

## FRESH START

fresh baked pastry trio	butter croissant, dark chocolate scone, banana bread, house jams	19
spreads and crudite	garlic hummus, dill lebni, almond romesco local vegetables, za'atar spiced flatbread	27
kusshi oysters (6 pieces)	yuzu kosho mignonette	35
add ossetra caviar		20
ahi poisson cru	coconut milk, jalapeno, cilantro, okinawan sweet potato chips, lettuce, radish	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	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	16
focaccia french toast	sweet focaccia, cinnamon, mascarpone, blueberry thyme preserves	19
calamansi ricotta pancakes	calamansi curd, sweet ricotta, fresh fruit	23

## GREENS

SALAD ADDITIONS		
	avocado 6   chicken 12   seared ahi 16   salmon 17	
ancient grain greek salad	mixed grains, lemon tahini, tomatoes, cucumber, feta	22
miso caesar salad	baby gem, kale, tomatoes, pecorino, savory crumble	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, french fries	27
<i>lettuce and tomato available upon request</i>		
add bacon		4
chicken club	bacon, avocado, tomatoes, sprouts, dijonnaise, french fries	27
fish sandwich	sesame crusted fish, furikake mayo, crispy wonton, house kimchee, french fries	27

## LITE BITES

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

100% kona french press	16		cold brew	8		coffee	6		passionfruit iced tea	7
hot tea	6		island breakfast, maui earl grey, jasmine mamaki, sencha green tea, mint mamaki, chamomile							
fresh juice	7		orange, pineapple, grapefruit, ppog (blend of passionfruit, pineapple, orange, guava)							



## 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 '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 oi	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	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

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