



LUNCH MENU

Daily 11:00am - 3:00pm

LUNCH ENTREES

Big Island Beef Burger • 6 oz. beef patty with lettuce, tomato, onions, pickles, on Lodge bun \$16*

Big Island Lamb Burger • 6 oz. lamb burger on Lodge bun, jalapeño-cilantro aioli, lettuce, pickled onion \$19*

Black & Blue Beef Burger • 6 oz. beef with cajun spices, blue cheese dressing, and blue cheese crumbles, lettuce, tomato, onions, pickles, on Lodge bun \$17*

Crab Cake Burger • Panko-cruste crab cake on Lodge bun, sriracha aioli slaw, tomato, onion, pickle \$18

Portobello Mushroom Burger • Balsamic glazed portobello mushroom, garlic aioli, sundried tomato aioli, swiss cheese, arugula, fire roasted red bell pepper (Vegetarian) \$19

Daily Catch Sandwich • Grilled or blackened daily fresh catch, lettuce, tomato, onion, remoulade, on Lodge bun \$19*

Ham and Turkey Sandwich • Sliced ham and turkey, swiss cheese, lettuce, tomato, pickled onions, dijonnaise, toasted ciabatta \$17

Reuben Sandwich • Sliced corned beef, swiss cheese, thousand island dressing, sauerkraut, marbled rye bread \$19

Add Cheddar, Swiss, or American Cheese \$0.50

Add Bacon, Avocado, Blue Cheese Crumbles \$2.00

All Burgers and Sandwiches come with Fries or Salad.

Upgrade to Sweet Potato Fries for \$2.00 or Onion Rings \$3.00

Fish & Chips • Delicious Ono fillets, beer battered and fried, house made coleslaw, remoulade \$19

Volcano Loco • 6 oz. beef burger patty, caramelized onions, mushrooms, rice, brown gravy, fried egg \$16*

SALADS & SIDES

Bowl of Soup \$9 • **Cup** \$6

Crab Cakes • Sriracha aioli, cabbage slaw \$15

Lodge House Salad • Mixed greens, grape tomatoes, sliced cucumbers, choice of dressing \$8

Salad Nicoise • Seared or blackened fresh catch, fresh greens, sliced eggs, green beans, fingerling potatoes, tomatoes, kalamata olives, anchovies \$18*

Lodge Cobb • Fresh greens topped with grilled chicken breast, avocado, hard-boiled egg, cheddar cheese, beets, cherry tomatoes, pickled red onions, and bacon \$18

BEVERAGES

Ka'u Estate French Press \$10 (serves 2) **Soft Drinks** \$5

Hilo Coffee Mill Espresso

Single \$3 Double \$5

Latte \$5.50

Flat White \$5.50

Cappuccino \$5

Assorted Juices \$5

Liliko'i Iced Tea \$5

Coffee, Tea, Cocoa \$5

KEIKI MENU

12 and under

Includes fries or salad

Burger \$12

Hot Dog \$12

Grilled Cheese \$12

In support of the rising costs of doing business, a 4% surcharge will be added to all checks. It helps us to improve the pay and benefits for our employees both in the kitchen and dining room while continuing to provide the same delicious food, exceptional service and genuine hospitality we are known for. I

A service fee of 18% will be applied to parties of 7 or more guests.

**These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



KILAUEA LODGE & RESTAURANT

BRUNCH MENU

Sunday 9:00am - 3:00pm

BRUNCH FAVORITES

- Volcano Loco** • 6 oz. beef burger patty, caramelized onions, mushrooms, rice, brown gravy, fried egg \$16*
- Eggs Benedict** • Poached eggs, English muffin, house-made hollandaise, country fried potatoes, with your choice: Canadian bacon \$16 Grilled Daily Catch fish \$18* Crab cakes with Cajun hollandaise \$19*
- Classic Egg Breakfast** • Two eggs, country fried potatoes, choice of bacon, ham, Spam, or Portuguese sausage, served with whole wheat toast \$14*
- Ham & Cheese Omelette** • Ham, spinach, onions, cheddar cheese, served with country fried potatoes \$14
- French Toast** • Made with Punalu'u Portuguese sweet bread \$15
- Trio French Toast** • Punalu'u Portuguese sweet breads including classic, taro, and guava \$17
- Corned Beef Hash** • Kilauea Lodge's corned beef hash, two eggs, whole wheat toast \$16*
- Pancakes** • Two fluffy buttermilk pancakes served with whipped butter and maple syrup \$15 Make it a Hawaii classic adding bananas and macadamia nuts \$18
- Steak & Eggs** • 10oz. Ribeye served with country fried potatoes and two eggs of your choice \$30*

SALADS & SOUPS

- Bowl of Soup** \$9 • **Cup** \$6
- Salad Nicoise** • Seared or blackened fresh catch, fresh greens, sliced eggs, green beans, fingerling potatoes, tomatoes, kalamata olives, anchovies \$18*
- Lodge Cobb** • Fresh greens topped with grilled chicken breast, avocado, hard-boiled egg, cheddar cheese, beets, cherry tomatoes, pickled red onions, and bacon \$18

LUNCH ENTREES

- Big Island Beef Burger** • 6 oz. beef with lettuce, tomato, onions, pickles, on Lodge bun \$16*
- Big Island Lamb Burger** • 6 oz. lamb burger on Lodge bun, jalapeño-cilantro aioli, lettuce, pickled onion \$19*
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- Ham and Turkey Sandwich** • Sliced ham and turkey, swiss cheese, lettuce, tomato, pickled onions, dijonnaise, toasted ciabatta \$17
- Reuben Sandwich** • Sliced corned beef, swiss cheese, thousand island dressing, sauerkraut, marbled rye bread \$19
- Add Cheddar, Swiss, or American Cheese \$0.50**
- Add Bacon, Avocado, Blue Cheese Crumbles \$2.00**
- All Burgers and Sandwiches come with Fries or Salad.**
- Upgrade to Sweet Potato Fries for \$2.00 or Onion Rings \$3.00**
- Fish & Chips** • Delicious Ono, beer battered and fried, house made coleslaw, remoulade \$19

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