BRUNCH COCKTAILS

garibaldi
campari, orange, grapefruit
13

island mimosa
sparkling wine, pineapple orange & guava
13

smoking maria
el jimador blanco, guajillo infused nuestra soledad mezcal, tomato juice, chipotle, lemon, horseradish, spam
17

iced + spiced
appleton reserve blend rum, ancho reyes chili liqueur, cold brew, cardamom creme
17

EGGS

hau tree eggs benedict
la tour english muffin, ham, poached eggs, tarragon béarnaise
23

two eggs any style
choice of meat: bacon, chicken sausage, portuguese link, or ham, crushed and fried potatoes, salsa verde
17

SWEET

hau tree french toast
vanilla custard, maple syrup
17

lemon ricotta pancakes
oranges, lemon curd
17

ON BREAD

avocado toast
grilled semolina bread, tomato jam, smashed avocado
16
add soft boiled egg – 3

kaimana burger
local beef, bacon, tomato jam, special sauce, fresh la tour roll
22

ahi burger
asian slaw, wonton, spicy aioli
19

FRESH

local ahi "niçoise" salad
six minute egg, pole beans, potato, olives, salsa verde
22

SIDES

half papaya – 6

fresh baked pastry trio – 12

bacon – 6

chicken sausage link – 5

portuguese sausage link – 5

ham – 6

two eggs – 5

crispy potatoes – 5

french fries – 5

grilled bread – 4

brunch

10 AM – 2 PM DAILY

@THEHAUTREE

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SNACKS

oysters on the half shell
yuzu kosho mignonette
12

baked oysters
"escargot" butter
14

mussel escabeche "toast"
umami aioli, bagna cauda, herb salad
18

trout roe verrine
smoked egg mousse, creme fraiche, spiced potato chips
25

white bean "hummus"
eggplant marmalade, crispy herb, crudite
12

FIRST

kahuku corn salad
potato chips, sherry vinaigrette
12

bigeye tuna tartare
avocado, blue cheese, capers, herb oil
17

burrata "niçoise"
castelvetrano olives, tomato raisins, black garlic, herbs, croutons
15

seared maine scallops
pickled grapes, butternut, proscuitto, brown butter, sunflower
20

SECOND

ginger scallion steamed mahi
chili charred broccolini, infused soy
32

grilled kanpachi
sea asparagus vierge, onion oil
34

washugyu flank steak
charred radicchio, horseradish gremolata
36

green farro
brassicas, harissa butter, parmesan
26

kurobuta pork chop
black garlic honey glaze, brussels, pomegranate
34

SIDES

baby potatoes with salsa verde – 6
butternut, almond, garlic – 6

DESSERT

yuzu tart
whipped creme fraiche, mac nut brittle
14

toasted coconut cake
vanilla, rum
14

chocolate caramel tart tart
cocoa, cream
14

cheesecake
citrus, lilikoi, almond crumble
14

dinner

5 PM – 9 PM DAILY

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BREEZIES

hau tree highball
hibiscus infused pau maui vodka, yuzu, soda
13

toki highball
suntory toki whiskey, soda, shiso
13

italian highball
carpano bianco, grapefruit, soda
13

BEACHIES

waikiki mai tai
flor de caña rum, orange curaçao, orgeat, guava, lilikoi, orange, pineapple, koloa dark rum
15

1944 mai tai
appleton and kuleana rums, ferrand dry curaçao, orgeat, lime, angostura bitters
16

BEVVIES

hurricane hank
old forrester 100, strawberry, pineapple, blackberry, mango, lilikoi, lime
17

hold the umbrella!
smithwork's vodka, giffard's banane du brasil, blue curaçao, lime, pineapple
17

kunia castaway
kohana kea & stiggin's extra fancy pineapple rums, lemon
17

kapua fizz
roku gin, apricot liqueur, calamansi, lime, egg white, absinthe, maraschino
17

double el old fashioned
el silencio mezcal, el jimador reposado tequila, ancho reyes chili liqueur, agave, bittermans mole bitters
17

tuk tuk loose
rittenhouse rye, bengal spiced liqueur, yellow chartreuse, regan's orange bitters, grapefruit oil, cinnamon smoke
17

kaimana cocktail
coconut washed broker's gin, apricot liqueur, gran classico bitter
17

cocktails

HAPPY HOUR EVERY HOUR @THEHAUTREE

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SPARKLING

laurent perrier "la cuvee" brut
champagne, france
27 glass / 110 bottle

jeio "cuvee rosé"
prosecco, italy
16 glass / 75 bottle

WHITE WINES

semillon, brokenwood
hunter valley, australia
15 glass / 70 bottle

white blend, kuentz-bas
alsace, france
14 glass / 65 bottle

riesling, cf wines (gunderloch)
rheinhessen, germany
12 glass / 55 bottle

sauvignon blanc, domaine du salvard
loire, france
15 glass / 70 bottle

chardonnay, hartford court
russian river valley, usa
22 glass / 105 bottle

ROSÉ

grenache rosé, domaine du fontsainte
corbieres, france
14 glass / 70 bottle

RED WINES

pinot noir, melville
sta rita hills, usa
22 glass / 105 bottle

cabernet sauvignon, neal family vineyards
napa valley, usa
25 glass / 115 bottle

grenache, mccay cellars
lodi, usa
16 glass / 75 bottle

merlot, ancient peaks
paso robles, usa
15 glass / 70 bottle

syrah blend, ermitage du pic st loup
languedoc-roussilon, france
15 glass / 70 bottle

BEERS

waikiki brewing, craft light lager, 4% - 8

ola brew co, da hazy light, hazy ipa, 4.2% - 8

honolulu beerworks, kewalo's cream ale, 5% - 8

waikiki brewing, hana hou hefe, american wheat, 5.5% - 8

ola brew co, ola brew ipa, 6.3% - 8

honolulu beerworks, hop island, ipa, 7% - 8

maui brewing, coconut hiwa, porter, 6% - 8

maui brewing, pog, hard seltzer, 5% - 8

wine + beer

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