

**FREDRICO \$17** *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 \$16** tito's vodka,  
sweet & sour, lilikoi & strawberry puree, mint

**ISLAND AIR \$16** cutwater bali hai pineapple rum,  
honey syrup, fresh lime juice, laluca prosecco

**UNDER THE HAU TREE \$16** effen cucumber  
vodka, germaine elderflower liqueur, sweet  
& sour, watermelon puree, club soda

**HUI AT HAU \$17** kuleana huihui rum,  
cutwater gin, lime sour, passion fruit honey  
syrup, li hing mui powder

**KAWAIHAE SLIDE \$18** vanilla ice cream,  
ovaltine, kuleana mauna kea reserve white  
rum, big island distillery kona coffee spirit

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

**CHAMPS de PROVENCE** Rosè, France \$13 | \$59

**ZENATO** Pinot Grigio, Veneto, Italy \$13 | \$59

**AERENA** Chardonnay, North Coast  
California \$13 | \$59

**SEAN MINOR** Sauvignon Blanc,  
California \$14 | \$59

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

**SEAN MINOR** Pinot Noir, California \$13 | \$59

**AERENA** Cabernet, North Coast  
California \$13 | \$59

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

**DOMAINE AUCHERE** \$134  
*Sancerre, Loire Valley*

**1009 VEUVE CLIQUOT** Rose, Champagne \$159  
\$209

STARTERS

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

**HAU TREE POKE BOWL**  
steamed rice, spicy shoyu poke,  
cucumber, seaweed salad, edamame,  
furikake, bubu arare \$24

**CHIMICHURRI FRIES {V}**  
cotija cheese \$9

**BASKET OF FRENCH FRIES {V}**  
\$7

**CHIPS AND DIPS**  
wonton chips, yellow & blue corn  
tortillas chips, clam dip \$14

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

SALADS

**HAU CAESAR SALAD {GF}**  
baby romaine, taro chips,  
parmesan cheese,  
yuzu-kosho dressing,  
bonito flakes \$14

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

**SUPERFOOD SALAD {V/GF}**  
kale, baby spinach,  
hearts of palm, dried cranberries,  
toasted pumpkin seeds,  
quinoa, goat cheese,  
lilikoi vinaigrette \$16

**GRILLED FISH** \$12  
**SIDE POKE** \$12  
**SHRIMP SKEWER** \$10  
**FRESH SASHIMI** \$14

BEER

**DOMESTIC \$7**  
*Coors Light, Bud Light*

**IMPORT \$8**  
*Heineken, Stella Artois, Corona*

**CIDER \$8**  
*Paradise Ciders Passion Fruit Cider*

**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 GARLIC KONA SHRIMP {GF}**  
steamed jasmine rice, pipinola shoot 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 \$20

**ALA PLANCHA FISH TACOS\***  
flour tortilla, blackened fresh fish, cabbage slaw,  
avocado, salsa verde, citrus crema \$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 "MARTINI"**  
hawaiian chocolate cremieux, graham crumbs,  
kiawe smoked kona salt, burnt meringue \$10

FROZEN TREATS

**VANILLA ICE CREAM** \$7  
**PASSION FRUIT SORBET** \$7

**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.