

# HAUTREE

## 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
- 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
- chia breakfast parfait 16  
half papaya, fresh fruits, mint, granola

## 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
- shakshuka and toast 24  
pomodoro, whipped ricotta, squash  
soft poached egg, semolina bread
- 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

## 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  
radicchio, 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, dijonaise
- ahi burger 26  
ahi patty, asian slaw, wonton, spicy aioli

## SIDES

- fruit plate 13  
seasonal fresh fruits
- 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 preserve

## brunch

8AM-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).

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## 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

frose all day 18  
rose, raspberry, lime, thyme, frosty

waikiki mai tai 18  
rum, orange curaçao, orgeat  
guava, lilikoi, pineapple, koloa dark rum  
hau tree mai tai glass 33

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

grenache/cinsault, whispering angel  
côtes de provence, france  
16 glass / 38 bottle (375 mL)

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)

pinot meunier, middle-earth  
nelson, nz  
14 glass / 60 bottle

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