

FRESH START

fresh baked pastry trio	butter croissant, dark chocolate scone, banana bread, house jams (v).....	19
spreads & crudite	maui onion hummus, dill lebni, almond romesco local vegetables, za'atar spiced flatbread (v)	27
kusshi oysters (6 pieces)	yuzu kosho mignonette (dg).....	35
add ossetra caviar		20
ahi poisson cru	coconut milk, jalapeno, cilantro, okinawan sweet potato chips, lettuce, radish (d).....	28
house-cured salmon board	breadshop rye, herb cream cheese, trout roe	31

BENEDICTS all benedicts served with house salad and breakfast potatoes

BENEDICT ADDITIONS bacon 4 | spinach 4 | avocado 6

hau tree eggs benedict	ham, harissa, hollandaise, chives	28
spinach benedict	sauteed spinach, garlic, harissa, hollandaise, chives (v).....	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 (g).	25
shakshuka and toast	pomodoro, whipped ricotta, squash, soft poached egg, semolina bread (v).....	24
frittata	portuguese sausage, sundried tomato, roasted peppers, cheddar, salsa verde (g).....	28

SWEETS

ube cinnamon roll	ube cream cheese frosting, candied mac nuts (v).....	16
focaccia french toast	sweet focaccia, cinnamon, mascarpone, blueberry thyme preserves (v).....	19
calamansi ricotta pancakes	calamansi curd, sweet ricotta, fresh fruit (v).....	23

GREENS

SALAD ADDITIONS avocado 6 | chicken 12 | seared ahi 16 | salmon 17

ancient grain greek salad	mixed grains, lemon tahini, tomatoes, cucumber, feta (v).....	22
miso caesar salad	baby gem, kale, tomatoes, pecorino, savory crumble (v).....	22
kale and spinach salad	radicchio, strawberry, toasted almonds, gorgonzola, green goddess dressing (gv).....	22
local ahi niçoise	summer potato salad, frisee salad, tomato relish, pole beans, onion, 6 minute egg (g).....	32

ON BREAD

avocado toast	smashed avocado, tomato jam, tomato relish (v).....	21
add soft boiled egg		3
kaimana beach burger	local beef patty, american cheese, house pickle, kaimana sauce, french fries	27
lettuce and tomato available upon request		
add bacon		4
chicken club	bacon, avocado, tomatoes, sprouts, dijonaise, french fries	27
fish sandwich	sesame crusted fish, furikake mayo, crispy wonton, house kimchee, french fries	27

LITE BITES

fruit plate (dgv).....		13
half papaya (dgv).....		8
chia breakfast parfait	half papaya, fresh fruits, mint, granola (gv).....	16
yogurt & granola cup	greek yogurt, pineapple jam, fresh fruits (v).....	12
crispy potatoes	salsa verde or hollandaise (gv).....	10

BREWS AND JUICE

100% kona french press	16 cold brew	8 coffee	7 passionfruit iced tea	7
hot tea	7 island breakfast, maui earl grey, jasmine mamaki, sencha green tea, mango peach, mint mamaki, chamomile			
fresh juice	7 orange, pineapple, grapefruit, ppop (blend of passionfruit, pineapple, orange, guava)			

Allergen key

- d - dairy
- g - gluten
- v - vegetarian

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 agave de cortes, 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, & cacao liqueur	18
island mimosa	sparkling wine, pineapple, orange, & guava	16
mimosas for the table		
cava & carafe of juice		80
laurent perrier 'la cuvee' brut champagne & carafe of juice		115

ISLAND-STYLE

pina colada project starting @ 18		
classic, cold brew, maui wowee, ube, or red velvet		
bango mango daiquiri	hawaiian rum, mango, passionfruit, lime, frozen	19
singapore sling	sipsmith gin, benedictine, dark cherry liqueur, pineapple, lime, bitters, fizz	23
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			
house blend of uncle nearest bourbon, nelson's green brier tennessee whiskey, rittenhouse rye, angostura bitters & citrus oil			23
kaua'i salted espresso martini	kona roasted cold brew, koloa coffee & cacao rums, mole bitters, sea salt	18	
toki shiso highball	toki japanese whiskey, shiso bitters, soda, lemon	18	

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	xicarú 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

rice breaker tokyo style pilsner	hana koa brewing co 16oz 4.2% ABV	14
single fin lager	kalihi beer 16oz 5.0% ABV	14
hiker's dream hazy ipa	aloha beer co 12oz 6.3% ABV	9

HAUTREE

cocktails + beer

LIVE PONO, DRINK RESPONSIBLY