Sunday Brunch

Breakfast

Classic Eggs Benedict  17
Grilled ham with hollandaise

Vegetarian Eggs Benedict  17
Sautéed spinach and grilled Hau’ula tomato with hollandaise

Mushroom and Swiss Omelette  18
Spinach and fresh herbs

Above items served with HoMA Mixed Greens and herb roasted potatoes and carrots

Steak and Eggs  21
Grilled New York strip with demi-glace and eggs over easy. Served with herb roasted potatoes and carrots.

French Toast  20
Punalu’u sweet bread, fresh berries, cream cheese whip, pure maple syrup, sliced maple bacon and two eggs over easy

Shakshouka (Moroccan Eggs)  16
Two eggs baked in an aromatic tomato sauce served with toasted pita bread

Salads

HoMA Cobb Salad  18
Romaine, house-roasted turkey, chopped bacon, blue cheese and Hau’ula tomato with a poached egg and creamy tarragon dressing

Warm Goat Cheese Salad  18
Breaded warm goat cheese, Waipoli greens, seasonal fruit, walnuts with a honey thyme vinaigrette. Served with grilled rosemary focaccia

Curried Turkey Salad  18
Curried house-roasted turkey, Waipoli greens, cabbage slaw, fresh berries, cashews with a sweet plum vinaigrette

Sandwiches

All sandwiches are served with HoMA Mixed Greens

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

Pesto BLT  16
Maple bacon, romaine, Hau’ula tomato and pesto mayo on toasted wheat bread

Grilled Portobello Mushroom  17
Balsamic and herb marinated grilled portobello mushroom, roasted red pepper, caramelized onion, Provolone cheese and Dijon mayonnaise on a house-made bun

House-Roasted Turkey  16
Sliced house-roasted turkey breast, green leaf lettuce, Hau’ula tomato, Swiss cheese and Dijon mayonnaise on sliced whole wheat bread

Keiki Menu

Keiki Omelette  10
Swiss cheese omelette served with herb roasted potatoes and carrots

Keiki Pasta  9.5
Pasta with butter and Parmigiano-Reggiano cheese. Or housemade roasted tomato sauce +$1

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.
Desserts

- Pineapple Upside Down Cake with Caramel Sauce 8
- Fresh Fruit Crisp à la Mode 8
- Chocolate Walnut Torte with Whipped Cream 7.5
- Chocolate Pot de Crème 7.5
- 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

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

Morning Cocktails

- Classic Mimosa 7
  - Sparkling wine with orange juice
- POG or Mango Mimosa 7
  - Sparkling wine with passion, orange, guava juice blend
- Bellini 7
  - Sparkling wine with peach nectar
- Michelada 7
  - Spicy Mexican cerveza cocktail

Beer

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

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

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