# Kula Lodge Lunch Menu

### Soup, Salads & Appetizers

Soup du Jour Ask about our featured daily soup	\$12	Seared Ahi Served with avocado, fresh ginger lime sauce & wasabi	\$18
Local Harvest Salad Mixed greens with cucumbers, tomatoes, sprouts, pickled onions and toasted sunflower seeds tossed with a honey citrus dressing and tahini vinaigrette	\$15	<b>Coconut Shrimp</b> Breaded with shredded coconut served with Thai Chili aioli and pineapple salsa	\$18
Classic Caesar Jr Romaine with house made Caesar dressing, croutons and Parmesan	\$14	Kula Lodge Quiche Tomatoes, caramelized onion and goat cheese baked in a puff pastry. Served with seasonal fruit and a slice of banan bread	<b>\$17</b> a
Mediterranean Plate Hummus, tomatoes, cucumbers, feta, pickled onions, greens with tahini dressing and flat bread and veggie patty	\$19 /	Loco Moco Maui cattle burger and brown gravy served with white rice and 2 fried eggs	\$16
Sandwiches	2	Entrees	
Maui Cattle Burger Locally made bun, Maui cattle burger patty, lettuce, tomato, onion and pickles. Served with sweet potato chips	<b>\$18</b>	Mango BBQ Pork Ribs Pork ribs served with pineapple salsa and potato mac salad and white rice	<b>\$26</b>
Veggie Burger Veggie patty on a locally made bun, lettuce, tomato, onior pickles. Served with sweet potato chips	<b>\$17</b> and	<b>Fish &amp; Chips</b> Crispy fried fish in Maui's own Big Swell IPA beer batter. Served with tartar sauce and French fries	\$24

#### **Fish Sandwich**

Grilled Ono on a locally made bun, house slaw and pickled red onion. Served with sweet potato chips

#### **Pulled Pork Sandwich**

With house made mango BBQ sauce, slaw with a hint of wasabi and pickled onions on a locally made bun. Served with sweet potato chips

#### **Kalbi Short Ribs**

Grilled beef short ribs served over organic watercress with potato mac salad, white rice and kimchee

#### \$17 Grilled Ono

\$18

\$28

\$26

\$26

Served with a lemon herb oil over a bed of organic watercress with potato mac salad and white rice

#### Lemon Garlic Shrimp

Served over a bed of organic watercress with potato mac salad and white rice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## Artisan Brick Oven Pizza

\$19

### Build your own pizza

Handmade Pizza with San Marzano tomato sauce and mozzarella cheese ADD YOUR TOPPINGS \$3 ea.

Pepperoni Italian sausage Portuguese sausage Bacon Kalua pork Mushrooms Onions Bell Peppers Black olives Artichoke hearts Pesto Basil Pineapple Goat Cheese Poblano Peppers

## Desserts \$12

Gluten Free Chocolate Cake Pineapple Upside Down Cake NY style Cheesecake Kona Mud Pie Lilikoi Cream Pie Key Lime Pie

> \*The Kula Lodge Lunch Menu exclusively uses locally farmed fruits and vegetables. Also organic ingredients whenever possible\*