Starters

**HoMA Soup of the Day**  6.5

**HoMA Mixed Greens**  6.5
Waipoli greens, Asiago cheese, roasted walnuts with a red wine vinaigrette

**Caesar Salad**  7.5
Romaine, Parmigiano Reggiano, cherry tomatoes, herb croutons with a Caesar dressing

**Burrata Cheese**  10
Fresh burrata cheese, heirloom Hau’ula tomatoes, balsamic vinegar reduction and fresh herbs

**Grilled Rosemary Focaccia**  2.5
House made focaccia with rosemary and sun-dried tomato

**Grilled Market Vegetables**  12

Salads

**Grilled Chicken Caesar**  20
Herb-grilled chicken breast, romaine, Parmigiano Reggiano, cherry tomatoes, cucumbers, herb croutons, white anchovies with a Caesar dressing

**Pepper-Crusted Seared Ahi Salad**  22
Seared ahi, Waipoli greens, baby arugula, diced avocado, diced papaya, Hau’ula tomato with a papaya seed dressing

**Grilled Shrimp Salad**  21
Grilled shrimp, Waipoli greens, diced avocado, orange segments, sliced strawberries with a ginger shallot vinaigrette

**Curried Turkey Salad**  18
Curried house-roasted turkey, Waipoli greens, cabbage slaw, fresh berries, cashews with a sweet plum vinaigrette

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

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

Please notify your server if you have any allergies.

Corkage fee is $10 per bottle.

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

All sandwiches are served with HoMA Mixed Greens. Substitute soup for $1.50

### Herb-Grilled Chicken Breast 17
Marinated and grilled chicken breast, maple bacon, sliced avocado, Fontina cheese with a caper aioli on a house-made bun

### BBQ Kalua Pulled Pork 17
Kalua pulled pork tossed in our house BBQ sauce with celery seed coleslaw on a house-made bun

### Grilled Portobello Mushroom 17
Balsamic and herb marinated grilled portobello mushroom, roasted red pepper, caramelized onion and fontina cheese on a house-made bun

### Classic Piadina 18
Basil pesto, roasted garlic puree, fresh mozzarella, prosciutto di Parma, Hau'ula tomato and baby arugula on house-made Italian flatbread

### Grilled Piadina 18
Basil pesto, honey-lemon goat cheese, fresh mozzarella, prosciutto di Parma and roasted red pepper on house-made Italian flatbread

### House-Roasted Turkey Breast 16
Sliced house-roasted turkey breast, green leaf lettuce, Hau’ula tomato, Swiss cheese on sliced whole wheat bread. Served with cranberry chutney

## Entrées

### Pan-Seared Atlantic Salmon 22
Seared Atlantic salmon, Italian farro salad, baby arugula and fresh herb chimichurri

### Grilled New York Steak 26
Grilled New York strip loin, herb polenta, seasonal vegetable with a roasted shallot bordelaise sauce

### Grilled Long Eggplant 16
Grilled long eggplant, chili goat cheese sauce, basil oil and fresh basil. Served with grilled rosemary focaccia

### Pasta of the Day
Vegetarian option available

## Beverages

### Tropical Iced Tea 3.5

### Housemade Ginger Lemonade 3.5

### Arnold Palmer 3.5

### Passion-Orange-Guava Juice 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

### Perrier 3.5