Starters

**HoMA Soup of the Day** 6.5

**HoMA Mixed Greens** 6.5
Waipoli 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, Waipoli greens, diced avocado, orange segments, sliced strawberries with a ginger shallot vinaigrette

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

**Warm Goat Cheese Salad** 18
Breaded warm goat cheese, Waipoli 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, Provolone cheese, with a caper aioli on a house-made bun

**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
Prosciutto di Parma, fresh mozzarella, Hau’ula tomato, cucumber, baby arugula with roasted garlic puree and basil pesto 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

**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

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

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

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.