

EGGS

hau tree eggs benedict 23

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

spinach benedict 23

sauteed spinach with garlic & shallot

lobster benedict 32

butter poached live maine lobster

two eggs any style 20

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

SWEET

hau tree french toast 19

overnight vanilla custard, maple syrup

lemon ricotta pancakes 19

oranges, lemon curd

FRESH

oysters on the half shell

yuzu kosho mignonette
3 for 14 / 12 for 48

local ahi "niçoise" 23

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

baby kale salad

pomegranate, gorgonzola, almond, green goddess
20 / add seared ahi 9

chopped salad 20

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

ON BREAD

house-cured salmon 25

breadshop rye, cream cheese, herbs, trout roe

avocado toast

grilled semolina bread, tomato jam,
smashed avocado

17 / add soft boiled egg 3

kaimana cheeseburger 25

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

ahi burger 24

asian slaw, wonton, spicy aioli, fries

maine lobster roll 32

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

SIDES

seasonal fruit plate 10

cinnamon sugar "cruffin" (weekend only) 6

fresh baked pastry trio 15

yogurt & granola cup 9

half papaya 6

2 eggs 5

bacon or ham 6

chicken sausage or portuguese links 5

crispy potatoes with salsa verde 10

grilled bread 5

DESSERTS

yuzu tart 15

crème fraîche, almond crust

toasted coconut cake 15

vanilla, rum, valrhona opalys

cookies & cream 10

valrhona manjari cookie, vanilla ice cream

FOR TOMORROW

whole banana bread 12
(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.

HAUTREE

BRUNCH COCKTAILS

buena vista irish coffee 13
tullamore dew, kona coffee, cream

garibaldi 13
campari, orange, grapefruit

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

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

salted cacao espresso martini 17
kettle one, kona cold brew,
tempus fugit creme de cacao,
bittermens xocolatl bitters, sea salt

ROSÉ ALL DAY

grenache/merlot blend, license IV
provence, france
12 glass / 80 bottle (liter)

rosé blend, domaine maestracci
corse calvi, corsica, france
14 glass / 65 bottle

sparkling, jeio "cuvee rosé"
prosecco, italy
15 glass / 70 bottle

MIMOSAS

island mimosa 15
sparkling wine, pineapple orange & guava

mimosas for the table 75
bottle of cava and carafe of fresh pog,
grapefruit, or orange juice
with laurent perrier brut champagne 115

BREWS & JUICES

locally roasted by Kona Coffee Purveyors

french press 15
100% kona "hualalai estate"

hau tree blend coffee 5

double espresso 4

cafe latte 6

cappuccino 6

100% 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 juice 7

orange juice 7

grapefruit juice 7

BOOZE-FREE

queen's cooler 10
calamansi, yuzu, soda, lavender

e komo mai 10
pineapple, guava, lilikoi, orgeat,
cocktail artist triple sec, lime, iced tea

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