



Starters

HoMA Soup of the Day CUP 8 • BOWL 14

HoMA Mixed Greens 8

waipoli greens, carrot ribbons, shaved fennel with a red wine vinaigrette

Caesar Salad 12

romaine, parmigiano-reggiano, cherry tomatoes, radishes, herb croutons with a caesar dressing

Smoked Salmon Crostini 18

smoked salmon, dill cream cheese, capers, red onion

Caprese Salad 15

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

Grilled Rosemary Focaccia 4

house-made rosemary and sun-dried tomato focaccia

Salads

Seared Ahi Niçoise Salad 28

coriander-crusted seared 'ahi, waipoli greens, carrots, tomatoes, green beans, potatoes, hard-boiled egg, niçoise olives with a roasted shallot vinaigrette

Curried Turkey Salad 25

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

Warm Goat Cheese Salad 22

breaded warm goat cheese, waipoli greens, seasonal fruit, walnuts, caramelized onion with a honey-thyme vinaigrette, side grilled rosemary focaccia

White Bean Salad 22

white beans, arugula, sautéed radicchio, ali'i mushrooms, and parmigiano-reggiano with a red wine vinaigrette

Grilled Shrimp Salad 27

grilled shrimp, waipoli greens, diced avocado, orange segments, sliced strawberries, red onion with a ginger-shallot vinaigrette

Grilled Chicken Caesar Salad 23

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 local mixed greens, red wine vinaigrette. Substitute soup for \$2.

Classic Piadina 22

prosciutto di parma, fresh mozzarella, hau'ula tomato, cucumber, baby arugula with roasted garlic purée, basil pesto on house-made italian flatbread

Grilled Portobello Mushroom 22

balsamic and herb-marinated grilled portobello mushroom, provolone cheese, roasted red pepper, caramelized onion, green leaf lettuce, hau'ula tomato, dijonaise on house-made bun

Shrimp Burger 26

grilled shrimp patty, sweet chili aioli, clover sprouts, avocado, tomatoes on house-made bun

Herb-Grilled Chicken Breast 24

marinated and grilled chicken breast, bacon, provolone cheese, sliced avocado, green leaf lettuce, hau'ula tomato, red onion, and caper aioli on house-made bun

House-Roasted Turkey Breast 22

sliced house-roasted turkey breast, swiss cheese, green leaf lettuce, hau'ula tomato, dijonaise on sliced whole wheat bread, side cranberry chutney

Entrées

Pan-Seared Salmon 29

seared salmon fillet, spinach-garlic cream sauce, roasted carrots and potatoes, arugula salad

Pasta of the Day

vegetarian option available

Desserts

Fresh Fruit Crisp à la mode 9
**Pineapple-Walnut or Mango-Walnut
Upside-down Cake with caramel 10**
Chocolate Pot de Crème 8
**Chocolate Walnut Torte, topped with
whipped cream 8.5**
Single Scoop Gelato or Sorbetto 6
Double Scoop Sundae 10
choice of assorted locally-made flavors
+ choice of candied ginger, strawberry,
and chocolate topping

Beverages

Tropical Iced Tea 4
Arnold Palmer 4.5
HoMA Ginger-Lemonade 5
Passion-Orange-Guava Juice 4
Harney & Sons Tea 4.5
earl grey, english breakfast, chamomile,
peppermint or sencha

Perrier, 325ml 4
Waiakea Water, 670ml 6.5
Coke, Diet Coke, Sprite 4
Bundaberg Ginger Beer 7

HoMA Cold Brew 6
HoMA Surf Riders Drip Coffee 4.5
single origin costa rica, light roast by
tradition coffee roasters, kailua

Beer + Cider

LOCAL BREWS

Lanikai Brewing, Party Wave Pilsner, 16oz 10
Aloha Beer Co., Aloha Blonde, 12oz 7
Beer Lab, Omakase Seasonal IPA, 16oz 12
Paradise Cider, Lei'd Back Lilikoi, 12oz 10

IMPORTED

Stella Artois, 12oz 7
Negra Modelo, 12oz 7

Sparkling Cocktails

Peach Bellini 12
Mimosa 12
classic, pög or mango

Wine

WHITE

Pinot Grigio, Maso Canali, Italy
GLASS 10 • BOTTLE 40

Albariño, Vionta, Rias Baixas, Spain
GLASS 12 • BOTTLE 45

Chardonnay, Napa Cellars, CA
GLASS 14 • BOTTLE 50

ROSÉ

Rosé, Maison Saint Aix, Provence, France
GLASS 12 • BOTTLE 45

RED

**Pinot Noir, Domaine de Valmoissine,
Louis Latour, France**
GLASS 12 • BOTTLE 45

Nero d'Avola, Stemmari, Sicily, Italy
GLASS 10 • BOTTLE 40

SPARKLING

Cava Brut, Conquilla, Spain
GLASS 10 • BOTTLE 40

Champagne, Mumm Grand Cordon Brut, France
BOTTLE 95

Consuming raw or undercooked foods may
increase your risk of foodborne illness. Please
notify your server if you have any allergies.
Corkage fee is \$20 per bottle. An 18% service
charge will be added to parties of six or more.