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.