

EGGS

hau tree eggs benedict

la tour english muffin, ham,
poached eggs, béarnaise, potatoes
23

spinach benedict

sautéed spinach with garlic & shallot
23

lobster benedict

butter-poached lobster
29

two eggs any style

choice of meat: bacon, chicken sausage,
portuguese link, or ham,
crispy baby potatoes, salsa verde
19

SWEET

hau tree french toast

vanilla custard, maple syrup
19

lemon ricotta pancakes

oranges, lemon curd
19

FRESH

oysters on the half shell

yuzu kosho mignonette
3 for 12 / 12 for 46

local ahi "niçoise" salad

6 minute egg, cherry tomato,
potato, olives, salsa verde
23

chopped salad

za'atar vinaigrette, feta, pepperoncini,
pickled onion, crispy garbanzo,
radish, cucumber, boiled egg
21

sophia's kale salad

baby kale, pomegranate,
gorgonzola, almond, green goddess
20 / add seared ahi -8

ON BREAD

avocado toast

grilled semolina bread, tomato jam,
smashed avocado
16 / add soft boiled egg -3

kaimana cheeseburger

local beef double patty, bacon jam, special
sauce, fresh la tour roll, fries
25

ahi burger

asian slaw, wonton, spicy aioli, fries
23

lobster roll

brioche bun, umami aioli, herbs,
crispy prosciutto, avocado
29

SIDES

seasonal fruit plate - 12

half papaya - 6

fresh baked pastry trio - 12

2 eggs - 5

bacon or ham - 6

chicken sausage or portuguese links - 5

crispy potatoes with salsa verde - 7

grilled bread - 5

DESSERTS

15

yuzu tart

brûléed meringue

toasted coconut cake

vanilla, white chocolate

FOR TOMORROW

whole banana bread - 11
(packaged to take home)

brunch

10AM - 2 PM MON-THURS, 8AM-2PM WEEKENDS @THEHAUTREE

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

BRUNCH COCKTAILS

buena vista irish coffee

tullamore dew, kona coffee, cream

13

garibaldi

campari, orange, grapefruit

13

island mimosa

sparkling wine, pineapple orange & guava

15

smoking maria

el jimador blanco, guajillo infused nuestra

soledad mezcal, tomato, chipotle,

lemon, horseradish, spam

17

iced + spiced

appleton reserve blend rum, ancho reyes

chili liqueur, cold brew, cardamom creme

17

BREWS & BEVVIES

locally roasted by Kona Coffee Purveyors

kona "hualalai estate" brewed coffee -6

double espresso - 3.50

cafe latte - 5.50

cappuccino - 5.25

kona cold brew - 8

pot of loose leaf tea

hawaiian mamaki - 8

mint heritage - 7

sencha - 7

jasmine dream green - 7

keemun black - 7

pog - 7

orange juice - 7

grapefruit juice - 7

pineapple juice - 7

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SNACKS

oysters on the half shell

yuzu kosho mignonette
3 for 12 / 12 for 46

baked oysters

"escargot" butter
18

trout roe verrine

smoked egg mousse, creme fraiche,
spiced potato chips
25

white bean "hummus"

eggplant marmalade, crispy herb
with crudite -12 add grilled ciabatta -5

FRESH

chopped salad

za'atar vinaigrette, feta, pepperoncini,
pickled onion, crispy garbanzo, radish, cucumber,
boiled egg
20

grilled hirabara baby romaine

big island goat cheese, smoked trout roe,
garlic breadcrumbs
20

baby kale salad

pomegranate, gorgonzola, almond,
green goddess dressing
20

SIDES

roasted brussels, chermoula, grapes,

pickled cauliflower, feta

10

baby potatoes with salsa verde

10

butternut squash, almond, garlic

10

SMALL PLATES

burrata "toast"

