



# Honolulu Museum of Art Café

## FOOD

### **LOMI KALE CAESAR SALAD 8**

Curly kale massaged with extra virgin olive oil and parmesan Caesar dressing\* topped with bubu arare

### **GREEK LENTIL PANZANELLA SALAD 9.5**

Green lentils, tomato, cucumber, red onion, bell pepper, feta, Kalamata olives, ciabatta croutons, Greek vinaigrette

### **BGT WRAP 11**

Whole wheat tortilla, bacon, greens, tomato, house-made green onion mayo\*

### **MEDITERRANEAN WRAP 12**

Whole wheat tortilla, curried lentils, cucumber, long eggplant, roasted red peppers, herbed labneh

## BEVERAGES

### **TROPICAL ICED TEA 3.5**

### **HOUSEMADE GINGER LEMONADE 3.5**

### **ARNOLD PALMER 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

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. An 18% service charge will be added to parties of six or more.

## WINE

### 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, 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**

### SPARKLING WINE SPRITZERS

**MANGO NECTAR 8  
PINK GRAPEFRUIT 8  
PEACH BELLINI 8**

### BEER

**KONA LONGBOARD LAGER 6  
KONA BIG WAVE  
GOLDEN ALE 6  
KONA HANAIEI ISLAND  
IPA 6  
STELLA ARTOIS 6**