Greens, Tomatoes, Cucumber,
Goat Cheese, Lemon Vinaigrette

19

+ Shrimp, Fresh Fish 15

MAUI ONION SOUP

Puff Pastry, Onions, Gruyere

Vegan Option Available

16

ISLAND CEVICHE

Fresh Local Fish, Local Coconut,
Garden Limes, Taro Chips

29

GARLIC CAESER SALAD

Crisp Romaine, Garlic Confit,
Focaccia Croutons, House Dressings

19

FRESH MOZZARELLA BRUSCHETTA

Ripe Tomatoes, Local Basil,
Balsamic Reduction

20

SANDWICHES

Served with House Made Chips

HAND CRAFTED BURGER

Sharp Cheddar, Arugula, Bacon Jam

29

SMOKED TURKEY CROISSANT

Swiss, Cranberry Aioli

25

FRESH FISH SANDWICH

Locally Caught Fish, Brioche, Lemon Basil Aioli

32

SPECIALTIES

ROASTED KABOCHA SQUASH

Ancient Grains, Mojo Verde

28

GRILLED KAUA'I PRAWNS

Brown Rice, Spinach, Sun-Dried Tomatoes

31

MOCHIKO CHICKEN & WAFFLES

 Sesame Butter, Maple Syrup

30

SIDES

GARLIC PARMESAN FRIES

9

HOUSE CHIPS

8

FRUIT

9

SIDE SALAD

9

VEGETARIAN 

GLUTEN FREE 

Our kitchen is not certified gluten free, cross
contamination may occur

VEGAN 

A 2% culinary surcharge will be applied

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS