Hau Tree

LUNCH	11:00am - 3:00pm
AFTERNOON	3:00pm - 5:00pm
DINNER	5:00pm - 8:00pm
BAR	11:00am - 8:00pm

STARTERS

House Nachos *gf* — 22
house-made nacho sauce, refried beans, crema, oaxaca-cotija cheese, pico de gallo, guacamole, pickled jalapeno

ASADA — 25
GRILLED CHICKEN — 24

Ahi Poke Bowl* *gf* — 28
hawaiian style poke, ina mona, ogo, wakame, hawaiian salt

Catch of the Day Ceviche* *gf* — 29
local daily catch, lime, cucumber, jalapeno, avocado

Fruit Bowl *gf, v+* — 21
local fruits, cucumber, jicama, tajin

SIDES

Mexican Rice *gf* — 10
tomato, garlic, onion

Refried Beans *gf* — 11
house made, beef tallow, cotija

Vegan Black Beans *gf, v+* — 10

Street Corn Salad *gf* — 12
charred corn, macha aioli, cotija, cilantro

'Ulu Garden Side Salad *gf, v+* — 11
seasonal veggies, dry chile vinaigrette

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.

HANDHELDS

Double Down Burger* — 30
american cheese, caramelized onions, secret sauce, side of fries

Baja-Style Fish Tacos — 29
mustard-beer batter, salsa verde, pickled onions, cabbage, crema

Birria Tacos *gf* — 32
marinated-braised short rib, cilantro y cebolla, consommé, oaxaca cheese, salsa

California Style Burrito — 34
guacamole, fries, salsa, carne asada, beans and rice

Hanalei Taro Burger *gf* — 31
chipotle mayo, farm lettuce, tomato, sweet onion, side of fries

Day Catch Sandwich — 32
panko breaded, chipotle tartar, arugula, brioche bun

Hau Dog *Tijuana style hotdog* — 21
bacon wrapped boars head beef frank, grilled onion and bell pepper, pickled jalapeno, poblano aioli

Turkey Club — 28
slow roasted turkey, guacamole, kamuela tomato, bacon farm lettuce, mayonesa, side of fries

SALADS

Caesar — 22
an authentic take on the original Tijuana-born Caesar
crisp hirabara romaine, parmigiano reggiano, hand torn croutons

Kamuela Mixed Green Salad *gf, v+* — 23
kekela baby greens, dry chile vinaigrette, shaved local baby veg, yellow corn crumble

Kabocha Poblana *gf* — 22
roasted kabocha squash, charred poblano, local kale, pepitas

SALAD ADDITIONS

served with lemon citronette

CATCH OF THE DAY	20
LOCAL SHRIMP	18
CHICKEN BREAST	12

KEIKI $15

Chicken Tenders
served with fries or a salad, and choice of soft drink

Cheeseburger*
served with fries or a salad, and choice of soft drink

Chicken Quesadilla
served with fries or a salad, and choice of soft drink

Keiki Taco Asada
served with cotjia cheese, house rice, roasted vegetables, and choice of soft drink

Grilled Chicken Breast or Catch of the Day
served with house rice, roasted vegetables, and choice of soft drink

A $6 surcharge will be added to prices for guests over the age of 12.

DESSERT $15

Ovaltine Froth
a mauna kea tradition

Tres Leches
classic three-milk cake, vanilla ice cream

Sorbet and Ice Cream
please inquire with your server for available options

Hau Tree
CANTINA

Chef de Cuisine, Miguel Soto
MSoto@MaunaKeaBeachHotel.com

Assistant Director of Food & Beverage, Lisa Nordstrom
Lnordstrom@MaunaKeaBeachHotel.com

Specialty COCKTAILS

The Fredrico 23
mauna kea's signature cocktail for over 30 years; light rum, tropical juices, jack daniels

Fredrita 23
tequila blanco, rum haven coco rum, lime, tropical juice

Mauna Kea Scratch Margarita 24
mauna kea single barrel codigo 1530 reposado, cointreau, fresh lime, fresh orange, agave

Spicy Margarita 22
tequila blanco, jalapeno agave, fresh lime

Michelada Roja 12
modela especial, house-made clamato, lime, worcestershire, hot sauce

Mauna Kea Mai Tai 23
kuleana signature mauna kea huihui light rum, kula dark rum, orgeat, lime

Lilikoi Limone Martini 21
titos vodka, licor 43, lime, lilikoi

Paloma Rosa 23
mauna kea barrel codijo rosa, grapefruit, lime, mk honey

Alcohol-Free COCKTAILS

Oaxaca Spice 14
seedlip94, lime, pineapple, sichuan bitters

The Siesta 14
ritual apertif, almave blanco, grapefruit, lime, agave

Agave Margarita 14
almave, lime, agave, orange bitters

Ceniza Paloma 14
st. ember, grapefruit, lime, grapefruit-honey, soda

House-Made BEVERAGES

Hau Tea 12
cold-brewed house blend iced tea with a hint of orange and hibiscus
+ SCOOP OF MANGO SORBET 4

Iced Coffee 9
cold-brewed kona blend

Champagne & Sparkling

152	Lanson Pere & Fils Brut Champagne, France	27
195	Avinyo Cava Brut Reserva, Spain	21
163	Veuve Fourny et Fils, Brut Rose, France	32

White

301	Ameztoi Blanco Txakolina, Spain	21
304	Livio Fellugua Pinot Grigio, Italy	21
310	Trefethen Dry Riesling, Napa Valley	17
305	Clos Henri Sauvignon Blanc, New Zealand	18
309	Roger Nevau Sancerre, France	24
302	Paul Hobbs Crossbarn Chardonnay, Sonoma Coast	20
303	Nickel and Nickel Chardonnay, Napa Valley	24

Rose

311	Sinskey Vineyards Vin Gris of Pinot Noir, Napa Valley	22

Red

320	Campo Viejo Reserva, Spain	15
441	Bodegas Breca Garnacha, Spain	18
318	Ken Wright Pinot Noir, Williamette Valley	20
315	Obsidian Ridge Cabernet Sauvignon, California	22
316	Bramare Malbec Lujan de Cuyo, Argentina	24

Beer

Corona	9
Modelo Especial	9
Modelo Negra	9
Honolulu Beerworks "El Guapo" Golden Ale	9
Honolulu Beerworks Sunset Cream Ale	9
Honolulu Beerworks Cocoweizen	9
Kona Longboard Island Lager	9
Maui Brewing Co. Big Swell IPA	9
Maui Brewing Co. OMG Hazy IPA	9
Maui Brewing Co. POG Seltzer	9
Maui Brewing Co. Dragonfruit Seltzer	9
Athletic Brewing N/A Upside Dawn Golden Ale	9
Athletic Brewing N/A Free Wave Hazy IPA	9