

afternoon bar menu

LIGHT BITES

oysters on the half shell

yuzu kosho mignonette
3 for 14 / 12 for 48

white bean "hummus"

eggplant marmalade, crispy herb
with vegetable crudité -13 add grilled ciabatta -5

hamachi crudo 25

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

king salmon tartare 22

lemon gel, harissa, raisin puree, brioche

baby kale salad 20

pomegranate, gorgonzola, almond, green goddess dressing

parmesan rosemary french fries 9

spicy aioli

SANDOS

kaimana cheeseburger 25

local beef double patty, bacon jam, special sauce, fries

ahi burger 24

asian slaw, wonton, spicy aioli, fries

lobster roll 32

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

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

3PM - 5 PM DAILY

@THEHAUTREE

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