

TROPICAL
COCKTAILS

FREDRICO \$21 *Mauna Kea's Signature Cocktail*
bacardi light rum & jack daniel's whiskey
blended with tropical juices

MAUNA KEA'S MAI TAI \$21 old lahaina silver
rum and dark rum, tropical fruit juices,
orgeat syrup, orange curacao

SPICY MARGARITA \$20 camarena silver
tequila, cilantro, jalapeno, triple sec, fresh
lime juice

BEACH DAY \$20 tito's vodka,
sweet & sour, lilikoi & strawberry puree, mint

BEACHSIDE SPRITZ \$20 gray whale gin,
salted simple syrup, lime juice, club soda, mint

UNDER THE HAU TREE \$20 effen cucumber
vodka, germaine elderflower liqueur, sweet
& sour, watermelon puree, club soda

APEROL SPRITZ \$22 aperol, prosecco,
club soda

FREE SPIRITED
COCKTAILS

DRY TAI \$12 tropical fruit juices, orgeat,
molasses syrup

SPICY CELERITA \$12 fresh celery juice, cilantro,
jalapeno, sweet & sour

SUNSHINE DAY \$12 lilikoi & strawberry puree,
sweet & sour, mint, club soda

WINE

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PROSECCO, AVISSI <i>Veneto, Italy</i>	\$14	\$64
ROSÉ, FLEURS DE PRAIRIE <i>Provence, France</i>	\$14	\$64
SAUVIGNON BLANC, OVERSTONE <i>Marlborough, New Zealand</i>	\$14	\$64
CHENIN BLANC, LUBANZI <i>Swartland, South Africa</i>	\$15	\$68
GRECO DI TUFO, FEUDI SAN GREGORIO <i>Campania, Italy</i>	\$15	\$68
CHARDONNAY, NINER <i>Mauna Kea Private Label, California</i>	\$16	\$72
CHARDONNAY, DROUHIN-VAUDON <i>Chablis, France</i>	\$21	\$105
PINOT NOIR, CALERA <i>Central Coast, California</i>	\$16	\$72
CABERNET SAUVIGNON, ROBERT MONDAVI <i>Napa Valley, California</i>	\$23	\$115
RED BLEND, NINER <i>Mauna Kea Private Label, California</i>	\$16	\$72

ISLAND FRESH

HAU TREE CAESAR \$21
waimea baby romaine, island kale,
parmesan, croutons

POKE BOWL* \$28
ahi poke, white rice, ocean salad,
house cucumber kim chee, bubu arare, furikake

ISLAND BEETS SALAD {GF} \$22
kamuela tomatoes, big island goat cheese,
shaved radish, toasted macadamia nuts,
balsamic vinaigrette

MAUNA KEA BUDDHA BOWL {V+/GF} \$21
quinoa, kiawe fire roasted island veggies,
house harissa sauce, garden herbs

SIDES

GRILLED FISH	\$15
POKE	\$15
CHICKEN	\$12
FRENCH FRIES	\$10
FRESH PINEAPPLE	\$9

BEVERAGES

ICED TEA & SOFT DRINKS	\$5
MANGO ICED TEA	\$6
ARNOLD PALMER	\$6
TRENT JONES	\$6
PASSION ICED TEA	\$6
SMOOTHIE/SLUSHIE <i>choice of</i> banana, mango, strawberry, passion fruit, pineapple, coconut, guava, chocolate	\$11

FROM THE KIAWE OVEN

MARGHERITA \$25
mozzarella, kamuela tomato,
baby basil

ROASTED GARLIC PIZZA BIANCA \$25
three cheese blend, bechamel, chicken breast,
spinach

BUILD YOUR OWN PIE \$20
hand tossed with choice of
(2) two toppings

TOPPINGS

3-cheese, mozzarella, peppers, onions,
mushrooms, olives, kamuela tomatoes,
pepperoni, bacon, sausage,
vegan cheddar cheese

\$2 each additional topping

BEACH TREATS

OVALTINE FROTH {GF} \$10
vanilla ice cream ovaltine

CHOCOLATE S'MORES TART \$13
graham cracker shell,
toasted house made marshmallow

UNCLE'S ICE CREAM SANDWICH \$10
please ask your server for available flavors

MEYER LEMON 'RARE CHEESECAKE' {GF} \$13
gluten free sable cookie, mango sauce

HANDHELDS

HAU TREE BURGER \$28
parker ranch beef patty, bacon, brioche bun,
cheddar or swiss, mauna kea "HOG" sauce,
lettuce, tomato, onion

QUARTER POUND HOT DOG \$15
grilled all beef hot dog, toasted bun, chopped onion,
pickled jalapeño

GREEN CHILI BURGER \$28
parker ranch beef patty, caramelized onions,
house green chili sauce, aji verde

IMPOSSIBLE BURGER {V+} \$26
whole wheat kaiser, lettuce, tomato,
onion, vegan mayo

WILD CATCH SANDWICH \$32
brioche bun, garden dill mauo, cabbage slaw

CRISPY KOREAN CHICKEN SANDWICH \$28
soy sesame marinade, whole wheat kaiser,
cabbage slaw, house cucumber kim chee

PESTO TURKEY SANDWICH \$17
focaccia, swiss cheese,
red onions, arugula

*burgers & sandwiches served with
french fries or maui potato chips*

FISH TACOS* \$28
wild caught island catch, radish slaw, aji verde,
pickled onions, black bean elote salad

BEEF BIRRIA TACO {GF} \$26
corn tortillas, braised birria beef, salsa roja,
shredded cheese, black bean elote salad

{V+} vegetarian & vegan {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.