



LUNCH MENU

Daily 11:00am - 3:00pm

Beef Burger • 8 oz. Wagyu blend beef patty with lettuce, tomato, onions, pickle, on \$18*

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

Black & Blue Beef Burger • 8 oz. Wagyu blend beef with cajun spices, blue cheese dressing, and blue cheese crumbles, lettuce, tomato, onions, pickle \$19*

Crab Cake Burger • Panko-cruste crab cake, sriracha aioli slaw, tomato, onion, pickle \$19

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

Add Cheddar, Swiss, or American Cheese \$1.00

Add Bacon, Avocado, Blue Cheese Crumbles \$2.00

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

Ham and Turkey Sandwich • Sliced ham and turkey, swiss cheese, lettuce, tomato, pickled onions, dijonnaise, on a croissant, pickle \$17

Chicken Salad Sandwich • Oven roasted chicken thighs, mayonnaise, herbs, sweet pickle relish, black olives, lettuce, tomato, on croissant with a pickle \$18

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

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

Volcano Loco • 8 oz. Wagyu blend beef patty, caramelized onions, mushrooms, rice, brown gravy, fried egg \$18*

**All Burgers and Sandwiches come with Fries or Salad
Sweet Potato Fries for \$2.00 or Onion Rings \$3.00**

SALADS & SIDES

Bowl of Soup \$10 • **Cup** \$8

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, tomatoes, pickled red onions, and bacon \$18

BEVERAGES

Soft Drinks • Coca-Cola, Diet Coke, Sprite, Ginger Ale, Barg's Root beer \$5

Assorted Juices • Guava Nectar, Orange Juice, Passion-Orange-Guava, Lemonade \$5

Fresh Brewed Iced Tea • Unsweetened, Plantation Tea, Arnold Palmer, Liliko'i \$5

Coffee, Hot Tea, Cocoa \$5

Ka'u Estate French Press \$10 (serves 2)

Hilo Coffee Mill Espresso

Single \$3 Double \$5

Latte \$5.50

Flat White \$5.50

Cappuccino \$5

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 • 8 oz. Wagyu blend beef burger patty, caramelized onions, mushrooms, rice, brown gravy, fried egg \$18*

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 \$17*

Ham & Cheese Omelette • Ham, spinach, onions, mushrooms, tomatoes, cheddar cheese, with country fried potatoes \$17

Trio French Toast • Punalu'u Bakery Portuguese sweet breads including classic, taro, and guava topped with powdered sugar and whipped cream \$17

Corned Beef Hash • Kilauea Lodge's corned beef hash, two eggs, whole wheat toast \$17*

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 \$10 • **Cup** \$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, tomatoes, pickled red onions, and bacon \$18

LUNCH ENTREES

Auntie Bev's Fish & Chips • Delicious Ono, in-house beer battered and fried, house made coleslaw, remoulade \$19

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Hilo Coffee Mill Espresso
Single \$3 Double \$5
Latte \$5.50
Flat White \$5.50
Cappuccino \$5

Ka'u Estate French Press \$10 (serves 2)

Add Cheddar, Swiss, or American Cheese \$1.00
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

Join us for Live Hawaiian Music every second and fourth Sunday Brunch of each month!

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