

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

All sandwiches are served with HoMA Mixed Greens. Substitute soup for \$1.50

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, Hau'ula tomato and baby arugula on house-made italian flatbread

House-Roasted Turkey Breast 16

Sliced house-roasted turkey breast, green leaf lettuce, Hau'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 sundae 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

HoMA Signature Blend, 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 6

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