Sunday Brunch

Breakfast

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

**Vegetarian Eggs Benedict**  17
Sautéed 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*

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**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

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**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