

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
- shakshuka and toast 22
pomodoro, whipped ricotta, squash,
soft poached egg, semolina bread
- house-cured salmon board 31
breadshop rye, herb cream cheese, trout roe
- fresh baked pastry trio 19
butter croissant, dark chocolate scone,
banana bread, house jams
- fruit plate 13
seasonal fresh fruits
- half papaya 8

EGGS

- hau tree eggs benedict 26
ham, hollandaise, chives
- spinach benedict 24
sauteed spinach, garlic, hollandaise, chives
- crab cake benedict 35
hollandaise, old bay, chives
- two eggs any style 24
choice of: bacon, chicken sausage,
portuguese sausage, or ham
- breakfast congee 36
pork belly, 6 minute egg, pickled mustard greens
- wagyu steak and eggs 46
5 ounces, two eggs any style,
salsa verde potatoes

SWEET

- hau tree french toast 21
vanilla custard, fresh berries
- 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
endives, pine nut pesto, lemon vinaigrette,
sourdough croûtons
- kale and spinach salad 22
endives, pomegranate, toasted almonds,
green goddess dressing
- salad additions—
add avocado 6
add chicken 12
add seared ahi 16
- *local ahi niçoise 32
6 minute egg, broccolini, tomato,
potato, olives, salsa verde

ON BREAD

- avocado toast 20
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, dijonnaise
- ahi burger 26
ahi patty, asian slaw, wonton, spicy aioli

SIDES

- yogurt & granola cup 12
greek yogurt, pineapple jam, fresh fruits
- crispy potatoes 10
salsa verde
- grilled semolina toast 7
salted butter

brunch

8 AM - 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).

BRUNCH COCKTAILS

mango tequila sunrise 18
querido mango tequila, pineapple, orange, lime
saline, housemade grenadine

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

beachside frose 16
pinot grigio, raspberry, lime, thyme, frosty

waikiki mai tai 17
flor de caña rum, orange curaçao, orgeat,
guava, lilikoi, pineapple, koloa dark rum
hau tree mai tai glass 32

1944 mai tai 18
appleton and kuleana rums,
ferrand dry curaçao, orgeat, lime, angostura

pina colada project
classic, miami vice or local ube
starting @ 18

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

ROSÉ ALL DAY

grenache/mourvedre, fifth moon
el dorado hills, ca
13 glass / 55 bottle

niellucciu/sciaccarellu, maestracci 'e prove'
corsica, france
17 glass / 75 bottle

barbera/arneis, cantine elvio tintero
piedmont, italy
13 glass / 55 bottle

schramsberg "mirabelle" sparkling brut rose
north coast, california
20 glass / 85 bottle

BY THE GLASS

loureiro/alvarinho blend, casa do valle
vinho verde, portugal
14 glass / 60 bottle

chenin blanc/viognier, pine ridge vineyards
napa valley, ca
13 glass / 55 bottle

BOOZE-FREE

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

maui "vitalitea" kombucha 9
seasonal selection <0.5% abv

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

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