

# afternoon bar menu

## LIGHT BITES

oysters on the half shell

yuzu kosho mignonette  
3 for 12 / 12 for 46

white bean "hummus"

eggplant marmalade, crispy herb  
with crudite -12 add grilled ciabatta -5

hamachi crudo 25

tomato ponzu, cucumber, pickled radish, avocado, trout roe

king salmon tartare 22

lemon gel, harissa, raisin puree, brioche

baby kale salad 20

pomegranate, gorgonzola, almond, green goddess dressing

parmesan rosemary french fries 8

spicy aioli

## SANDOS

kaimana cheeseburger 25

local beef double patty, bacon jam, special sauce, fries

ahi burger 23

asian slaw, wonton, spicy aioli, fries

lobster roll 29

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

3PM - 5PM DAILY

@THEHAUTREE

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

## BREEZIES

hau tree highball 13

hibiscus infused pau maui vodka,  
yuzu, soda

toki highball 13

suntory toki whiskey, rosemary, soda

## BEACHIES

waikiki mai tai 15

flor de cana rum, orange curaçao, orgeat,  
guava, lilikoi, pineapple, koloa dark rum

1944 mai tai 16

appleton and kuleana rums,  
ferrand dry curaçao, orgeat, lime,  
angostura

## 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

## BEVVIES

hurricane hank 17

noble oak bourbon, strawberry, pineapple,  
blackberry, mango, lilikoi, lime

kapua fizz 17

roku gin, apricot liqueur, calamansi, lime,  
egg white, absinthe, maraschino

double el old fashioned 17

el silencio mezcal, el jimador reposado  
tequila, ancho reyes chili liqueur, agave,  
bittermens mole bitters

salted cacao espresso martini 17

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

## BEERS 8

waikiki brewing, craft light lager, 4%

ola brew co, da hazy light, hazy ipa, 4.2%

honolulu beerworks, kewalos cream ale, 5%

waikiki brewing, hana hou hefeweizen  
american wheat, 5.5%

honolulu beerworks, hop island, ipa, 7%

honolulu beerworks, point panic pale ale, 5.6%

maui brewing, coconut hiwa, porter, 6%

ola brewing, hibiscus lavender,  
hard seltzer, 5%

cocktails + beer

HAPPYHOUR EVERY HOUR / @THEHAUTREE

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## SPARKLING

laurent perrier, "la cuvee," brut  
champagne, france 20 glass / 95 bottle

jeio "cuvee rosé"

prosecco, italy  
15 glass / 70 bottle

## WHITE WINES

semillon, brokenwood

hunter valley, australia  
15 glass / 65 bottle

pinot grigio, danzante

delle venezie, italy  
12 glass / 50 bottle

albarino, bodegas del fefinanes

rias baixas, spain  
16 glass / 70 bottle

riesling, cf wines, gunderloch

rheinhessen, germany  
13 glass / 55 bottle

chardonnay, carmel road

monterey, ca  
13 glass / 55 bottle

chardonnay, hartford court

russian river valley, ca  
17 glass / 75 bottle

## ROSÉ

grenache/merlot blend, license IV

provence, france  
12 glass / 80 bottle (liter)

rosé blend, domaine maestracci

corse calvi, corsica, france  
15 glass / 65 bottle

## RED WINES

pinot noir, banshee

sonoma county, ca  
14 glass / 60 bottle

pinot noir, "hotel wailea cuvee"

melville estate  
santa rita hills, ca  
18 glass / 85 bottle

grenache, mccay cellars

lodi, ca  
15 glass / 65 bottle

syrah blend

ermitage du pic st loup

languedoc-roussillon, france  
16 glass / 70 bottle

merlot, ancient peaks

paso robles, ca  
15 glass / 65 bottle

cabernet sauvignon

neal family vineyards

napa valley, ca  
20 glass / 95 bottle

## AFTER DINNER

10 year malmsey, broadbent

madeira, portugal  
20 glass

20 year tawny port, dow's

porto, portugal  
20 glass

wine

ROSÉ ALL DAY / @THEHAUTREE

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