

## FRESH START

fresh baked pastry trio butter croissant, dark chocolate scone, banana bread, house jams (v).....	19
kusshi oysters (6 pieces) yuzu champagne migonette (dg).....	36
add ossetra caviar 20	
ahi poisson cru coconut milk, jalapeno, cilantro, okinawan sweet potato chips, lettuce, radish (d).....	28
house-cured salmon board breadshop rye, herb cream cheese, trout roe .....	31

## CAVIAR-CENTRIC

TY, T.K. ahi poke, coconut dashi, avocado mousse, 3-grams osetra caviar (d).....	30
bougie blini lemon creme fraiche, chive, brown butter, 2-grams osetra caviar (d).....	24
kusshi royale yuzu champagne minognette, 1 gram osetra caviar (d).....	18
so, trio maybe try all three! (d).....	72

## BENEDICTS all benedicts served with house salad and breakfast potatoes

BENEDICT ADDITIONS bacon 4 | spinach 4 | avocado 6

hautree eggs benedict ham, harissa, hollandaise, tarragon .....	28
avocado benedict hollandaise, tarragon (v).....	26
cured salmon benedict asparagus, harissa, hollandaise, tarragon .....	33
snow crab benedict hollandaise, old bay, tarragon .....	37

## EGGS

loco moco local beef patty, gravy, caramelized onions, pickled red peppers, crispy garlic, sunny side egg .....	29
two eggs any style house salad, potatoes, choice of: bacon, chicken sausage, portuguese sausage, or ham (g).	25
shakshuka and toast pomodoro, whipped ricotta, squash, soft poached egg, toasted bread (v).....	24
frittata portuguese sausage, sundried tomato, roasted peppers, cheddar, salsa verde (g).....	28

## SWEETS

ube cinnamon roll ube cream cheese frosting, candied mac nuts (v).....	16
calamansi ricotta pancakes calamansi curd, sweet ricotta, fresh fruit (v).....	23

## GREENS

SALAD ADDITIONS avocado 6 | chicken 12 | seared ahi 16 | salmon 17

ancient grain greek salad mixed grains, lemon tahini, tomatoes, cucumber, feta (v).....	22
miso caesar salad baby gem, kale, tomatoes, pecorino, savory crumble (v).....	22
kale and spinach salad radicchio, strawberry, toasted almonds, gorgonzola, green goddess dressing (gv).....	22
local ahi niçoise summer potato salad, frisee salad, tomato relish, pole beans, onion, 6 minute egg (g).....	32

## ON BREAD

avocado toast garlic hummus, ho farms tomatoes, purple radish (v).....	22
add soft boiled egg 3	
kaimana beach burger local beef patty, american cheese, house pickle, kaimana sauce, french fries .....	27
lettuce and tomato available upon request	
add bacon 4	
fried chicken sandwich gochujang glaze, basil aioli, BnB pickles, brioche bun .....	28
fish sandwich local monchong, furikake mayo, crispy wonton, house kimchee.....	27

## LITE BITES

fruit plate (dgv).....	13
half papaya (dgv).....	8
chia breakfast parfait half papaya, fresh fruits, mint, granola (gv).....	16
yogurt & granola cup greek yogurt, pineapple jam, fresh fruits (v).....	12
crispy potatoes salsa verde or hollandaise (gv).....	10

### Allergen key

- d - dairy free
- g - gluten free
- v - vegetarian

## brunch

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

\*\*A 20% automatic gratuity will be added to all parties larger than 5 (including parties with separate checks).

