

LI 'LI 'I SMALL (BITES)

focaccia garlic, thyme, balsamic butter	9
king salmon poke cornets spicy mayo, avocado mousse, trout roe, sesame seeds	16
chip & rainbow caviar salt & vinegar potato chips, chive oil creme fraiche, trout roe, tobiko	19
add ossetra caviar 20	
kusshi oysters (6 pieces) yuzu kosho mignonette	35
add ossetra caviar 20	
harissa kauai shrimp lebni, cucumber salad, garlic crumble, herbs	24
add one piece shrimp 7	

PUPU APPETIZER

spreads and crudite garlic hummus, dill lebni, almond romesco, local vegetables, za'atar spiced flatbread	27
peas and burrata pea pistou, brioche croutons, smoked trout roe	22
add flatbread 7	
lomi hamachi hon dashi creme fraiche, chives, tomato, pickled onion, ogo	26
hamachi kama sesame crumble, ponzu glaze, ume plum	28
crispy spanish octopus miso bernaise, tomatoes, sea asparagus, cauliflower	29

LAU 'AI VEGETABLE

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, strawberries, toasted almond, gorgonzola, green goddess dressing	22

HANALIMA HANDCRAFTED (PASTA)

pistou mafaldi free-range chicken, garlic and pea pistou, pecorino	35
lumache pomodoro pomodoro, ricotta, crispy olive crumble	30
crab tagliatelle deep sea crab, chive, lemon beurre monte, sourdough garlic crumble	34
squid ink campanelle octopus testa, black truffle fonduta, parmesan	34

MAKAI SEA

seared local fish corn succotash, choy sum, crustacean choron	42
king salmon rainbow carrots, peas, beurre monte	37

AINA LAND

grilled lamb chops roasted eggplant, squash, chimichurri	45
wagyu striploin grilled 8 oz new york steak, brown butter, sunchokes, mushrooms, nasturtium, sherry jus	57

MAHI 'AI FARM

charred summer squash tomatoes, ricotta, basil aioli, puffed wild rice	22
sophia's rice ginger scallion, sesame oil, furikake	10
fried eggplant smoked yogurt, honey, lemon zest, garlic crunch oil	14
roasted potatoes harissa hollandaise, aleppo chili, chives	10
roasted cauliflower pickled grapes, pine nuts, lemon vinaigrette, caramelized cauliflower puree	13

Proudly Partnered with Local Farms:

Hirabara Farms, Ululoa Nursery, Wai Wong Farms, Island Green Farms
 Captain Mushroom Farms, Kauai Shrimp Fresh, Maui Pono, Rainbow Farms
 Sugarland Farms, Aloun Farms, Olokai Farms

dinner

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).



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	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
toki shiso highball	toki japanese whiskey, shiso, 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



HAU TREE
cocktails + beers

LIVE PONO, DRINK RESPONSIBLY