

EGGS

hau tree eggs benedict 23

la tour english muffin, ham,
poached eggs, béarnaise, potatoes

spinach benedict 23

sauteed spinach with garlic & shallot

lobster benedict 29

butter poached lobster

two eggs any style 19

choice of meat: bacon, chicken sausage,
portuguese link, or ham,
crispy baby potatoes, salsa verde

SWEET

hau tree french toast 19

overnight vanilla custard, maple syrup

lemon ricotta pancakes 19

oranges, lemon curd

FRESH

oysters on the half shell

yuzu kosho mignonette
3 for 12 / 12 for 46

local ahi "niçoise" 23

6 minute egg, cherry tomato,
potato, olives, salsa verde

baby kale salad

pomegranate, gorgonzola, almond, green goddess
20 / add seared ahi 8

chopped salad 20

za'atar vinaigrette, feta,
pickled onion, crispy garbanzo,
radish, cucumber, boiled egg

ON BREAD

house-cured salmon 25

breadshop rye, cream cheese, herbs, trout roe

avocado toast

grilled semolina bread, tomato jam,
smashed avocado
16 / add soft boiled egg 3

kaimana cheeseburger 25

local beef double patty, bacon jam, special
sauce, fresh la tour roll, fries

ahi burger 23

asian slaw, wonton, spicy aioli, fries

lobster roll 29

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

SIDES

seasonal fruit plate 10

fresh baked pastry trio 14

yogurt & granola cup 8

half papaya 6

2 eggs 5

bacon or ham 6

chicken sausage or portuguese links 5

crispy potatoes with salsa verde 7

grilled bread 5

DESSERTS

yuzu tart 15

bruléed meringue

toasted coconut cake 15

vanilla, white chocolate

FOR TOMORROW

whole banana bread 11

(packaged to take home)

brunch

10AM - 2 PM MON-THURS, 8AM-2PM WEEKENDS @THEHAUTREE

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

BRUNCH COCKTAILS

buena vista irish coffee 13
tullamore dew, kona coffee, cream

garibaldi 13
campari, orange, grapefruit

island mimosa 15
sparkling wine, pineapple orange & guava

smoking maria 17
el jimador blanco, guajillo infused nuestra
soledad mezcal, tomato, chipotle,
lemon, horseradish, spam

iced + spiced 17
appleton reserve blend rum, ancho reyes
chili liqueur, cold brew, cardamom creme

salted cacao espresso martini 17
kettle one, kona cold brew,
tempus fugit creme de cacao,
bittermens xocolatl bitters, sea salt

ROSÉ ALL DAY

grenache/merlot blend, license IV
provence, france
12 glass / 80 bottle (liter)

rosé blend, domaine maestracci
corse calvi, corsica, france
14 glass / 65 bottle

sparkling, jeio "cuvee rosé"
prosecco, italy
15 glass / 70 bottle

BREWS & JUICES

locally roasted by Kona Coffee Purveyors
kona "hualalai estate" brewed
coffee 6

double espresso 3.5

cafe latte 6

cappuccino 5.5

kona cold brew 8

pot of loose leaf tea

hawaiian mamaki 8

mint heritage 7

sencha 7

jasmine dream green 7

keemun black 7

pog 7

orange juice 7

grapefruit juice 7

BOOZE-FREE

queen's cooler 10
calamansi, yuzu, soda, lavender

e komo mai 10
pineapple, guava, lilikoi, orgeat,
cocktail artist triple sec, lime, iced tea

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