Sunday Brunch

Breakfast

**Classic Eggs Benedict 18**
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 23**
Grilled New York strip with demi-glace and eggs over easy. Served with herb roasted potatoes and carrots.

**French Toast 21**
Punalu’u sweet bread, fresh berries, cream cheese whip, pure maple syrup, sliced maple bacon and two eggs over easy

**Shakshouka (Moroccan Eggs) 18**
Two eggs baked in an aromatic tomato sauce served with toasted pita bread

**Warm Goat Cheese Salad 19**
Breaded warm goat cheese, Waipoli greens, seasonal fruit, walnuts, caramelized onion with a honey thyme vinaigrette. Served with grilled rosemary focaccia

**Curried Turkey Salad 20**
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 18**
Marinated and grilled chicken breast, maple bacon, Provolone cheese, sliced avocado, green leaf lettuce, Hau’ula tomato, red onion, and caper aioli on a house-made bun

**Pesto BLT 17**
Maple bacon, romaine, Hau’ula tomato and pesto mayo on toasted wheat bread

**Grilled Portobello Mushroom 18**
Balsamic and herb marinated grilled Portobello mushroom, Provolone cheese, roasted red pepper, caramelized onion, green leaf lettuce, Hau’ula tomato and Dijon mayonnaise on a house-made bun

**House-Roasted Turkey 17**
Sliced house-roasted turkey breast, Swiss cheese, green leaf lettuce, Hau’ula tomato and Dijon mayonnaise on sliced whole wheat bread. Served with cranberry chutney

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  
P OG 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

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.

Beer + Cider

Kona Longboard Lager  6  
Kona Big Wave Golden Ale  6  
Kona Hanalei Island IPA  6  
Stella Artois  6  
Modelo Especial  6  
Paradise Guava Lava Cider  7  

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, Aix  
glass  9.5  ·  bottle  34

Rosé, Regaleali  
glass  8.5  ·  bottle  30

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