



Call ahead to place your order  
**808-967-7366**

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## COFFEE & TEA

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**Cafe Latte \$4.50**

**Cappuccino \$4.50**

**Hot Chocolate \$4**

**Drip Coffee/Tea \$3.25**

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## CROISSANTS

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**Butter Croissant \$3.50**

**Chocolate Croissant \$4.75**

**Almond Croissant \$4.75**

**Breakfast Sandwich \$7**

*Egg, cheddar, tomato on an English muffin  
or our Lodge bun (add bacon for \$1)*



*Menu items may have extra ingredients not listed: Please inform wait staff of food allergies you may have before ordering.*

# CURBSIDE-TAKE OUT

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## BREAKFAST

8:00AM - 11:00AM

### Lava Tube Omelet

Ham, spinach, red onion, cheddar  
\$13

### Breakfast Sandwich

Egg, cheddar, tomato on English muffin or Lodge bun  
\$7 (Add bacon \$1)

### French Toast

\$14

### Pahoehoe Lava

Two eggs, breakfast meat, country-fried potatoes  
\$13

### Everything Croissant

Smoked salmon, red onion, tomato, capers  
\$16 (add avocado \$3)

## LUNCH & DINNER

11:00AM - 8:00PM

### Big Island Grass-fed Beef Burger \$15

Lettuce, tomato, onion, pickle, side of fries or salad

### Crab Cake Burger \$17

Panko crusted crab cake on Lodge bun, sriracha aioli slaw, tomato, onion, pickle, side of fries or salad

### Big Island Lamb Burger \$17

Grilled local lamb burger on Lodge bun with jalapeno-cilantro aioli, lettuce, pickled onion, side of fries or salad

### Chicken-Fried Tofu Sandwich \$17

Crispy tofu on Lodge bun, slaw, tomato, onion, pickle, side of fries or salad

### Carne Asada Steak Salad \$18

Marinated and grilled Kuahiwi Ranch beef on mixed greens, radishes, tomato, avocado, red onion, lime dressing

### Pork Loin \$17

With potatoes, vegetables, blueberry-rhubarb sauce

### Catch Of The Day \$20

Grilled fresh catch with potatoes, vegetables, with remoulade

### Cajun Shrimp & Sausage Pasta \$20

Kaua'i shrimp, German sausage, tomato, onion, linguine with a creamy cajun sauce

### Crispy Fried Chicken Dinner for 2 \$30 | 4 for \$55

Choose three sides:

jalapeno or regular mac & cheese, crispy cajun potatoes, sauteed kale, coconut cornbread, or steamed broccoli & corn

### Keiki \$7

Burger, hot dog, or grilled cheese. Choice of fries or salad.



Menu items may have extra ingredients not listed: Please inform wait staff of food allergies you may have before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# BRUNCH

## LODGE FAVORITES

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- King's Benedict** • Canadian bacon, poached eggs, English muffins, house-made hollandaise sauce, country-fried potatoes 15
- Queen's Benedict** • Blackened catch of the day, poached eggs, english muffins, house-made hollandaise, country-fried potatoes 16
- Crab Cake Benedict** • House crab cakes, poached eggs, english muffins, cajun hollandaise, country-fried potatoes 18
- Pahoehoe Lava** • Two eggs, country-fried potatoes, choice of bacon, Portuguese sausage, sausage links, spam or ham, whole wheat toast 13
- Steam Vent** • Kilauea Lodge's fresh corned beef hash, two eggs, whole wheat toast 15
- Chief Ranger** • Country-fried potatoes, scrambled eggs, cheese, German style sausage, tomatoes, green onions, pickles 14
- Volcano Loco** • Grass-fed beef hamburger patty, caramelized onions, mushrooms, rice, brown gravy, fried egg 14
- Lava Tube Omelet** • Ham, spinach, onions, cheddar cheese. Served with country-fried potatoes 13
- Everything Croissant** • Smoked salmon, tomato, red onion, capers, cream cheese 16 (Add avocado 3)

