



# Honolulu Museum of Art Café

## 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.