

## FRESH START

- \*ahi tataki 24  
seared ahi, pineapple relish, wonton pi
- \*oysters on the half shell  
6 for 26 | 12 for 48
- house-cured salmon board 31  
breadshop rye, herb cream cheese, trout roe
- fresh baked pastry trio 18  
butter croissant, dark chocolate scone,  
banana bread, house jams

## GREENS

- \*local ahi "niçoise" 24  
6 minute egg, broccolini, tomato,  
potato, olives, salsa verde
- baby kale and spinach salad 22  
pomegranate, gorgonzola, almond  
add avocado 3  
add seared ahi 9
- chopped salad 22  
feta, pickled onion, avocado  
garbanzo, radish, cucumber, egg  
add bacon 3

## EGGS

- hau tree eggs benedict 26  
ham, hollandaise, tarragon
- spinach benedict 24  
sauteed spinach, garlic, hollandaise, tarragon
- crab cake benedict 35  
hollandaise, tarragon, old bay
- 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
- steak and eggs 46  
10 oz akaushi wagyu, two eggs any style,  
yuzu pupukea honey compound butter

## 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, bacon jam, special sauce  
add lettuce and tomato 4
- chicken sandwich 25  
crispy chicken, yuzu garlic aioli, pepper jam, sprout
- ahi burger 26  
ahi patty, asian slaw, wonton, spicy aioli

## SWEET

- hau tree french toast 20  
vanilla custard, fresh berries
- lemon ricotta pancakes 22  
lemon curd, sweet ricotta, oranges
- "cruffin" (weekends only) 8  
flaky puff pastry, cinnamon sugar,  
vanilla, mascarpone cheese

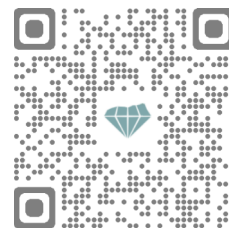
## SIDES

- yogurt & granola cup 12  
greek yogurt, pineapple jam, fresh fruits
- crispy potatoes 10  
salsa verde
- fruit plate 13  
seasonal fresh fruits
- half papaya 8

## brunch

8AM-1:30 PM DAILY @THEHAUTREE

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



## BRUNCH COCKTAILS

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

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

kunia coffee 17  
ko hana kokoleka honey and cacao liqueur,  
kona coffee, cream, cinnamon

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 20*

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

pina colada project\*  
starting @ 18  
\*iykyk

## 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

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

jeio "cuvee rosé"  
prosecco, italy  
16 glass / 70 bottle

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

grenache/syrah, summer water  
central coast, ca  
13 glass / 55 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

## 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 20*

maui "vitalitea" kombucha 9  
maui gold pineapple, ginger, turmeric, <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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