DECK.

Diamond Head

BRUNCH

BRUNCH DRINK MENU

COFFEE & TEA

KONA BLEND COFFEE ... 6*
*Deck. original blend *price includes refills.*

AMERICANO ... 6

SINGLE / DOUBLE ESPRESSO ... 4.50 / 5

TEA CHEST HAWAII HOT TEA ... 5
Please ask your Server for current flavors.

ICED COFFEE ... 6

ICED MOCHA ... 7

ICED LATTE ... 6.50

SIGNATURE COCKTAILS

SINFUL-TINI ... 16
Salvaray white & chocolate rum, white creme de cacao, Kona coffee cold brew

SWEET LADY OF WAIAHOLE ... 16
Kohana Kea rum, raspberry & calamansi cordial, Bruto American, fresh lime juice

PIKI BELLINI ... 16
Grey Goose Peach & Rosemary Essence, peach syrup, bubbles

DAKINE & TONIC ... 16
Grey Goose Watermelon & Basil Essence, kiwi syrup, fresh lime juice, elderflower tonic water, pink sugar rim

SWEET NENE ... 16
Grey Goose Strawberry & Lemongrass Essence, lychee puree, yuzu

KAPAHULU LEMON DROP ... 16
Grey Goose Vodka, homemade limoncello, fresh lemon juice, mixed berry syrup, mixed berry sugar rim

MAI TAI ... 18
Handcrafted from a blend of three types of rum including the local Kohana brand, fresh lime juice, house Curaçao & orgeat

LILIKO'I MARGARITA ... 18
Casamigos tequila, Cointreau, liliko'i, fresh lime

LOCAL DRAFT BEERS ... 11

DECK. HOUSE BLONDE ALE

WAIKIKI BREWING HANA HOU HEFE

BEER LAB HAWAII LEAHI IPA

KONA BREW LEMONGRASS LUAU

PARADISE CIDERS

And 1 rotating seasonal tap!
Please ask your Server for current selections.

TIKI MUG ... 20
*Order any beverage and add + $20 to be served in a tiki mug you can take home! *Drink purchase required.*

REUSABLE STAINLESS STEEL STRAW ... 1
Add +$1 to use and take home a resuable straw.

BRUNCH FAVORITES

DECK. MIMOSA ... 13

BOTTLE AND MIMOSA ... 50
Bottle of sparkling & choice of fruit juice

SPICY BLOODY MARY ... 15
Choice of spicy Titos vodka, spicy Casamigos tequila, kimchi Tanqueray gin, or well liquor

HI I'M TOM: GREEN BLOODY MARY ... 17
Housemade green Bloody Mary consisting of tamatillo, Serrano pepper, cucumber, ginger, watercress, celery, shishito peppers, Ancho Reyes Chile verde, St. George green chili vodka
Optional: add spicy liquor +$2

MOCKTAILS & JUICES

MOCKTAILS

Make it a cocktail with well liquor +$4

LOKELANI ... 12
Grapefruit juice, salted rosemary syrup, lime, soda

MORNING GLORY ... 12
Watermelon strawberry and basil shrub, ginger syrup, lime, ginger beer

'ILIMA ... 12
Pineapple juice, lime, mint, simple syrup, ginger ale

'AWIKIWIKI ... 12
Blackberry vanilla bean syrup, pineapple juice, soda

PLANTATION ICED TEA ... 12
Iced black tea, pineapple juice, coconut syrup

DECK. LEMONADE ... 12
Choice of basil, butterfly pea, or blueberry lavender

THE LUCK DRAGON ... 28
Freshly sliced pineapple, pineapple juice, dragon fruit purée, hint of coconut, blended with fresh watermelon & strawberry
Served in a tiki mug you take home!*
** Design & color rotate and may differ from pictured, please ask or keep it a surprise!*
*** Mocktail refill +$8 / Cocktail refill +$14*

JUICES MADE IN HAWAII ... 8*

PINEAPPLE / GUAVA NECTAR / PASSION ORANGE **Price includes refills.*

NO KA OI BRAND SODAS ... 6*

COLA / DIET COLA / LEMON LIME / GINGER BEER / ROOT BEER
**Price includes refills.*

FAMILY STYLE

Served as prepared and may arrive at varying times.

GUACAMOLE ... 16
Fresh tortilla chips, avocado, cilantro (v, g)

CHIPS & PICO ... 12
Fresh tortilla chips, Maui onion, jalapeno, tomato, cilantro (v, g)

CALAMARI FRITTI ... 17
Salt & pepper dusted calamari, shishito peppers, signature yuzu kosho aioli, citrus

HAMACHI CARPACCIO ... 19
Thinly sliced Japanese yellowtail, ponzu, shaved Maui onion, jalapeno tsukemono, cilantro, chili threads, daikon

HAMACHI CEVICHE ... 17
Japanese yellowtail, Maui onion, jalapeno, tomato, cilantro, citrus, avocado, garlic crostini

CRAB CROQUETTES (3pcs) ... 21
Maryland-style crab croquettes, frisee, spicy sauce romesco, citrus

GLAZED CHICKEN WINGS ... 18
Bone-in wings, chili black vinegar glaze, macadamia nut butter sauce, celery

