

DRINK FOR A CAUSE IN JUNE

lokahi fizz 17
kettle one, nolet's gin, citric acid solution,
soda, lemon, gold
(\$1 benefits Honolulu AIDS Walk)

mana nalu water 12 oz can 5
(\$1 benefits surfrider foundation)

BREEZIES

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

toki highball 13
suntory toki whiskey, rosemary, soda

BEACHIES

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

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

BEERS 8

waikiki brewing, craft light lager, 4%
ola brew co, da hazy light, hazy ipa, 4.2%
honolulu beerworks, kewalos cream ale, 5%
waikiki brewing, hana hou hefeweizen
american wheat, 5.5%
honolulu beerworks, hop island, ipa, 7%
maui brewing, coconut hiwa, porter, 6%
ola brewing, hibiscus lavender,
hard seltzer, 5%

BEVVIES

tricky nick's dastardly daiquiri 17
kohana hawaiian agricole rum,
plantation rum OFTD, lime
(limit 2)

hurricane hank 17
noble oak bourbon, strawberry, pineapple,
blackberry, mango, lilikoi, lime

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

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

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

bengal old fashioned 17
rittenhouse rye, drambuie,
cardamom & coriander liqueur
regan's orange bitters, grapefruit essence

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

cocktails + beer

ROSÉ ALL DAY / @THEHAUTREE

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

SPARKLING

laurent perrier, "la cuvee," brut
champagne, france
25 glass / 95 bottle

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

moscato d'asti, saracco
piedmont, italy
14 glass / 54 bottle

WHITE WINES

semillon, brokenwood
hunter valley, australia
15 glass / 65 bottle

pinot gris, lange
willamette valley, or
13 glass / 55 bottle

sauvignon blanc, patient cottat
sancerre, loire valley, france,
23 glass / 90 bottle

sauvignon blanc, hourglass estate
napa valley, ca
20 glass / 85 bottle

riesling, hooked
mosel, germany
13 glass / 55 bottle

chardonnay, carmel road
monterey, ca
13 glass / 55 bottle

chardonnay, dutton-goldfield
russian river valley, ca
17 glass / 75 bottle

ROSÉ

rosé blend, domaine maestracchi
corse calvi, corsica, france
15 glass / 65 bottle

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

RED WINES

pinot noir, banshee
sonoma county, ca
14 glass / 60 bottle

pinot noir, melville estate
santa rita hills, ca
19 glass / 85 bottle

grenache, mccay cellars
lodi, ca
15 glass / 65 bottle

syrah blend
ermitage du pic st loup
languedoc-roussillon, france
16 glass / 70 bottle

merlot, ancient peaks
paso robles, ca
15 glass / 65 bottle

cabernet sauvignon
neal family vineyards
napa valley, ca
20 glass / 95 bottle

AFTER DINNER

madeira, verdelho single harvest,
h & h, 2007
madeira, portugal
20 glass

20 year tawny port, dow's
porto, portugal
20 glass

wine

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