

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 agave de cortez,, 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 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
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	Hau Tree blend of noble oak 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
thee gold coast	turmeric infused la madrina, pineapple, lemon, agave, shiso	14

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