

FRESH START

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|--|----|
| fresh baked pastry trio butter croissant, dark chocolate scone, banana bread, house jams (v) | 19 |
| half dozen oysters yuzu champagne mignonette - ask your server about today's selection (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

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|--|----|
| 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 |
| oyster 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

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|---|----|
| 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

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|--|----|
| 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

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|---|----|
| 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

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|---|----|
| 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

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|--|----|
| 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 serves 2 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, 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!

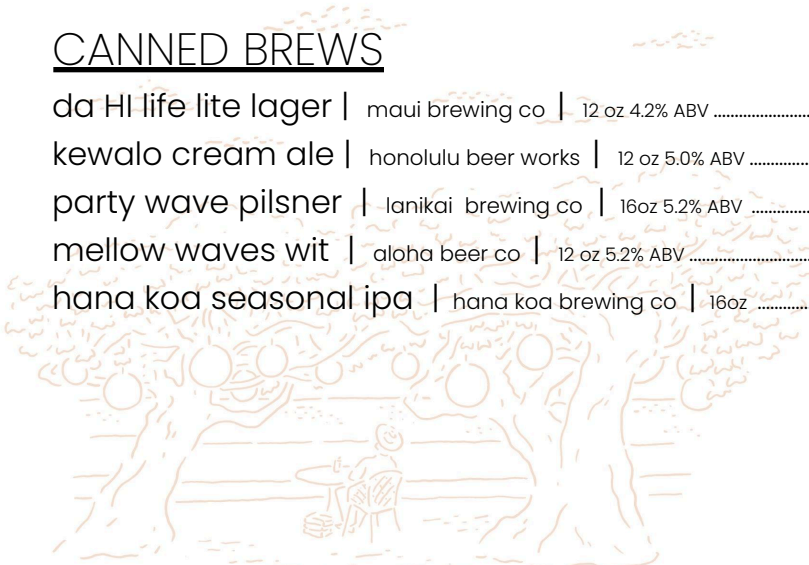
hemingway paloma real del valle tequila, luxardo maraschino, soda, grapefruit, lime 19
 lilikoi margarita real del valle tequila, passion fruit, hawaiian peppa water, lime **spicy* 18
 mauna kea mule querido mango tequila, xicaru mezcal, mango & ginger shrub, soda, lime 19
 black point manhattan xicaru 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 | 16oz 5.2% 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