

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

G B

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 \$17 | \$76
Sancerre, Loire Valley

1009 VEUVE CLIQUOT Rose, Champagne \$159

STARTERS

CRISPY GYOZA {V}

vegetable dumplings, smoked ponzu sauce \$13

AHI SASHIMI

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

BIG ISLAND STYLE ACAI BOWL {V}

tropical dreams acai sorbet,
local granola, strawberries, sweet potato,
toasted coconut, mauna kea resort honey \$15

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

DOMESTIC \$7

Coors Light, Bud Light

IMPORT \$8

Heineken, Stella Artois, Corona

CIDER \$8

Paradise Ciders Passion Fruit Cider

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

+ADD
to any salad

BEER

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

*choice of li hing dusted pineapple,
potato salad or potato chips*

HAU TREE BURGER

brioche bun, lettuce, tomato, onion,
choice of cheddar or swiss \$20

CLUB SANDWICH

toasted wheat bread, turkey, bacon, lettuce,
tomato, avocado, dijonnaise spread \$18

TUNA MELT

house made tuna salad,
cheddar cheese, sourdough bread \$18

BEYOND BURGER {V}

brioche bun, lettuce, tomato, onion \$18

ALA PLANCHA FISH TACOS*

flour tortilla, blackened daily catch, cabbage slaw,
avocado, salsa verde, citrus crema \$24

CRISPY CHICKEN SANDWICH

brioche bun, spicy aioli, lettuce,
bread and butter pickles, \$18

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.