Honolulu Museum of Art
Café

Sunday Brunch

Breakfast

**Classic Eggs Benedict** 17
Grilled ham with hollandaise

**Vegetarian Eggs Benedict** 17
Sautééd spinach and grilled Hau'ula tomato with hollandaise

**Ham and Cheddar Omelette** 16
Sweet onion and bell peppers

**Mushroom and Swiss Omelette** 16
Spinach and fresh herbs

**Steak and Eggs** 19
Grilled New York strip, scrambled eggs and salsa verde

*Above items served with HoMA greens and herb roasted fingerling potatoes*

**Belgian Waffle** 15
Fresh berries, pure maple syrup and cream cheese whip

**French Toast** 20
Punalu’u sweet bread, fresh berries, cream cheese whip, pure maple syrup, sliced maple bacon and two eggs over easy

**Shakshouka (Moroccan Eggs)** 16
Two eggs baked in an aromatic tomato sauce served with toasted pita bread

Morning Cocktails

**Classic Mimosa** 7
Sparkling wine with orange juice

**POG or Mango Mimosa** 7
Sparkling wine with passion, orange, guava juice blend

**Bellini** 7
Sparkling wine with peach nectar

**Michelada** 7
Spicy Mexican cerveza cocktail

Please notify your server if you have any allergies.

An 18% service charge will be added to all parties of six or more.

Corkage fee is $10 per bottle.

Consuming raw or undercooked foods may increase your risk of foodborne illness.
Lunch

**Herb-Grilled Chicken Breast Sandwich** 17
Crisp maple bacon, avocado, melted fontina, and caper aioli on house-baked bun

**Pesto BLT** 16
Romaine, Hau’ula tomato and pesto mayo on toasted wheat bread

**House-Roasted Turkey Sandwich** 16
Lettuce, tomato, and Swiss on wheat bread, served with cranberry relish

*Sandwiches served with HoMA greens*

**HoMA Cobb Salad** 18
Romaine, house-roasted turkey, chopped bacon, blue cheese and Hau’ula tomato with a poached egg and creamy tarragon dressing

**Greens and Grains** 17
Waipoli greens, Italian farro, shaved local vegetables, grilled rosemary focaccia with a Hawaiian honey white balsamic vinaigrette

**Curried Turkey Salad** 18
House-roasted turkey, mixed greens, berries and cashews with sweet plum vinaigrette

Beverages

**Tropical Iced Tea** 3.5

**Housemade Ginger Lemonade** 3.5

**Arnold Palmer** 3.5

**Passion-Orange-Guava Juice** 3.5

**Perrier** 3.5

**Coke, Diet Coke, Sprite** 3.5

**Bundaberg Ginger Beer** 5

**Kona Coffee Purveyors** 4
HoMA Signature Blend, hot or iced

**Pot of Harney and Sons Tea** 4
Earl Grey, English breakfast, chamomile, peppermint or sencha