

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

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**

**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**