



Honolulu
Museum of Art
Café

Sunday Brunch

Breakfast

Classic Eggs Benedict 21

Grilled Canadian bacon with hollandaise

Vegetarian Eggs Benedict 19

Sautéed spinach and grilled Hau'ula tomato with hollandaise

Portuguese Sausage Omelette 22

Jack cheese, onions, and tomatoes

Mushroom and Swiss Omelette 21

Spinach and fresh herbs

Above items served with HoMA Mixed Greens and herb roasted potatoes and carrots

HoMA Special Breakfast 23

One classic egg benedict, pineapple sausage, sliced maple bacon and herb roasted potatoes and carrots. Served with a berry yogurt parfait

Steak and Eggs 26

Grilled New York strip with demi-glace and eggs over easy. Served with herb roasted potatoes and carrots

French Toast 23

Punalu'u sweet bread, fresh berries, cream cheese whip, pure maple syrup, sliced maple bacon and two eggs over easy

Shakshouka (Moroccan Eggs) 21

Two eggs baked in an aromatic tomato sauce served with toasted pita bread

Salads

HoMA Cobb Salad 21

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

Warm Goat Cheese Salad 22

Breaded warm goat cheese, Waipoli greens, seasonal fruit, walnuts, caramelized onion with a honey thyme vinaigrette. Served with grilled rosemary focaccia

Curried Turkey Salad 24

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 22

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 20

Maple bacon, romaine, Hau'ula tomato and pesto mayo on toasted wheat bread

Grilled Portobello Mushroom 21

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 20

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 12

Swiss cheese omelette served with herb roasted potatoes and carrots

Keiki Pasta 12

Pasta with butter and Parmigiano-Reggiano cheese

Mac and Cheese 12

Desserts

**Pineapple or Mango Upside Down Cake
with Caramel Sauce 8.5**

Fresh Fruit Crisp à la Mode 8.5

**Chocolate Walnut Torte with
Whipped Cream 8**

Chocolate Pot de Crème 8

Homemade Sundaes 7

Your choice of vanilla bean gelato,
mango sorbet or other assorted flavors
+ choice of candied ginger, strawberry,
and chocolate topping

Single Scoop Sundae 5

Beverages

Tropical Iced Tea 4

Housemade Ginger Lemonade 4.5

Arnold Palmer 4

Passion-Orange-Guava Juice 4

Perrier 4

Coke, Diet Coke, Sprite 3.5

Bundaberg Ginger Beer 5.5

HoMA Signature Blend Coffee 4.5

By Bean About Town, hot or iced

Harney and Sons Tea 4.5

Earl Grey, English breakfast, chamomile,
peppermint or sencha

Morning Cocktails

Classic Mimosa 8

Sparkling wine with orange juice

POG or Mango Mimosa 8

Sparkling wine with passion, orange,
guava juice blend or peach nectar

Bellini 8

Sparkling wine with peach nectar

Michelada 8

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 7

Kona Big Wave Golden Ale 7

Kona Hanalei Island IPA 7

Stella Artois 7

Modelo Especial 6

Paradise Cider, Lei'd Back Lilikoi 8

Wine

White

Pinot Grigio, Maso Canali

GLASS 9 • BOTTLE 32

Sauvignon Blanc, Les Deux Tours

GLASS 10 • BOTTLE 36

Bourgogne Blanc, Louis Jadot

GLASS 10 • BOTTLE 36

Rosé

Rosé, Aix GLASS 10 • BOTTLE 36

Rosé, Carrat GLASS 12 • BOTTLE 44

Rosé, Regaleali GLASS 9 • BOTTLE 32

Red

Pinot Noir, Louis Latour

GLASS 10 • BOTTLE 36

Cotes Du Rhone, E Guigal

GLASS 10 • BOTTLE 36

Sparkling

Prosecco, Villa Sandi 'Il Fresco'

HALF BOTTLE, 375ML 19

Sparkling Brut, Roederer Estate

HALF BOTTLE, 375ML 24

Brut La Cuvee Champagne, Laurent-Perrier

BOTTLE 95