

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

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 \$17 | \$76
Sancerre, Loire Valley

1009 VEUVE CLIQUOT Rose, Champagne \$159

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 \$14

BASKET OF FRENCH FRIES {V} \$7

CHIPS AND DIPS
tortillas chips, roasted beet hummus \$14

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

JUMBO SHRIMP COCKTAIL
avocado pineapple smash, chili oil \$18

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 \$12

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

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 \$24

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.