STARTERS

HoMA SOUP OF THE DAY  6.5

CROSTINI PLATE  10
House made crostini, Brie, herbed goat cheese spread, cheddar, fresh berries and grapes

MEZZE PLATE   9
Hummus, artichokes, Kalamata olives, grape tomatoes, cucumber, and olive oil, served with warm pita bread

SALADS

LOMI KALE CAESAR SALAD  8
Curly kale massaged with extra virgin olive oil and parmesan Caesar dressing* topped with bubu arare

GREEK LENTIL PANZANELLA SALAD  9.5
Green lentils, tomato, cucumber, red onion, bell pepper, feta, Kalamata olives, ciabatta croutons, Greek vinaigrette

SANDWICHES

All sandwiches are served with HoMA Mixed Greens. Substitute soup for $1.50

HERB-GRILLED CHICKEN BREAST  18
Marinated and grilled chicken breast, maple bacon, sliced avocado, Provolone cheese, with a caper aioli on a house-made bun

HoMA CHEESEBURGER   18
Sirloin burger, bacon, Provolone, lettuce, tomato and Dijon mayonnaise on a house-made bun

GRILLED PORTOBELLO MUSHROOM  18
Balsamic and herb marinated grilled Portobello mushroom, roasted red pepper, caramelized onion and Provolone cheese on a house-made bun

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
- 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
- ROSE, AIX
  GLASS 9.5   ·   BOTTLE  34

**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.