

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

BENEDICTS

- hau tree eggs benedict 26
ham, hollandaise, chives
- spinach benedict 24
sauteed spinach, garlic, hollandaise, chives
- cured salmon benedict 32
hollandaise, asparagus, chives
- crab cake benedict 36
hollandaise, old bay, chives
- benedict additions -
bacon 4 | spinach 4 | avocado 6

EGGS

- loco moco 28
local beef patty, gravy, caramelized onions,
pickled red peppers, crispy garlic, sunny side egg
- 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
- frittata 28
portuguese sausage, sundried tomato,
roasted peppers, cheddar, salsa verde
- wagyu steak and eggs 46
5 ounces, two eggs any style

SWEETS

- ube cinnamon roll 18
ube cream cheese frosting, candied mac nuts
- 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
parmesan, sourdough croutons
- kale and spinach salad 22
radicchio, strawberry, toasted almonds
gorgonzola, green goddess dressing
- salad additions-
avocado 6 | chicken 12 | seared ahi 16 | salmon 17
- *local ahi niçoise 32
summer potato salad, frisee salad, tomato relish,
pole beans, onion, 6 minute egg

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
- fish sandwich 26
sesame crusted fish, furikake mayo,
crispy wonton, house kimchee

LITE BITES

- fresh baked pastry trio 19
butter croissant, dark chocolate scone
banana bread, house jams
- fruit plate 13
- half papaya 8
- chia breakfast parfait 16
half papaya, fresh fruits, mint, granola
- yogurt & granola cup 12
greek yogurt, pineapple jam, fresh fruits
- crispy potatoes 10
salsa verde or hollandaise

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).

HAUTREE

BRUNCH COCKTAILS

mango tequila sunrise 18
querido mango tequila, pineapple, orange, lime
sea salt, pomegranate

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

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

ROSÉ ALL DAY

cinsault/grenache, carrat
languedoc, france
16 glass / 70 bottle

malbec, calcu 'gran reserva'
colchagua valley, chile
12 glass / 50 bottle

sangiovese, la spinetta 'il rosé di casanova'
toscana, italy
17 glass / 75 bottle

grenache/merlot blend, licence IV
provence, france
15 glass / 85 bottle (liter)

pinot meunier, middle-earth
nelson, nz

13 glass / 55 bottle

jeio "cuvee rosé"

prosecco, italy

16 glass / 70 bottle

jané ventura 'reserva de la música' brut rose

penedés, spain

14 glass / 60 bottle

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

BOOZE-FREE

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

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

pauwela ginger turmeric kombucha 12

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