

## STARTERS

**CRISPY GYOZA {V}** \$18  
smoked ponzu sauce

**AHI SASHIMI\* {GF}** \$24  
yellow fin tuna, ocean salad,  
pickled ginger, wasabi

**CRISPY BRUSSEL SPROUTS {V}** \$17  
balsamic dressing, feta cheese

## 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

## SALADS

**MAKAI SALAD {V/GF}** \$22  
quinoa, yellow bell pepper,  
edamame, heart of palm,  
kamuela tomato, pickled fern shoots,  
dried mango, mac nuts,  
lemon vinaigrette

**HAU CAESAR SALAD** \$24  
waimea romaine hearts, anchovy,  
croutons, parmesan

**KONA KANPACHI NICOISE** \$25  
baby greens, seared kanpachi, egg, tomato  
green beans, kalamata olive, crispy potato,  
mango vinaigrette

**BURATA SALAD {GF}** \$24  
ume vinaigrette, li hing mui, island tomatoes,  
baby herbs, strawberries, extra virgin olive oil

## SIDES

**GRILLED FISH** \$15

**POKE** \$15

**SHRIMP SKEWERS** \$15

**FRESH SASHIMI** \$21

**CHICKEN** \$12

**FRENCH FRIES** \$10

**FRESH PINEAPPLE** \$9

## MAINS

**HAU TREE BURGER** \$28  
brioche bun, lettuce, tomato, onion,  
choice of cheddar or swiss, french fries

**BEYOND BURGER {V}** \$26  
brioche bun, lettuce, tomato,  
onion, french fries

**CRISPY CHICKEN SANDWICH** \$28  
brioche bun, b&b pickles, lettuce, tomato,  
onion, chipotle aioli, french fries

**HAU TREE POKE BOWL** \$28  
fresh local ahi, white rice, ocean seaweed salad,  
cucumber kimchee, bubu arare

**FISH TACOS\*** \$32  
wild caught catch, shredded cabbage & radish slaw,  
avocado pico de gallo, aji verde, pickled onions,  
flour tortilla, black bean & corn elote salad

**BEET FALAFEL {V}** \$35  
tahini sauce, greek yogurt, house made pita, ho  
farms baby tomatoes, island veggies,  
seasonal pickles

**PLANCHA JUMBO SHRIMP {GF}** \$47  
garden lemongrass-black bean butter, asparagus,  
jasmine rice

**SAUTEED KONA KANPACHI {GF}** \$50  
sauce "vierge", hawaiian ogo, baby tarragon,  
sea asparagus, baby bok choy, lemongrass scented  
jasmine rice

**SEARED NY STEAK {GF}** \$55  
crispy fingerling potatoes, sauteed broccolini,  
cilantro chimichurri

## DESSERTS

**MEYER LEMON 'RARE CHEESECAKE'** \$13  
gluten free sable cookie,  
mango sauce

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

**BREAD PUDDING 'KATSU'** \$14  
crispy panko crust,  
strawberry ice cream

## FROZEN TREATS

**ICE CREAM** \$9  
vanilla, chocolate, coffee

**TROPICAL SORBET** \$9

**OVALTINE FROTH** \$10  
vanilla ice cream ovaltine

**KAMUELA SOURCED MOKU POPSICLES** \$7  
kona coffee, guava, white pineapple,  
liliko`i, coconut cream

**UNCLE'S ICE CREAM SANDWICH** \$10  
vanilla ice cream on snickerdoodle cookie,  
hawaiian coffee ice cream on dark chocolate cookie,  
mint chocolate chip ice cream on dark chocolate  
cookie, sea salt caramel & fudge ice cream on  
snickerdoodle cookie, caramelized banana &  
chocolate chip ice cream on chocolate chip cookie

{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.