## PANCAKES & FRENCH TOAST

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- Banana Pancakes** • Berry sauce, whipped cream, macadamia nuts 13
- French Toast** • French toast, Punalu'u portuguese sweetbread 14

## BURGERS

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Served with house salad, fries or country-fried potatoes

- Big Island Lamb Burger** • Local lamb on Lodge bun with jalapeno-cilantro aioli, lettuce, pickled onion 17
- Breakfast Burger** • Big Island beef burger with bacon, egg and cheddar 17

## SALADS & SOUPS

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- Salad Nicoise** • Seared or blackened fresh catch, island greens, sliced eggs, green beans, fingerling potatoes, tomatoes, kalamata olives, anchovies 15

## BEVERAGES

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|---|--|
| Coffee, Tea, Cocoa 4  | Mocha 7                                |
| Latte or Cappuccino 6   | Ka'u Estate French Press 10 (serves 2) |
| Hilo Coffee Mill Espresso 4   | Soft Drinks 4                          |
| Double Shot Espresso 7  | Assorted Juices 4                      |
| Oolong or White Tea 10 (serves 2)   | Milk 4                                 |
| Parisian Hot Chocolate or Mocha with House-made Marshmallows 12/15 (serves 2) |  |

## KEIKI MENU

12 and under

- French Toast with Bacon 6
- Pancakes with bacon 6 (Add fruit 1)
- Grilled Cheese Sandwich 6
- Chicken Teriyaki with Rice 7

# FRENCH

CLASSIC

## FOR THE TABLE

### Hors D'oeuvres

*Gougere, salmon rilette with toast*

## 1<sup>st</sup> COURSE

choose one

### Lyonnaise Salade

*Greens, bacon, poached egg, vinaigrette*

### Salade de Lentilles

*Lentils, vegetables, goat cheese, red wine vinaigrette*

### French Onion Soup

## 2<sup>nd</sup> COURSE

choose one

### Steak Frites

*Ribeye, bearnaise, house fries, dijon haricot vert*

### Coq au Vin

*Chicken in red wine and vegetables, herbed pomme puree*

### Thon Piperade

*Grilled ahi, Basque-style tomato and peppers, fingerling potatoes*

### Vol au Vent

*Roasted vegetables and local blue oyster mushrooms, bechamel, puff pastry. Served with a green salad.*

## 3<sup>rd</sup> COURSE

choose one

### Tart Au Pomme

*Apple almond tart,  
creme fraiche*

### Mousse Au Chocolate

*Chocolate mousse, raspberries*

### Fromage

*Brie, raisin chutney,  
walnut bread*

\$52

August 14 - 27



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FLAVORS OF  
**SUMMER**

August 28 - September 6

FOR THE TABLE

**Crostini Duo**

*Heirloom tomatoes & fresh mozzarella; Crab & lemon herbed crème fraiche*

1<sup>st</sup> COURSE

choose one

**Poke**

*Guacamole and greens*

**Farro**

*Sweet potato, goat cheese, pistachios, greens, honey-lime vinaigrette*

2<sup>nd</sup> COURSE

choose one

**Venison**

*Grilled chop, blackberry-rhubarb demi glace, red potato, herb buttered summer squash and corn*

**Chicken**

*Braised in coconut milk, mango-poha glaze, lime basmati rice, sauteed greens*

**Salmon**

*Baked with lemon slices, yogurt and dill, red potatoes, lemon-Dijon summer vegetables*

**Handmade Pappardelle**

*Eggplant, tomato sauce, house made ricotta cheese*

3<sup>rd</sup> COURSE

choose one

**Vanilla Panna Cotta**

*Citrus gelee,  
almond biscotti*

**Rhubarb Frangipane Tart**

*Whipped cream*

**Chocolate Icebox Cake**

*Crispy macadamia nuts,  
strawberries*

Four Course Menu \$52  
Entree & Dessert \$40



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