

# STARTERS

---

## Hau Tree Guacamole

cilantro, onions, serrano chile

## Smoked Chile Esquites

charred corn, macha aioli, cotija, cilantro

## House Nachos

house-made nacho sauce, refried beans, crema, oaxaca-cotija cheese, pico de gallo, guacamole, cilantro

## ASADA

## CARNITAS

## GRILLED CHICKEN

## BAJA LOBSTER TAIL

16	<b>Ahi Tostada</b>	<b>MP</b>
	local caught ahi, charred serrano mayo, avocado puree, salsa macha, toasted sesame seeds	
12		
	<b>Wagyu Beef Empanada</b>	<b>30</b>
	pico de gallo, chimichurri, chipotle aioli	
22		
	<b>Shrimp Aguachile</b>	<b>28</b>
	serrano-lime agua, cilantro, chile oil	
	<b>Catch of the Day Ceviche</b>	<b>28</b>
25	local daily catch, lime, cucumber, jalapeno, avocado	
24		
	<b>Ostiones</b>	<b>36</b>
	mignonette, salsa marisquera, coctel	
35		
	<b>Soyrizo Potato Toquito</b>	<b>26</b>
	avocado mousse, pico de gallo, slaw, cumin crema	



# SOUPS & SALADS

## Tortilla Soup *gf*

chicken, tortilla strips, smoked cumin crema, queso fresco, cilantro

## Tijuana Caesar *gf*

*an authentic take on the original Tijuana-born caesar*  
crisp kekela romaine, parmigiano reggiano, hand torn croutons

## 18 Ensalada de Betabel *gf, v+*

big island goat cheese, roasted beet root, jamaica, spiced pepitas

## 22 Tomato Salad *gf*

kamuella heirloom tomatoes, queso fresco, puffed amaranth

23

24

## SURF & TURF SALAD ADDITIONS

seafood served with pink peppercorn citronette and charred lemon  
chicken served with chimichurri

CATCH OF THE DAY

20

LOCAL SHRIMP

18

OREGANO-GARLIC CHICKEN BREAST

12

BAJA LOBSTER TAIL

35

*gf - gluten free v+ - vegan*

A service charge of 19% will be added for all parties of 6 or more, and distributed in its entirety to your party's service team.  
\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# TACOS

<b>Asada*</b> <i>served on corn tortilla, gf</i> grilled american wagyu steak, onion, cilantro, cotija	35	<b>Puna Chicken Mole</b> <i>served on corn tortilla</i> oaxaca, onion, cilantro, rich mole sauce	35
<b>Baja Style*</b> <i>served on flour tortilla</i> mustard, beer batter, salsa verde, pickled onions, cabbage, crema	32	<b>Island Mushrooms</b> <i>served on corn tortilla, gf</i> bean purée, pickled red onions, cotija cheese	26
<b>Al Pastor</b> <i>served on corn tortilla, gf</i> adobo-marinated pork, compressed pineapple, onions, cilantro	28		

# CHEF'S SPECIALTIES

<b>Barbacoa Smothered Burrito</b> underground roasted big island beef, mexican rice, black beans, tomatillo sauce, cotija cheese, pico de gallo, pickled onions	47	<b>Charbroiled Fresh Catch</b> <i>gf</i> local citrus, escabeche, chimichurri, seasonal veggies	MP										
<b>Shrimp &amp; Crab Enchiladas</b> <i>gf</i> creamy guajillo-tomato sauce, cotija cheese, corn tortilla, crema	45	<div style="text-align: center;"> <h2 style="font-family: cursive;">Fajitas</h2> <p><i>gf</i></p> <p><i>fajitas served with maui onions, bell peppers, crema, pico de gallo, guacamole, corn tortillas &amp; rice and beans</i></p> </div> <table border="0" style="width: 100%;"> <tr> <td><b>Wagyu Skirt Steak Fajitas</b></td> <td>60</td> </tr> <tr> <td><b>Puna Chicken Breast Adobado</b></td> <td>40</td> </tr> <tr> <td><b>Kauai Shrimp Diablos</b></td> <td>50</td> </tr> <tr> <td><b>Wagyu NewYork Steak</b></td> <td>72</td> </tr> <tr> <td><b>A5 Wagyu 6oz.</b></td> <td>100</td> </tr> </table>		<b>Wagyu Skirt Steak Fajitas</b>	60	<b>Puna Chicken Breast Adobado</b>	40	<b>Kauai Shrimp Diablos</b>	50	<b>Wagyu NewYork Steak</b>	72	<b>A5 Wagyu 6oz.</b>	100
<b>Wagyu Skirt Steak Fajitas</b>	60												
<b>Puna Chicken Breast Adobado</b>	40												
<b>Kauai Shrimp Diablos</b>	50												
<b>Wagyu NewYork Steak</b>	72												
<b>A5 Wagyu 6oz.</b>	100												
<b>Puna Chicken Enchiladas</b> salsa verde, Oaxaca, pickled onions	43												
<b>Sinaloa Chicken</b> <i>gf</i> puna chicken, smoked hawaiian sweet potatoes, achiote marinade, avocado, red onions, roasted cherry tomatoes, salsa macha	40												
<b>Cochinita Pibil</b> <i>gf</i> underground oven slow-roasted pork, achiote-sour orange marinade, onions, cilantro, mexican rice, corn tortillas	37												
<b>Grilled SRF Skirt Steak</b> <i>gf</i> seasonal vegetables, hau tree signature steak sauce, chimichurri	47												

# SIDES

<b>Mexican Rice</b> <i>gf</i> tomato, garlic, onion	10	<b>Vegan Black Beans</b> <i>v+</i>	10
<b>Refried Beans</b> <i>gf</i> house made, beef tallow, cotija	11	<b>'Ulu Garden Side Salad</b> <i>gf, v+</i> seasonal veggies, dry chile vinaigrette	11
<b>Roasted Seasonal Veggies</b> <i>gf, v+</i> salsa macha, lemon cheek, salsa macha	15	<b>Escabeche</b> <i>gf, v+</i> house pickled vegetables	8

*gf* - gluten free    *v+* - vegan

A service charge of 19% will be added for all parties of 6 or more, and distributed in its entirety to your party's service team.  
\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

