

TROPICAL  
COCKTAILS

**FREDRICO \$18** *Mauna Kea's Signature Cocktail*  
bacardi light rum & jack daniel's whiskey  
blended with tropical juices

**MAUNA KEA'S MAI TAI \$17** old lahaina silver  
rum and dark rum, tropical fruit juices,  
orgeat syrup, orange curacao

**SPICY MARGARITA \$17** camarena silver  
tequila, cilantro, jalapeno, triple sec, fresh  
lime juice

**BEACH DAY \$17** tito's vodka,  
sweet & sour, lilikoi & strawberry puree, mint

**BEACHSIDE SPRITZ \$17** gray whale gin,  
salted simple syrup, lime juice, club soda, mint

**UNDER THE HAU TREE \$17** effen cucumber  
vodka, germaine elderflower liqueur, sweet  
& sour, watermelon puree, club soda

**BLONDE BOMBER \$17** bradshaw bourbon,  
lemon juice, pineapple juice, honey syrup,  
citrus bitters

G B

WINE

**LALUCA** Prosecco, Veneto, Italy \$13 | \$59

**FLEURS DE PRAIRIE VIN DE PROVENCE** \$13 | \$59  
*Rosè, France*

**FEUDI SAN GREGORIO** Pinot Grigio, \$14 | \$68  
*Veneto, Italy*

**DIATOM** Chardonnay, \$15 | \$70  
*Santa Barbara California*

**MAUNA KEA CHARDONNAY** \$15 | \$70  
*Niner Winery Private Label*

**BOUCHARD** Pouilly Fuisse, France \$23 | \$115

**MER SOLEIL** Pinot Noir, \$16 | \$72  
*Santa Lucia Highlands*

**ROBERT MONDAVI** \$23 | \$115  
*Cabernet, Napa Valley, California*

**MAUNA KEA RED BLEND** \$15 | \$67  
*Niner Winery Private Label*

STARTERS

**CRISPY GYOZA {V}**  
smoked ponzu sauce \$13

**HAU TREE POKE BOWL {GF}**  
steamed rice, spicy shoyu poke, cucumber,  
sea asparagus, bubu arare \$24

**KALUA FRIES {GF}**  
french fries topped with kalua pork hoisin bbq,  
sambal aioli, green onions \$16

**CHIMICHURRI FRIES {V}**  
cotija cheese \$14

**CHIPS AND DIPS {V}**  
tortillas chips, salsa roja \$14

**AHI SASHIMI {GF}**  
yellow fin tuna, ocean salad,  
pickled ginger, wasabi \$20

**JUMBO SHRIMP COCKTAIL {GF}**  
avocado pineapple smash, chili oil \$18

SALADS

**COBB SALAD**  
mixed greens, tomato,  
cucumber, blue cheese,  
chicken, bacon, egg,  
buffalo ranch \$22

**SUMMER BEACH SALAD {V/GF}**  
mixed greens, tomato,  
artichoke, avocado,  
cucumber, kalamata olives,  
herb lime vinaigrette \$17

GRILLED FISH \$12

POKE \$12

SHRIMP SKEWER \$10

FRESH SASHIMI \$12

CHICKEN \$7

FRENCH FRIES \$9

FRESH PINEAPPLE \$9

+ SIDES

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*  
*Mana Wheat Pineapple Ale,*  
*Pueo Pale Ale, Big Swell IPA*

BEVERAGES

**ICED TEA &  
SOFT DRINKS** \$3.75  
**MANGO ICED TEA** \$4  
**ARNOLD PALMER** \$4  
**TRENT JONES** \$4  
**PASSION ICED TEA** \$4

**SMOOTHIE/SLUSHIE**  
choice of banana,  
mango, strawberry,  
passion fruit, pineapple,  
coconut, guava, chocolate  
\$9/\$8

MAINS

**ASIAN STYLE MARINATED CHICKEN {GF}**  
steamed jasmine rice, sautéed asparagus, teriyaki glazed \$34

**PAN SEARED HEAD ON KONA SHRIMP {GF}**  
steamed jasmine rice, pickled asian cucumber salad,  
garlic butter sauce \$35

**KOREAN STYLE SHORT RIBS**  
garlic fried rice, kimchee, gochujang vinaigrette \$33

**TOFU STEAK {V}**  
steamed jasmine rice, kimchee-apple slaw,  
sesame vinaigrette \$28

**DAILY CATCH**  
please ask your server about our  
daily beach side preparation \$37

**HAU TREE BURGER**  
brioche bun, lettuce, tomato, onion,  
choice of cheddar or swiss, french fries \$24

**ALA PLANCHA FISH TACOS\***  
flour tortilla, blackened fresh fish, cabbage slaw,  
avocado, salsa roja, citrus crema, chips & salsa \$24

DESSERTS

**MAUNA KEA HONEY TOAST**  
la tour shokupan, mauna kea resort honey,  
tropical dreams vanilla ice cream, bananas,  
strawberries, kona cinnamon \$12

**KAUNA'OA S'MORES**  
hawaiian chocolate cremieux, graham crumbs,  
kiawe smoked kona salt, burnt meringue \$10

FROZEN TREATS

**VANILLA ICE CREAM** \$8  
**TROPICAL SORBET** \$8

**OVALTINE FROTH**  
vanilla ice cream ovaltine \$9

**KAMUELA SOURCED MOKU POPSICLES**  
kona coffee, guava, white pineapple, liliko`i, coconut cream \$6

{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.