



# Honolulu Museum of Art Café

## STARTERS

### **HoMA SOUP OF THE DAY 6.5**

### **CROSTINI PLATE 10**

House made crostini, Brie, herbed goat cheese spread, cheddar, fresh berries and grapes

### **MEZZE PLATE 9**

Hummus, artichokes, Kalamata olives, grape tomatoes, cucumber, and olive oil, served with warm pita bread

## SALADS

### **LOMI KALE CAESAR SALAD 8**

Curly kale massaged with extra virgin olive oil and parmesan Caesar dressing\* topped with bubu arare

### **GREEK LENTIL PANZANELLA SALAD 9.5**

Green lentils, tomato, cucumber, red onion, bell pepper, feta, Kalamata olives, ciabatta croutons, Greek vinaigrette

## SANDWICHES

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

### **HERB-GRILLED CHICKEN BREAST 18**

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

### **HoMA CHEESEBURGER 18**

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

### **GRILLED PORTOBELLO MUSHROOM 18**

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

## DESSERTS

### **PINEAPPLE UPSIDE DOWN CAKE WITH CARAMEL SAUCE 8**

### **FRESH FRUIT CRISP À LA MODE 8**

### **CHOCOLATE WALNUT TORTE WITH WHIPPED CREAM 7.5**

### **CHOCOLATE POT DE CRÈME 7.5**

### **HOMEMADE SUNDAES 6.5**

Your choice of vanilla bean gelato, mango sorbet or other assorted flavors + choice of candied ginger, strawberry, and chocolate topping

### **SINGLE SCOOP SUNDAE 4.5**

## 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

**HARNEY AND SONS TEA 4**  
Earl Grey, English breakfast, chamomile,  
peppermint or sencha

## SPARKLING WINE SPRITZERS

**MANGO NECTAR 8**  
**PINK GRAPEFRUIT 8**  
**PEACH BELLINI 8**

## BEER

**KONA LONGBOARD LAGER 6**  
**KONA BIG WAVE GOLDEN ALE 6**  
**KONA HANAIEI ISLAND IPA 6**  
**STELLA ARTOIS 6**  
**MODELO ESPECIAL 6**

## WINE

### White

**PINOT GRIGIO, MASO CANALI**  
**GLASS 8.5 · BOTTLE 30**

**SAUVIGNON BLANC, LES DEUX TOURS**  
**GLASS 8.5 · BOTTLE 30**

**BOURGOGNE BLANC, LOUIS JADOT**  
**GLASS 9 · BOTTLE 32**

### Rosé

**ROSÉ, REGALEALI**  
**GLASS 8.5 · BOTTLE 30**

**ROSE, AIX**  
**GLASS 9.5 · BOTTLE 34**

### Red

**PINOT NOIR, MOMO**  
**GLASS 9.5 · BOTTLE 34**

**COTE DU RHONE, E GUIGAL**  
**GLASS 10 · BOTTLE 36**

### Sparkling

**PROSECCO, VILLA SANDI 'IL FRESCO'**  
**HALF BOTTLE, 375ML 18**

**SPARKLING BRUT, ROEDERER ESTATE**  
**HALF BOTTLE, 375ML 24**

**BRUT LA FRANCAISE CHAMPAGNE**  
**TAITTINGER BOTTLE 75**

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.