

TROPICAL
COCKTAILS

FREDRICO \$19 *Mauna Kea's Signature Cocktail*
bacardi light rum & jack daniel's whiskey
blended with tropical juices

MAUNA KEA'S MAI TAI \$19 mahina silver rum
and dark rum, tropical fruit juices, orgeat
syrup, orange curacao

SPICY MARGARITA \$18 camarena silver
tequila, cilantro, jalapeno, triple sec, fresh
lime juice

BEACH DAY \$18 tito's vodka,
sweet & sour, lilikoi & strawberry puree, mint

BEACHSIDE SPRITZ \$18 gray whale gin,
salted simple syrup, lime juice, club soda, mint

UNDER THE HAU TREE \$18 effen cucumber
vodka, germaine elderflower liqueur, sweet
& sour, watermelon puree, club soda

BLONDE BOMBER \$24 bradshaw bourbon,
lemon juice, pineapple juice, honey syrup,
citrus bitters

WINE

PROSECCO, RUGGERI ROSÉ \$16 | \$72
Veneto, Italy

ROSÉ, FLEURS DE PRAIRIE \$14 | \$64
Provence, France

SAUVIGNON BLANC, OVERSTONE \$14 | \$64
Marlborough, New Zealand

CHENIN BLANC, LUBANZI \$15 | \$68
Swartland, South Africa

GRECO DI TUFO, FEUDI SAN GREGORIO \$15 | \$68
Campania, Italy

CHARDONNAY, NINER \$16 | \$72
Mauna Kea Private Label, California

CHARDONNAY, DROUHIN-VAUDON \$21 | \$105
Chablis, France

PINOT NOIR, CALERA \$16 | \$72
Central Coast, California

CABERNET SAUVIGNON, ROBERT MONDAVI \$23 | \$115
Napa Valley, California

RED BLEND, NINER \$16 | \$72
Mauna Kea Private Label, California

STARTERS

CRISPY GYOZA {V}

smoked ponzu sauce \$16

AHI SASHIMI* {GF}

yellow fin tuna, ocean salad,
pickled ginger, wasabi \$22

CRISPY BRUSSEL SPROUTS {V}

balsamic dressing, feta cheese \$15

JUMBO SHRIMP COCKTAIL {GF}

chili oil \$24

CHICKEN WINGS

crispy chicken wings,
traditional or sweet garlic soy \$21

NACHOS

cheese sauce, salsa roja, sour cream,
green onions, guacamole,
black beans, jalapenos
Plain \$18 Chicken \$21 Kalua Pork \$24

SALADS

MAKAI SALAD {V/GF}

quinoa, yellow bell pepper, edamame,
heart of palm, kamuela tomato,
pickled fern shoots, dried mango, mac nuts,
lemon vinaigrette \$19

COBB SALAD {GF}

mixed greens, grilled chicken, bacon, egg,
kamuela tomato, avocado, blue cheese
crumble, white balsamic vinaigrette \$23

HAU CAESAR SALAD

baby romaine, anchovy, croutons, parmesan \$18

KONA KANPACHI NICOISE

baby greens, seared kanpachi, egg,
green beans, kalamata olive, crispy potato,
mango vinaigrette \$23

GRILLED FISH \$15

POKE \$15

SHRIMP SKEWER \$15

FRESH SASHIMI \$21

CHICKEN \$12

FRENCH FRIES \$10

FRESH PINEAPPLE \$9

BEER

DOMESTIC \$7

Coors Light, Bud Light

IMPORT \$8

Heineken, Stella Artois, Corona

CIDER / SELTZER \$8

Ola Gold Pineapple Cider / High Noon Seltzer

LOCAL \$8

Kona Brewery

Big Wave Golden Ale, Longboard Lager

Maui Brewing Co

Pineapple Mana Wheat Ale,

Big Swell IPA

BEVERAGES

ICED TEA &

SOFT DRINKS \$5

MANGO ICED TEA \$6

ARNOLD PALMER \$6

TRENT JONES \$6

PASSION ICED TEA \$6

SMOOTHIE/SLUSHIE

choice of banana,

mango, strawberry,

passion fruit, pineapple,

coconut, guava, chocolate

\$11

MAINS

HAU TREE BURGER

brioche bun, lettuce, tomato, onion,
choice of cheddar or swiss, french fries \$26

CLUB SANDWICH

toasted wheat bread, turkey, bacon, lettuce,
tomato, avocado, dijonaise spread, potato chips \$19

BEYOND BURGER {V}

brioche bun, lettuce, tomato, onion, french fries \$24

HAU TREE POKE BOWL*

fresh local ahi, white rice, wakame salad,
cucumber kimchee, bubu arare \$28

CATCH SANDWICH*

brioche bun, daily catch, cabbage slaw,
cajun herb remoulade, french fries \$30

AHI WRAP*

spinach tortilla, seared ahi sashimi, grilled onions, sundried
tomato, arugula, chipotle aioli, potato chips \$25

FISH TACOS*

daily catch, shredded cabbage, avocado,
house aji verde, flour tortilla, chips & salsa \$28

DESSERTS

MEYER LEMON 'RARE CHEESECAKE' {GF}

gluten free sable cookie, mango sauce \$12

CHOCOLATE S'MORES TART

graham cracker shell, toasted house made marshmallow \$12

BREAD PUDDING 'KATSU' {V}

crispy panko crust, strawberry ice cream \$13

FROZEN TREATS

VANILLA ICE CREAM \$9

TROPICAL SORBET \$9

OVALTINE FROTH

vanilla ice cream ovaltine \$10

KAMUELA SOURCED MOKU POPSICLES

kona coffee, guava, white pineapple, liliko`i, coconut cream \$7

{V} vegetarian {GF} gluten free

A service charge of 18% will be added for all parties of 6 or more. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.