

FRESH START

*ahi tataki seared ahi, pineapple relish, wonton 29

spreads and crudite garlic hummus, dill lebni, almond romesco local vegetables, za'atar spiced flatbread 26

house-cured salmon board breadshop rye, herb cream cheese, trout roe 31

BENEDICTS

all benedicts served with house salad and breakfast potatoes

add bacon 4 | add spinach 4 | add avocado 6

hau tree eggs benedict ham, harissa, hollandaise, chives 27

spinach benedict sauteed spinach, garlic, harissa, hollandaise, chives 25

cured salmon benedict asparagus, harissa, hollandaise, chives 33

crab cake benedict hollandaise, old bay, chives 37

EGGS

loco moco local beef patty, gravy, caramelized onions, pickled red peppers, crispy garlic, sunny side egg 29

two eggs any style house salad, potatoes, choice of: bacon, chicken sausage, portuguese sausage, or ham 25

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

frittata portuguese sausage, sundried tomato, roasted peppers, cheddar, salsa verde 28

wagyu flank steak and eggs house salad, potatoes, two eggs any style, 5 oz steak 46

SWEETS

ube cinnamon roll ube cream cheese frosting, candied mac nuts 18

calamansi ricotta pancakes calamansi curd, sweet ricotta, fresh fruit 23

GREENS

add avocado 6 | add chicken 12 | add seared ahi 16 | add salmon 17

ancient grain greek salad mixed grains, lemon tahini, tomatoes, cucumber, feta 22

baby gem salad frissé, pine nut pesto, lemon vinaigrette, parmesan, sourdough croutons 22

kale and spinach salad radicchio, strawberry, toasted almonds, gorgonzola, green goddess dressing 22

*local ahi niçoise summer potato salad, frisee salad, tomato relish, pole beans, onion, 6 minute egg 32

ON BREAD

avocado toast smashed avocado, tomato jam, tomato relish 21

add soft boiled egg 3

kaimana beach burger local beef patty, american cheese, house pickle, kaimana sauce 26

lettuce and tomato available upon request

add bacon 4

chicken club bacon, avocado, tomatoes, sprouts, dijonaise 26

fish sandwich sesame crusted fish, furikake mayo, crispy wonton, house kimchee 27

LITE BITES

fresh baked pastry trio butter croissant, dark chocolate scone, banana bread, house jams 19

fruit plate 13

half papaya 8

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

yogurt & granola cup greek yogurt, pineapple jam, fresh fruits 12

crispy potatoes salsa verde or hollandaise 10

BREWS AND JUICE

coffee 6 | 100% kona cold brew 8 | french press 16

pot of loose leaf tea 8 | tea bag 6

passionfruit iced tea 7

fresh juice 7

HAUTREE

brunch

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).

MORNING MIXES

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

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

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

island mimosa sparkling wine, pineapple orange & guava 16

mimosas for the table

cava & carafe of juice 80

laurent perrier brut champagne & carafe of juice 125

ISLAND-STYLE

pina colada project starting @ 18

classic, cold brew, maui wowee, or ube

bango mango daiquiri hawaiian rum, mango, passionfruit, lime, frozen 19

hurricane hank old forester bourbon, strawberry, pineapple, black cherry, mango, lilikoi, lime 18

waikiki mai tai light rum, orange curaçao, orgeat, guava, lilikoi, pineapple, koloa dark rum 18

1944 mai tai appleton jamaican & local kuleana rums orange curaçao, orgeat, lime, angostura 18

one for my friend st. george vodka, lychee, grapefruit, peach, lime coconut, orange flower water 20

BOTTLED FREEZER MARTINIS 2 full martinis in each frosty bottle

each with a sidecar of adobo pickled onions and meyer lemon stuffed castelvetrano olives

momoa martini meili vodka, mananalu water 31

classic gin martini tulchan gin, hendrick's gin, dolin dry, carpano bianco, orange bitters 37

RE-WORKED CLASSICS

hau tree highball hibiscus infused pau maui vodka, yuzu, soda 16

old fashioned AF

Hau Tree blend of angel's envy bourbon nelson's green brier tennessee whiskey rittenhouse rye, angostura bitters and citrus oil 23

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

pisco punch pisco, pineapple, lemon agave, shiso 19

TEQUILA HERE!

official unofficial world's best tequila mule

herradura blanco, lime, tamarind, black pepper bitters, geijer fernet, ginger beer 19

mango tequila sunrise querido mango & real del valle blanco pineapple, orange, pomegranate, sea salt, lime 18

pineapple jalapeno margarita tanteo jalapeno, pineapple, lime, agave, poblano chili liqueur 19

beachside paloma teremana blanco, grapefruit, campari, lime, fizz 19

devil's swing xicaru mezcal, apricot liqueur, punt e mes, basil infused evoo 20

BOOZE-FREE

italian spritz giffard's bitter aperitif, grapefruit, yuzu, lime, fizz 11

art's mango whoopsie coconut, peach, mango, lime, meyer lemon essence, rosemary, spritz 11

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

pauwela ginger turmeric kombucha | serves 2 | <0.5% abv | 12

CANNED BREWS

party boy tokyo style pilsner | hana koa brewing co | 16oz 4.2% ABV | 14

single fin lager | kalihi beer | 16oz 5.0% ABV | 14

skinny jeans ipa | waikiki brew co | 12oz 6.0% ABV | 9

HAUTREE

cocktails + beer

LIVE PONO, DRINK RESPONSIBLY