SHOESTRING FRIES ... 8
Crispy thin-cut potato fries (v, vegan)

TRUFFLE FRIES ... 11
French fries, truffle oil, parmesan, parsley (v)

GREEN SALAD

WAIPOLI CAESAR ... 18
Waipoli baby romaine, rustic crouton, parmesan crisps, Caesar dressing

QUINOA SALAD ... 17
Waipoli Farms mixed greens, Ho Farm tomatoes, asparagus, beets, fried chevre goat cheese, ginger soy dressing (v)

BERRY CHICKEN SALAD ... 20
Local mixed greens, Ho Farms cherry tomatoes, citrus, watermelon radish, lilikoi vinaigrette, topped with almonds and our berry chicken mix (g)

Protein add-ons:
Grilled Salmon (5oz) +$12
Sautéed Shrimp +$12
Grilled Chicken Breast (7oz) +$8

BOWL & TOAST

AÇAÍ BOWL ... 17
Açaí, granola, coconut flakes, seasonal fruits (v, vegan)

AVOCADO TOAST ... 19
Sliced avocado, poached egg, sourdough, parmigiano reggiano, black pepper, served with local greens, Ho Farms tomatoes, watermelon radish, lilikoi vinaigrette (v)

TOASTED RYE ... 6

TOASTED SOURDOUGH ... 5

PANCAKE, FRENCH TOAST

TOKYO STYLE PANCAKE ... 22
Ricotta cheese, homemade whipped butter & maple honey

**Served as prepared and requires at least 15 minutes.*

optional add-ons:

Haupia Crème Anglaise +$3.50
Coconut flavored custard sauce, topped with toasted coconut flakes

Fresh Berry Compote +$3.00
Fresh berries seasoned with cane sugar and agave

Chocolate +$3.25
Chocolate ganache sauce and powdered sugar

DEEP DISH HAUPIA FRENCH TOAST ... 23
Punalu'u sweet bread soaked in a coconut haupia style custard, coconut haupia sauce, coconut, dulce de leche caramel, seasonal fruits

(v) vegetarian / (g) gluten free / (vegan) vegan

Consuming raw or under-cooked meats, poultry, seafood, shellfish may increase risk of food-borne illness. Please inform your server of any food allergies or dietary restrictions.

Prices do not include tax and tip, 18% service charge will apply to parties of 8 or more.

BURGER & SANDWICH

BRUNCH BURGER ... 28
Grilled 8oz dry aged beef patty on our deep dish Haupia french toast, topped with swiss cheese, crispy bacon, fresh frisse lettuce, crispy onions, house-made bacon aioli, with fingerling potatoes

WESTERN BURGER ... 24
Grilled 8oz dry aged beef patty with jalapenos and melted cheddar cheese, topped with crispy fried onions, chipotle-chili aioli, house-made passion fruit BBQ sauce on a toasted Brioche bun, served with fries

DECK. BURGER ... 25
Dry aged beef patty, tomato jam bacon aioli, cheddar cheese, crispy onion, fries

Burger add-ons:
One egg +$2
Avocado +$3
Bacon +$3

BERRY CHICKEN SANDWICH ... 21
Chicken salad mix on rye bread, topped with Waipoli romaine, sliced tomato, toasted almonds, served with taro chips

SPICY CHICKEN SANDWICH ... 21
Southern fried chicken breast topped with swiss cheese, spicy chipotle aioli, fresh frisee and sliced tomato on a toasted brioche bun, served with fries and a pickle spear

LOCO MOCO & RICE

PANIOLO LOCO MOCO ... 23
Dry aged beef patty, sunny side up, mushroom gravy, green onions, white rice

BRAISED BEEF LOCO MOCO ... 25
Braised beef, sunny side up, mushroom gravy, green onions, white rice

BEEF CURRY RICE ... 22
Japanese style beef curry, white rice, pickled radish and onion

EGGS

EGGS FLORENTINE ... 20
Two English muffins, Hirabara Farms kale, poached eggs, sauce mornay, parmigiano reggiano, fresh cracked black pepper, served with fingerling potatoes

EGGS BENEDICT ... 22
Two poached eggs, country ham, Hollandaise sauce, English muffin, with fingerling potatoes

SALMON BENEDICT ... 24
2 Maryland style salmon cakes over toasted English muffins, sauce bearnaise, citrus, served with fingerling potatoes

STEAK & EGGS ... 50
12oz ribeye steak, 2 eggs of choice, grilled mushroom & seasonal vegetable

DESSERT

PECAN TART ... 11
Salted caramel, shortbread crumbs, praline pecans, whipped cream

BASQUE CHEESECAKE ... 14
Basque-style oven baked light cream cheese with burnt surface, caramelized banana, lime zest

CRÈME BRÛLÉE ... 12
Custard, seasonal fruits

TODAY'S SPECIAL ... 11
Rotation of Chef-inspired preparations

SCOOP OF TAHITIAN VANILLA GELATO ... 8

SCOOP OF SEASONAL GELATO OR SORBETTO ... 9
Please ask your server for today's selection

SIDES

GRILLED SALMON ... 12

SAUTÉED SHRIMP ... 12

GRILLED CHICKEN BREAST ... 8

BISCUITS & GRAVY ... 8

SEASONAL VEGETABLE ... 6

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