



SMALL BITES

focaccia sage, lavender honey 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
half dozen oysters yuzu champagne mignonette - ask your server about today's selection (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 fonduta, 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 (g).....	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).



ISLAND-STYLE

pina colada project starting @ 18

classic, cold brew, hawaiian lava flow, blue hawaiian, 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, chocolate 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

da HI life lite lager | maui brewing co | 12 oz 4.2% ABV 9

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

party wave pilsner | lanikai brewing co | 16 oz 5.2% 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



HAUTREE
cocktails+beers

LIVE PONO, DRINK RESPONSIBLY