

LIMITED
MENU



HOURS: 11 AM - 6:30 PM
LAST CALL FOR FOOD: 6 PM

QUESADILLA

Large Flour Tortilla Stuffed with Monterey Jack and Cheddar Cheeses

\$14

Add:
Chicken Thigh 4
Chicken Breast 5
Avocado 4

HAND TOSSED CHICKEN
WINGS

Available in Spicy Curry, Buffalo, Asian Garlic, or BBQ

\$20

PAU HANA NACHOS

House-made Queso Sauce, Mango Pineapple Pico De Gallo & Fresh Jalapenos

\$15

Add:
Chicken Thigh 4
Chicken Breast 5
Avocado 4

RANCHER’S BURGER

8 oz All-Natural Burger, Brioche Bun, Lettuce, Tomato, Onion & Choice of Cheese
American, Cheddar, Pepperjack, Swiss or Blue Cheese
(Sub Vegetarian Burger +\$2)

\$22

Add:
Avocado 4
Bacon 3
Gluten Free Bun 2

HAWAIIAN BURGER

8 oz All-Natural Burger, Pineapple Salsa, Caramelized Onions, Teriyaki Glaze, Hawaiian Sweet Roll

\$23

Add:
Avocado 4
Bacon 3
Gluten Free Bun 2

CHICKEN WRAP

Marinated Grilled Chicken, Pineapple Pico De Gallo, Spring Mix, Shredded Jack Cheese, Volcano & Asian Sauce

\$19

GARDEN WRAP

Hummus, Cucumber, Butter Lettuce, Tomato, Alfalfa Sprouts & Pesto Oil in a Sun-Dried Tomato Tortilla

\$18

All handhelds come with Potato Chips
Upgrade to:
Fries 3
Onion Rings 4
Green Salad
Kale Caesar 3

B.L.T.

Applewood Smoked Bacon, Butter Lettuce, Tomato & Alfalfa Sprouts on Hawaiian Texas Toast with Pesto Aioli

\$17

ONION RINGS

Volcano Sauce for Dipping

\$10

CHIPS & QUESO SAUCE

House-made Cheese Sauce & Tortilla Chips

\$11

FURIKAKE FRIES

Crispy Fries Covered in Wasabi Aioli & Volcano Sauce, Finished with Furikake

\$12

GARLIC AIOLI FRIES

Crispy Fries Topped with Garlic Aioli, Parmesan Cheese and Green Onion

\$12

SEASONED FRIES

\$9

GRILLED CHEESE

Texas Toast with American Cheese Served with Potato Chips

\$13

Upgrade to:
Fries 3
Onion Rings 4
Green Salad 3
Kale Caesar 3

CHICKEN TENDER & FRIES

Three Homestyle Battered Tenders & Fries

\$15

SHRIMP TEMPURA

Six prawns, Asian Garlic & Volcano Sauce, topped with Seaweed Salad

\$20

BACON CHEESE FRIES

House-made Queso Sauce, Crispy Bacon, Fresh Jalapenos

\$16

ROASTED GARLIC
HUMMUS

House-made Chickpea Hummus, Goat Cheese, Pickled Onion, Cucumber, Carrot, Pepperoncini, & Naan Bread

\$15

LAHAINA FISH TACOS

Blackened Line Caught Mahi Mahi, Local Greens, Cilantro Lime Aioli, Mango Pineapple Pico De Gallo, Fresh Lime, Chips & Salsa

\$21

FIRECRACKER POKE
BOWL*

Ahi Tuna Volcano Sauce, Seaweed Salad, Pickled Onion, Asian Garlic Glaze, Furikake & Steamed Rice

\$20

ASIAN GARLIC POKE
BOWL*

Ahi Tuna in Asian Glaze, Cucumber, Onion, Seaweed Salad, Pickled Onion, Furikake & Steamed Rice

\$20

CRISPY CALAMARI

Thinly Sliced, Flash Fried Calamari Steak, Cilantro Lime Aioli and Fresh Lime

\$18

POKE SALAD

Choice of Poke, Mango, Kula Mixed Greens, Seaweed Salad, Tomato, Cucumber, Avocado, Asian Garlic and Wasabi Aioli

\$22

UPCOUNTRY SALAD

Grilled Chicken Thigh, Spinach, Goat Cheese, Tomatoes, Cucumber, Pineapple Pico De Gallo & Mango Vinaigrette

\$19

KULA HOUSE SALAD

Kula Greens, Carrots, Cucumber, Onion & Tomatoes with Mango Vinaigrette

\$15

Add:
Chicken Thigh 4
Chicken Breast 5
Mahi Mahi 6

KALE CAESAR SALAD

Blend of Kale and Romaine Hearts, Parmesan Cheese, Croutons, and Classic Dressing

\$16

Add:
Chicken Thigh 4
Chicken Breast 5
Mahi Mahi 6

PASTA

Red Sauce or Butter

\$11

KEIKI BURGER

4 oz Burger Served with Potato Chips

\$14

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION.