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.