

FRESH • LOCAL Ingredients

Dine-In or Take-Out
Wednesday-Sunday 10am-2pm

Kilauea Lodge and Restaurant prides itself in bringing you products grown and harvested here on the islands. We would like to thank our local growers and farmers who helped us give you the true taste of Hawaii.

Aikane Plantation

Hamakua Macadamia Nut Co

Ni'ihau Ranch

Ahuimanu Farms

Hawaiian Lick's

Punalu'u Bake Shop

Aloha Happy Farm

Hilo Coffee Mill

Puna Goat Cheese

Armstrong Produce

Hilo Fish Company

Suisan Fish

Da Big Island Burn

Kuahiwi Ranch

Tea Hawaii

Ginger Ridge Farm

Kulana Foods

Volcano Winery

McCall's Farm



Entrees may have extra ingredients 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 food borne illness. For a small charge, we offer gluten-free toast. However, we are not a gluten-free restaurant.

In support of the rising costs of doing business, a 3% 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. If you would like this removed, please let your server know.

BRUNCH MENU

BRUNCH FAVORITES

Eggs Benedict • Poached eggs, English muffin, house-made hollandaise, country fried potatoes, with your choice: Canadian bacon \$15 Blackened fresh catch \$16 Crab cakes with cajun hollandaise \$18

Pahoehoe Lava • Two eggs, country fried potatoes, choice of bacon, ham, Portuguese sausage, link sausage or spam, whole wheat toast \$13

Lava Tube Omlet • Ham, spinach, onions, cheddar cheese. Served with country fried potatoes \$13

French Toast • Made with Punalu'u Portuguese sweet bread \$14

Steam Vent • Kilauea Lodge's fresh corned beef hash, two eggs, whole wheat toast \$15

BURGERS & SANDWICHES

Big Island Grass-fed Beef Burger • Grilled local beef with lettuce, tomato, onions, pickles, side fries or salad \$15
Add cheddar \$0.50 Add avocado, bacon or blue cheese \$2

Big Island Lamb Burger • Grilled local lamb burger on Lodge bun, jalapeño-cilantro aioli, lettuce, pickled onion, side fries or salad \$17

Crab Cake Burger • Panko-crusted crab cake on Lodge bun, siracha aioli slaw, tomato, onion, pickle, side fries or salad \$17

Chicken-Fried Tofu Sandwich • Crispy tofu on Lodge bun, slaw, tomato, onion, pickle, side fried or salad \$17

SALADS & SOUPS

Bowl of Soup \$8 • **Cup** \$6

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

Carne Asada Steak • Marinated and grilled Kuahiwi Ranch beef on mixed greens, radish, tomato, red onion, avocado, lime dressing \$18

LODGE FAVORITES

Volcano Loco • Grass-fed local beef burger patty, caramelized onions, mushrooms, rice, brown gravy, fried egg \$15

Catch of the Day • Grilled or blackened, with potatoes, vegetables, remoulade \$20

Cajun Shrimp & Sausage Pasta • Kua'i shrimp, German sausage, tomato, onion, linguine, creamy cajun sauce \$20

Pork Chop • Dry-rubbed chop with Lodge barbecue sauce, potatoes and vegetables \$17

Crispy Fried Chicken for Two • Choice of three sides: jalapeño or regular mac & cheese, crispy cajun potatoes, coleslaw, sautéed kale, cornbread, or steamed broccoli & corn \$30 (Dinner for 4 \$55)

BEVERAGES

Coffee, Tea, Cocoa \$4

Oolong or White Tea \$10 (serves 2)

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

Lilikoi Iced Tea \$4

Soft Drinks \$4

Assorted Juices \$4

Milk \$4

KEIKI MENU

12 and under
Includes fries or salad

Burger \$7

Hot Dog \$7

Grilled Cheese \$7

Desserts

Please Inquire for daily selection

FRESH • LOCAL Ingredients

Dine-In or Take-Out Dinner
Wednesday-Sunday 5pm-8pm

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DINNER MENU

A note from our Chef:

Our culinary team takes pride in creating the classic dishes on our menu as well as a daily variety of specials featuring the local bounty from the Big Island and hand selected speciality items.

Your server will describe our specials and help guide you through a delicious evening!

TO START

Kale Caesar Salad • Local kale, Caesar dressing, blistered grape tomatoes, croutons, parmesan \$10

Daily House-Made Soup • \$7

Crab Cakes • Sriracha aioli, cabbage slaw \$14

Panko Crusted Calamari Steak • Lemon caper butter sauce \$14

ENTREES

Grilled Ono • Sautéed cauliflower, raisins, capers, macadmia nuts, crispy fingerling potatoes, lemon butter sauce \$35

Grilled New Zealand Lamb Chops • Baba ganoush, lemon-zataar vegetables, basmati rice, garlic-yogurt sauce \$38

Seared Chicken Breast • Our handmade fettucine, tomato sauce, olive tapenade, shaved parmesan \$32

Crispy Tofu • Charred cauliflower, mushrooms and kale in sweet chili sauce, steamed rice, crispy wontons \$28

Grilled Ribeye • Hamakua and Volcano mushrooms, sautéed vegetables, crispy potatoes, herbed butter \$39

SOFT BEVERAGES

Coffee, Tea, Cocoa \$4

Oolong or White Tea \$10 (serves 2)

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

Liliko'i Iced Tea \$4

Soft Drinks \$4

Assorted Juices \$4

Milk \$4

Desserts

Please inquire for daily selection

PAU HANA



PUPUS

Chicken Wings – \$10

Korean BBQ • Buffalo • Garlic Parmesan

Soup of the Day

Cup \$5 • Bowl \$7

House Salad

Small \$4 • Large \$9

Build Your Own Fries – \$6

Choose 2 toppings, each additional topping \$1

*Cheddar • Swiss • Bleu Cheese • Parmesan • Garlic
Furikake • Jalapeño • Bacon • BBQ Sauce • Gravy
Sriracha Aioli • Jalapeño-Cilantro Aioli • Ranch*

DRINKS

Liliko Margarita – \$8

Mai Tai – \$8

Island Iced Tea – \$8

Martinis – \$12

House Wines – \$8

Local Brews – \$5

Served from 2:00PM - 4:00PM