## BREWS AND JUICE

100% kona french press 16 | cold brew 8 | coffee 7 | passionfruit iced tea 7

hot tea 7 | island breakfast, maui earl grey, jasmine mamaki, sencha green tea, mango peach, mint mamaki, chamomile

fresh juice 7 | orange, pineapple, grapefruit, ppog (blend of passionfruit, pineapple, orange, guava)

## MORNING MIXES

hau tree bloody mary sundried tomato & red pepper infused vodka, tomato, lemon, horseradish, spam ..... 18

irish coffee tullamore dew, kona coffee, cream ..... 18

kunia coffee kona coffee, cream, cinnamon, ko hana kokoleka honey, & cacao liqueur (*hot or cold*) ..... 18

island mimosa sparkling wine, pineapple, passionfruit, orange, & guava ..... 16

mimosas for the table

cava & carafe of juice ..... 80

laurent perrier 'la cuvee' brut champagne & carafe of juice ..... 115

## ISLAND-STYLE

pina colada project starting @ 18

classic, cold brew, hawaiian lava flow, ube, or peppermint bark

guava lane daiquiri hawaiian rum, guava, banana, lime, frozen ..... 19

waikiki mai tai light rum, orange curaçao, orgeat, guava, lilikoi, pineapple, koloa dark rum ..... 18

1944 mai tai appleton jamaican & local kuleana rums, orange curaçao, orgeat, lime, angostura ..... 18

## RE-WORKED CLASSICS

hokkaido highball toki whiskey, lavender, yuzu, soda ..... 19

until we meet again meili vodka, lychee, peach, dolin dry, egg white ..... 20

pina old fashioned jack daniel's rye whiskey, hau tree pineapple bitters, citrus oil ..... 21

gold coast sunset li hing infused whisky, honey, lemon ..... 18

kona cold brew martini cocoa infused pau vodka, borghetti and koloa coffee liqueur, cold brew ..... 19

## TEQUILA HERE!

hemingway paloma real del valle tequila, luxardo maraschino, soda, grapefruit, lime ..... 19

lilikoi margarita real del valle tequila, passion fruit, hawaiian peppa water, lime *\*spicy* ..... 18

mauna kea mule querido mango tequila, xicaru mezcal, mango & ginger shrub, soda, lime ..... 19

black point manhattan xicaru mezcal, geijer fernet, tiki bitters ..... 20

## BOOZE-FREE

art's mango whoopsie coconut, peach, mango, lime, meyer lemon essence, rosemary, spritz ..... 11

queen's cooler calamansi, yuzu, soda, lavender ..... 11

south swell elderflower, mint, cucumber, sparkling lemonade ..... 11

athletic lite n.a beer | athletic brewing co | 12oz <0.5% abv ..... 8

pauwela ginger turmeric kombucha | serves 2 | 16 oz <0.5% abv ..... 12

## CANNED BREWS

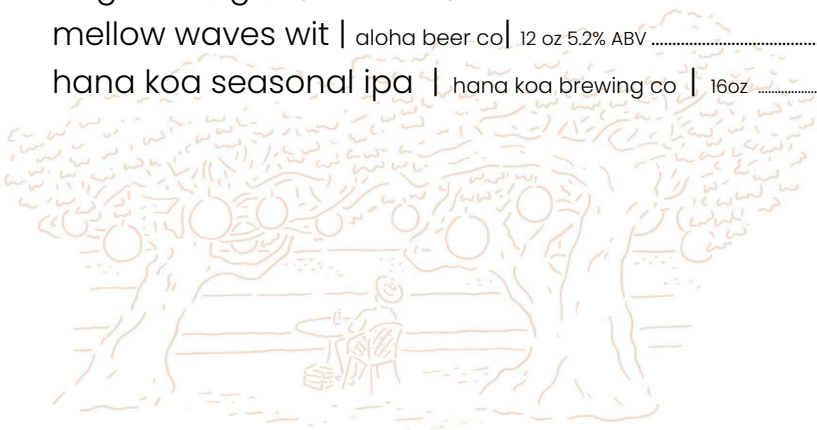
kewalo cream ale | honolulu beer works | 12 oz 5.0% ABV ..... 9

party wave pilsner | lanikai brewing co | 16oz 5.2% ABV ..... 14

single fin lager | kalihi beer | 16oz 5.0% ABV ..... 14

mellow waves wit | aloha beer co | 12 oz 5.2% ABV ..... 9

hana koa seasonal ipa | hana koa brewing co | 16oz ..... 15



# HAUTREE

cocktails + beer

LIVE PONO, DRINK RESPONSIBLY