

FRESH START

- *ahi tataki 29
seared ahi, pineapple relish, wonton
- spreads and crudite 24
garlic hummus, dill lebni, almond romesco
local vegetables
add za'atar spiced flatbread 7
- shakshuka and toast 24
pomodoro, whipped ricotta, squash
soft poached egg, semolina bread
- house-cured salmon board 31
breadshop rye, herb cream cheese, trout roe
- fresh baked pastry trio 19
butter croissant, dark chocolate scone
banana bread, house jams
- fruit plate 13
seasonal fresh fruits

EGGS

- hau tree eggs benedict 26
ham, hollandaise, chives
- spinach benedict 24
sauteed spinach, garlic, hollandaise, chives
- crab cake benedict 36
hollandaise, old bay, chives
- two eggs any style 24
choice of: bacon, chicken sausage,
portuguese sausage, or ham
- breakfast congee 36
pork belly, 6 minute egg, pickled mustard greens
- wagyu steak and eggs 46
5 ounces, two eggs any style
salsa verde potatoes
- washugyu short rib 40
5 ounces, shiso rice, ajitama egg, crispy potato
fried garlic, beef jus, cilantro

SWEET

- hau tree french toast 21
vanilla custard, fresh berries
- lemon ricotta pancakes 22
lemon curd, sweet ricotta, strawberries

GREENS

- ancient grain greek salad 22
mixed grains, lemon tahini, tomatoes
cucumber, feta
- baby gem salad 22
frissé, pine nut pesto, lemon vinaigrette
sourdough croûtons
- kale and spinach salad 22
endives, pomegranate, toasted almonds
gorgonzola, green goddess dressing
- salad additions—
add avocado 6
add chicken 12
add seared ahi 16
- *local ahi niçoise 32
6 minute egg, broccolini, tomato
potato, olives, salsa verde

ON BREAD

- avocado toast 21
smashed avocado, tomato jam, tomato relish
add soft boiled egg 3
- kaimana beach burger 25
local beef patty, american cheese
house pickle, kaimana sauce
add lettuce and tomato 4
add bacon 4
- chicken club 25
bacon, avocado, tomatoes, sprouts, dijonnaise
- ahi burger 26
ahi patty, asian slaw, wonton, spicy aioli

SIDES

- chia breakfast parfait 16
half papaya, fresh fruits, mint, granola
- yogurt & granola cup 12
greek yogurt, pineapple jam, fresh fruits
- crispy potatoes 10
salsa verde
- half papaya 8
- grilled bread 8
butter, choice of: pineapple or berry reserve

brunch

8 AM - 1:30 PM DAILY @THEHAUTREE

*Consuming raw or undercooked foods may increase your risk of foodborne illness

**A 20% automatic gratuity will be added to all parties larger than 5 (including parties with separate checks).

BRUNCH COCKTAILS

mango tequila sunrise 18
querido mango tequila, pineapple, orange, lime
saline, housemade grenadine

buena vista irish coffee 18
tullamore dew, kona coffee, cream

kunia coffee 18
kona coffee, cream, cinnamon
ko hana kokoleka honey and cacao liqueur

hau tree bloody mary 18
tito's, guajillo infused
nuestra soledad, tomato, chipotle
lemon, horseradish, spam

kaua'i salted espresso martini 18
kona roasted cold brew, koloa coffee and cacao rums
mole bitters, sea salt

ISLAND - STYLE

dr. freezy's tiki time machine 18
cabernet, allspice dram, ginger, frosty

waikiki mai tai 17
rum, orange curaçao, orgeat
guava, lilikoi, pineapple, koloa dark rum
hau tree mai tai glass 32

1944 mai tai 18
appleton and kuleana rums
orange curaçao, orgeat, lime, angostura

pina colada project
classic, cold brew, miami vice, or local ube
starting @ 18

MIMOSAS

island mimosa 16
sparkling wine, pineapple orange & guava

mimosas for the table 80
bottle of cava & carafe of juice
with laurent perrier brut champagne 125

ROSÉ ALL DAY

gamay, château thivin
beaujolais, france
16 glass / 70 bottle

sangiovese, la spinetta 'il rosé di casanova'
toscana, italy
17 glass / 75 bottle

nebbiolo, antoniolo 'bricco lorella'
piedmont, italy
16 glass / 70 bottle

grenache/merlot blend, licence IV
provence, france
15 glass / 85 bottle (liter)

jané ventura 'reserva de la música' brut rose
penedés, spain
15 glass / 65 bottle

byington, sparkling rose
santa cruz mountains, ca
25 glass / 95 bottle

BOOZE-FREE

queen's cooler 11
calamansi, yuzu, soda, lavender

e komo mai 11
pineapple, guava, lilikoi, orgeat,
cocktail artist triple sec, lime, iced tea
hau tree pineapple glass 26

maui "vitalitea" kombucha 9
seasonal selection <0.5% abv

BREWS & JUICE

french press 16
100% kona coffee "konawaena estate"

hau tree blend coffee 6
100% kona cold brew 8
pot of loose leaf tea 8
passionfruit iced tea 7
fresh juice 7

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