

# HAU TREE

## SMALL BITES

focaccia	garlic, thyme, balsamic butter (v)	11
king salmon poke cornets	spicy mayo, avocado mousse, trout roe, sesame seeds (d)	16
chip & rainbow caviar	salt & vinegar potato chips, chive oil creme fraiche, trout roe, tobiko (g)	19
add ossetra caviar	20	
kusshi oysters (6 pieces)	yuzu champagne mignonette (dg)	36
add ossetra caviar	20	

## APPETIZERS

burrata and tomatoes	kamuela tomatoes, crispy olives, basil, country sourdough(v)	26
lomi hamachi	tomato vinaigrette, sweet onion, sea asparagus	26
hamachi kama	buttermilk brined, gochujang glaze, lime	28
crispy spanish octopus	nduja, fingerling potato, fennel	30

## 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, strawberries, toasted almond, gorgonzola, green goddess dressing (gv)	22
local ahi niçoise	summer potato salad, frisee salad, tomato relish, pole beans, 6 minute egg (g)	32

## PASTA

pistou bucatini	free-range chicken, garlic and pea pistou, pecorino	35
kahuku golden tomato strozzapreti	yellow squash, parmesan, basil crumble(v)	30
kauai prawn campanelle	prawn beurre monte, garlic sourdough, chives	32
fennel sausage orecchiette	black truffle fondua, crispy rosemary	34

## ENTREES

seared local fish	corn succotash, choy sum, crustacean choron (g)	42
king salmon	rainbow carrots, peas, beurre monte (g)	37
grilled lamb chops	roasted eggplant, squash, chimichurri (dg)	45
washugyu striploin	grilled 8 oz new york steak, brown butter, pommes aligot, mushrooms, sherry jus (g)	57

### CHEF'S TASTING MENU

five course	.....	115
wine pairing	.....	60

Please note that our tasting menu requires the entire party's participation

## SIDES

sophia's rice	ginger scallion, sesame oil, furikake (dv)	10
roasted potatoes	harissa hollandaise, aleppo chili, chives (gv)	10
charred summer squash	tomatoes, ricotta, basil aioli, puffed wild rice (gv)	22
fried eggplant	smoked yogurt, honey, lemon zest, garlic crunch oil (gv)	14

### Proudly Partnered with Local Farms:

Hirabara Farms, Ululoa Nursery, Wai Wong Farms, Island Green Farms  
 Captain Mushroom Farms, Kauai Shrimp Fresh, Maui Pono, Rainbow Farms  
 Sugarland Farms, Aloun Farms, Olokai Farms

### Allergen key

d - dairy free  
 g - gluten free  
 v - vegetarian

dinner

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).

## HOLIDAY FUN



hawaiian ponche	rosé wine, local guavas, apple bananas, mountain apples, baking spices	16
gingerbread old fashioned	kōloa spiced rum, angostura, chai ulu syrup, orange oil	17
peppermint bark pina colada	creme de menthe, godiva chocolate liqueur, nutella *contains tree nuts	15

## ISLAND-STYLE

pina colada project	starting @ 18 classic, cold brew, hawaiian lava flow, or ube	
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   16 oz 5.2% abv	14
single fin lager	kalihi beer   16 oz 5.0% abv	14
mellow waves wit	aloha beer co   12 oz 5.2% abv	9
hana koa seasonal ipa	hana koa brewing co   16 oz	15



**HAU TREE**  
cocktails + beers

LIVE PONO, DRINK RESPONSIBLY