



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

### **Caesar Salad 8**

Romaine, Parmigiano Reggiano, cherry tomatoes, radishes, herb croutons with a Caesar dressing

### **Smoked Salmon Crostini 14**

Smoked salmon, dill cream cheese, capers and red onion

### **Caprese Salad 12**

Fresh mozzarella, cherry tomatoes, basil, herb croutons, with a balsamic reduction

### **Grilled Rosemary Focaccia 2.5**

House-made focaccia with rosemary and sun-dried tomato

## Salads

### **Seared Ahi Nicoise Salad 24**

Coriander crusted seared ahi, Waipoli greens, carrots, tomatoes, green beans, potatoes, hard-boiled egg, Nicoise olives with a roasted shallot vinaigrette

### **Curried Turkey Salad 20**

Curried house-roasted turkey, Waipoli greens, cabbage slaw, fresh berries, cashews with a sweet plum vinaigrette

### **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

### **Grilled Shrimp Salad 23**

Grilled shrimp, Waipoli greens, diced avocado, orange segments, sliced strawberries, red onion with a ginger shallot vinaigrette

### **Grilled Chicken Caesar Salad 20**

Herb-grilled chicken breast, romaine, Parmigiano Reggiano, cherry tomatoes, radishes, cucumbers, herb croutons, white anchovies with a Caesar dressing  
Substitute grilled shrimp for chicken +\$4

## Sandwiches

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

### **Classic Piadina 19**

Prosciutto di Parma, fresh mozzarella, Hau'ula tomato, cucumber, baby arugula with roasted garlic puree and basil pesto on house-made italian flatbread

### **Filet Mignon 25**

Grilled filet mignon, caper onion relish, green leaf lettuce, and Hau'ula tomato on a house-made bun

### **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

### **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

### **House-Roasted Turkey Breast 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

## Entrées

### **Pan-Seared Salmon 24**

Seared salmon with a spinach, garlic cream sauce. Served with roasted potatoes and carrots, and arugula salad

### **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 + 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**

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.