

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 23
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, pepperjam, 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

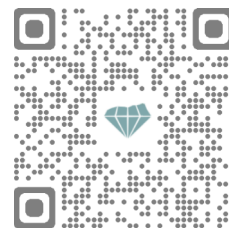
SIDES

- 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

syrah/cinsault, loup dans la bergerie
languedoc, france
15 glass / 65 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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