



Starters

HoMA Soup of the Day CUP 7 BOWL 14

HoMA Mixed Greens 7.5

Waipoli greens, Asiago cheese, roasted walnuts with a red wine vinaigrette

Caesar Salad 10

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

Smoked Salmon Crostini 17

Smoked salmon, dill cream cheese, capers and red onion

Caprese Salad 15

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

Grilled Rosemary Focaccia 3.5

House-made focaccia with rosemary and sun-dried tomato

Salads

Seared Ahi Nicoise Salad 27

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

Curried Turkey Salad 24

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. Served with 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 25

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

Grilled Chicken Caesar Salad 22

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 \$2

Classic Piadina 22

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 28

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

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

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

House-Roasted Turkey Breast 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

Entrées

Pan-Seared Salmon 28

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 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

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

Sparkling Wine Spritzers

Mango Nectar 9

Peach Bellini 9

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

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.