

## 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

### Salads

**HoMA Cobb Salad 19**

Romaine, house-roasted turkey, chopped bacon, blue cheese and Hau'ula tomato with a poached egg and creamy tarragon dressing

**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

**POG 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**