tomato relish, prosciutto,
black garlic, truffle honey
19

hamachi crudo

tomato ponzu, cucumber, pickled radish,
avocado, trout roe
25

king salmon tartare

lemon gel, harissa, raisin puree, brioche
22

LARGE PLATES

ginger scallion steamed mahi

chili charred seasonal vegetables,
mushroom rice porridge, infused soy
32

grilled kanpachi

hirabara farm vegetable ragu,
harissa, lemon thyme broth
32

seared maine scallops

preserved lemon, peas, apricot,
kosho beurre blanc
32

washugyu flank steak

charred radicchio, horseradish gremolata
36

kurobuta pork chop

balsamic dijon, brussels, pomegranate
36

dinner

5 PM - 9 PM DAILY @THEHAUTREE

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BREEZIES

hau tree highball

hibiscus infused pau maui vodka,
yuzu, soda
13

toki highball

suntory toki whiskey, rosemary, soda
13

BEACHIES

waikiki mai tai

flor de cana rum, orange curaçao, orgeat,
guava, lilikoi, pineapple, koloa dark rum
15

1944 mai tai

appleton and kuleana rums,
ferrand dry curaçao, orgeat, lime,
angostura
16

feel the sunshine

kohana hawaiian agricole rum,
pau maui vodka, yellow chartreuse,
pineapple, yuzu, calamansi,
regan's orange bitters, soda
17

BEVVIES

hurricane hank

noble oak, strawberry, pineapple,
blackberry, mango, lilikoi, lime
17

kunia castaway

kohana hawaiian agricole rum,
stiggin's pineapple rum, lemon
17

kapua fizz

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

tuk tuk loose

rittenhouse rye, indian spiced liqueur,
yellow chartreuse, regan's orange bitters,
grapefruit essence
17

kaimana cocktail

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

double el old fashioned

el silencio mezcal, el jimador reposado
tequila, ancho reyes chili liqueur, agave,
bittermens mole bitters
17

cocktails

ROSE ALL DAY @THEHAUTREE

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SPARKLING

laurent perrier "la cuvee" brut

champagne, france
20 glass / 95 bottle

jeio "cuvee rosé"

prosecco, italy
15 glass / 70 bottle

WHITE WINES

semillon, brokenwood

hunter valley, australia
14 glass / 65 bottle

white blend, kuentz-bas

alsace, france
12 glass / 55 bottle

sauvignon blanc, langlois chateau

sancerre, france
16 glass / 75 bottle

riesling, cf wines, gunderloch

rheinhessen, germany
12 glass / 55 bottle

chardonnay, hartford court

russian river valley, usa
16 glass / 75 bottle

ROSÉ

grenache rosé, domaine du fontsaite

corbieres, france
12 glass / 55 bottle

rosé blend, domaine maestracci

corse calvi, corsica, france
14 glass / 65 bottle

AFTER DINNER

10 year malmsey, broadbent

madeira, portugal
20 glass

20 year tawny, taylor fladgate

porto, portugal
20 glass

RED WINES

pinot noir, melville

sta rita hills, usa
18 glass / 85 bottle

pinot noir, costa de oro, **served chilled*

santa barbara county, usa
12 glass / 62 bottle

grenache, mccay cellars

lodi, usa
14 glass / 65 bottle

syrah blend, ermitage du pic st loup

languedoc-roussillon, france
15 glass / 70 bottle

merlot, ancient peaks

paso robles, usa
14 glass / 65 bottle

cabernet sauvignon, neal family

vineyards

napa valley, usa
20 glass / 95 bottle

BEERS

waikiki brewing, craft light lager, 4%

8

ola brew co, da hazy light, hazy ipa,

4.2%

8

honolulu beerworks, kewalos cream

ale, 5%

8

waikiki brewing, hana hou hefe,

american wheat, 5.5%

8

honolulu beerworks, hop island, ipa, 7%

8

maui brewing, coconut hiwa, porter, 6%

8

ola brewing, hibiscus lavender,

hard seltzer, 5%

8

wine + beer

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