



Honolulu
Museum of Art
Café

Evening

Starters

HoMA Soup of the Day CUP 8 • BOWL 14

Smoked Salmon Crostini 18

smoked salmon, dill cream cheese, capers, and red onion

Cheese & Fruit Crostini 15

house made crostini, brie, herbed goat cheese spread, cheddar, fresh berries, and grapes

Mezze Plate 15

hummus, marinated artichokes, kalamata olives, grape tomatoes, cucumber, and olive oil, served with warm pita bread

Salads

HoMA Mixed Greens 8

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

Greek Lentil Salad 15

green lentils, tomato, cucumber, red onion, bell pepper, feta, kalamata olives, ciabatta croutons, greek vinaigrette

Curried Turkey Salad 25

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

Sandwiches

All sandwiches are served with local mixed greens, red wine vinaigrette. Substitute soup for \$2.

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

HoMA Cheeseburger 22

sirloin burger, bacon, avocado, provolone, lettuce, tomato, dijonaise on a house-made bun

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

Nightly Specials

Market Fish

Pasta of the Day

vegetarian option available

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.

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**
- Lanikai Brewing, Pillbox Porter, 16oz 10**
- 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