



Honolulu Museum of Art Café

STARTERS

HoMA SOUP OF THE DAY CUP 7 BOWL 14

SMOKED SALMON CROSTINI 17
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, artichokes, Kalamata olives, grape tomatoes, cucumber, and olive oil, served with warm pita bread

SALADS

HoMA MIXED GREENS 7.5
Waipoli greens, Asiago cheese, roasted walnuts with a red wine vinaigrette

GREEK LENTIL PANZANELLA SALAD 13
Green lentils, tomato, cucumber, red onion, bell pepper, feta, Kalamata olives, ciabatta croutons, Greek vinaigrette

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. Substitute soup for \$2

HERB-GRILLED CHICKEN BREAST 22
Marinated and grilled chicken breast, maple bacon, sliced avocado, Provolone cheese, with a caper aioli on a house-made bun

HoMA CHEESEBURGER 22
Sirloin burger, bacon, avocado, Provolone, lettuce, tomato and Dijon mayonnaise on a house-made bun

GRILLED PORTOBELLO MUSHROOM 21
Balsamic and herb marinated grilled Portobello mushroom, roasted red pepper, caramelized onion and Provolone cheese on a house-made bun

FILET MIGNON 28
Grilled filet mignon, caper onion relish, green leaf lettuce, and Hau'ula tomato on a house-made bun

DESSERTS

**PINEAPPLE OR MANGO
UPSIDE DOWN CAKE WITH
CARMEL 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

SPARKLING WINE SPRITZERS

MANGO NECTAR 9
PEACH BELLINI 9

BEER

KONA LONGBOARD LAGER 7
KONA BIG WAVE GOLDEN ALE 7
KONA HANAIEI ISLAND IPA 7
STELLA ARTOIS 7
MODELO ESPECIAL 6
PARADISE CIDER, LEI'D BACK LILIKOI 8

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.

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

ROSE, AIX
GLASS 10 · BOTTLE 36

ROSE, 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 CUVÉE CHAMPAGNE,
LAURENT-PERRIER
BOTTLE 95