

FRESH START

- ahi tataki 24
seared ahi, pineapple relish, wonton pi
- oysters on the half shell
3 for 14 | 12 for 48
- house-cured salmon 26
breadshop rye, herb cream cheese, trout roe
- fresh baked pastry trio 16
butter croissant, dark chocolate scone,
banana bread, house jams

EGGS

- hau tree eggs benedict 26
ham, hollandaise, tarragon
- spinach benedict 24
sauteed spinach, garlic, hollandaise, tarragon
- lobster benedict 36
butter poached maine lobster, hollandaise, tarragon
- two eggs any style 22
choice of: bacon, chicken sausage,
portuguese sausage, or ham
- breakfast congee 36
pork belly, 6 minute egg, pickled mustard greens
- steak and eggs 44
10 oz akaushi wagyu, two eggs any style,
yuzu pupukea honey compound butter

SWEET

- hau tree french toast 19
vanilla custard, fresh berries
- lemon ricotta pancakes 20
lemon curd, sweet ricotta, oranges
- "cruffin" (weekends only) 6
flaky puff pastry, cinnamon sugar,
vanilla, mascarpone cheese

GREENS

- local ahi "niçoise" 24
6 minute egg, broccolini, tomato,
potato, olives, salsa verde
- baby kale and spinach salad 20
pomegranate, gorgonzola, almond
add avocado 3
add seared ahi 9
- chopped salad 20
feta, pickled onion, avocado
garbanzo, radish, cucumber, egg
add bacon 3

ON BREAD

- avocado toast 18
smashed avocado, tomato jam, tomato relish
add soft boiled egg 3
- kaimana cheeseburger 25
local beef patty, american cheese, bacon jam, special sauce
add lettuce and tomato 4
- ahi burger 26
ahi patty, asian slaw, wonton, spicy aioli
- maine lobster roll 38
butter poached lobster, umami aioli, avocado
crispy prosciutto

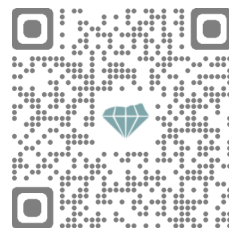
SIDES

- yogurt & granola cup 9
greek yogurt, pineapple jam, fresh fruits
- crispy potatoes 10
salsa verde
- fruit plate 10
seasonal fresh fruits
- half papaya 6

brunch

8AM-1:30 PM DAILY @THEHAUTREE

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



BRUNCH COCKTAILS

buena vista irish coffee 17
tullamore dew, kona coffee, cream

kunia coffee 17

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

garibaldi 16

campari, orange, grapefruit

hau tree bloody mary 18

tito's, guajillo infused
nuestra soledad, tomato, chipotle,
lemon, horseradish, spam

kapua fizz 18

roku gin, apricot liqueur, calamansi, lime,
egg white, absinthe, maraschino

kaua'i salted espresso martini 18

kona roasted cold brew, koloa coffee and cacao rums,
mole bitters, sea salt

sangria mule 16

hau tree tropical sangria 'ula'ula,
ginger beer, thyme

MAI TAIS

waikiki mai tai 17

flor de caña rum, orange curaçao, orgeat,
guava, lilikoi, pineapple, koloa dark rum
hau tree mai tai glass 20

1944 mai tai 18

appleton and kuleana rums,
ferrand dry curaçao, orgeat, lime, angostura

MIMOSAS

island mimosa 15

sparkling wine, pineapple orange & guava

mimosas for the table 75

bottle of cava & carafe of juice
with laurent perrier brut champagne 115

ROSÉ ALL DAY

une femme "the callie" sparkling rose
california
20 glass / 85 bottle

bouvet "rose excellence", brut
loire, france
16 glass / 70 bottle

pinot noir, von buhl
pfalz, germany
17 glass / 75 bottle

sangiovese, il poggione "brancato rosato"
tuscany, italy
15 glass / 65 bottle

grenache/merlot blend, license IV
provence, france
14 glass / 85 bottle (liter)

pinot noir, CEP, "hopkins ranch"
russian river valley, ca
16 glass / 70 bottle

BREWS & JUICE

french press 15
100% kona coffee "konawaena estate"

hau tree blend coffee 5

100% kona cold brew 8

pot of loose leaf tea 8

passionfruit iced tea 6

fresh juice 6

BOOZE-FREE

queen's cooler 10
calamansi, yuzu, soda, lavender

e komo mai 10
pineapple, guava, lilikoi, orgeat,
cocktail artist triple sec, lime, iced tea
hau tree pineapple glass 20

maui "vitalitea" kombucha 8
maui gold pineapple, ginger, turmeric, <0.5% abv

brunch

8AM-1:30 PM DAILY @THEHAUTREE

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