

## FRESH START

\*ahi tataki 24  
seared ahi, pineapple relish, wonton

spreads and crudite 24  
garlic hummus, dill lebni, almosco,  
local vegetables  
add zaatar spliced flatbread 7

fresh baked pastry trio 18  
butter croissant, dark chocolate scone,  
banana bread, house jams

## 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

steak and eggs 46  
10 oz akaushi wagyu, two eggs any style,  
yuzu pupukea honey compound butter

## SWEET

hau tree french toast 21  
vanilla custard, fresh berries

lemon ricotta pancakes 22  
lemon curd, sweet ricotta, strawberries

cruffin (weekends only) 8  
flaky puff pastry, cinnamon sugar,  
vanilla, mascarpone cheese

## GREENS

\*local ahi niçoise 24  
6 minute egg, broccolini, tomato,  
potato, olives, salsa verde

ancient grain greek salad 22  
mixed grains, lemon tahini, tomatoes,  
cucumber, feta  
add avocado 3  
add seared ahi 9

chopped salad 22  
red onion, pickled bell pepper, parmesan, diced avocado,  
roasted corn, cauliflower gremolata, creamy herb dressing  
add crispy prosciutto 3

## ON BREAD

house-cured salmon board 31  
breadshop rye, herb cream cheese, trout roe

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

## 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

\*\*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 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 15*

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

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

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

grenache blend, margerum "riviera rose"  
santa barbara county, ca  
16 glass / 70 bottle

grenache/cinsault, bonny doon vineyard  
central coast, ca  
13 glass / 55 bottle

grenache/merlot blend, license IV

provence, france  
14 glass / 85 bottle (liter)

nero d'avola/syrah, planeta  
menfi, sicily, italy  
17 glass / 75 bottle

nebbiolo, mamete prevostini "monrose"  
alpi retiche, italy  
14 glass / 60 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 15*

maui "vitalited" 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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