Starters

HoMA Soup of the Day  6.5
HoMA Mixed Greens  6.5
Mixed greens, Asiago cheese, roasted walnuts with a red wine vinaigrette
Grilled Rosemary Focaccia  2.5
House made focaccia with rosemary and sun-dried tomato

Salads

Grilled Shrimp Salad  21
Grilled shrimp, mixed greens, diced avocado, orange segments, sliced strawberries with a ginger shallot vinaigrette
Curried Turkey Salad  18
Curried house-roasted turkey, mixed greens, cabbage slaw, fresh berries, cashews with a sweet plum vinaigrette
Warm Goat Cheese Salad  18
Breaded warm goat cheese, mixed greens, seasonal fruit, walnuts with a honey thyme vinaigrette. Served with grilled rosemary focaccia

Sandwiches

Herb-Grilled Chicken Breast  17
Marinated and grilled chicken breast, maple bacon, sliced avocado, Fontina cheese with a caper aioli on a house-made bun

SANDWICHES (CONT)

Grilled Portobello Mushroom  17
Balsamic and herb marinated grilled portobello mushroom, roasted red pepper, caramelized onion and Fontina cheese on a house-made bun
Classic Piadina  18
Basil pesto, roasted garlic puree, fresh mozzarella, prosciutto di Parma, Ha‘u‘ula tomato and baby arugula on house-made Italian flatbread
House-Roasted Turkey Breast  16
Sliced house-roasted turkey breast, green leaf lettuce, Ha‘u‘ula tomato, Swiss cheese on sliced whole wheat bread. Served with cranberry chutney

Entrées

Pasta of the Day
Vegetarian option available

Desserts

Homemade sundaes  6.5
Your choice of vanilla bean gelato, mango sorbet or other assorted flavors + choice of candied ginger, strawberry, and chocolate topping
Single scoop sundaes  4.5
Chocolate pot de crème  7.5
Chocolate walnut torte with whipped cream  7.5
Fresh fruit crisp à la mode  8
Pineapple Upside Down Cake with caramel sauce  8

Beverages

Tropical Iced Tea  3.5
Passion-Orange-Guava Juice  3.5
Perrier  3.5
Coke, Diet Coke, Sprite  3.5
Bundaberg Ginger Beer  5
Kona Coffee Purveyors  4
Kona Coffee Purveyors, hot or iced
Harney and Sons Tea  4
Earl Grey, English breakfast, chamomile, peppermint or sencha

Sparkling Wine Spritzers

Mango Nectar  8
Pink Grapefruit  8
Peach Bellini  8

Beer

Kona Longboard Lager  6
Kona Big Wave Golden Ale  6
Kona Hanalei Island IPA  6
Stella Artois  5
Modelo Especial Cervesa  5

Consuming raw or undercooked foods may increase your risk of foodborne illness. Please notify your server if you have any allergies. Corkage fee is $10 per bottle.

Wine

Wine corkage fee is $10 per bottle.

WHITE
Pinot Grigio, Maso Canali
glass 8.5 · bottle 30
Sauvignon Blanc, Les Deux Tours
glass 8.5 · bottle 30
Bourgogne Blanc, Louis Jadot
glass 9 · bottle 32

ROSÉ
Rosé, Broadbent
bottle 24
Rosé, Regaleali
glass 8.5 · bottle 30
Rosé, Jean-Luc Colombo
glass 9 · bottle 32

RED
Pinot Noir, Momo
glass 9.5 · bottle 34
Cote Du Rhone, E Guigal
glass 10 · bottle 36

SPARKLING
Prosecco, Villa Sandi ‘Il Fresco’
half bottle, 375ml 18
Sparkling Brut, Roederer Estate
half bottle, 375ml 24
Brut La Francaise
Champagne Taittinger
bottle 75