



Diamond Head



BRUNCH

# BRUNCH DRINK MENU

## COFFEE & TEA

**KONA BLEND COFFEE ... 6\***

*Deck. original blend \*price includes refills.*

**AMERICANO ... 6**

**CAPPUCCINO / LATTE ... 6.50**

**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 reusable 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 tomatillo, 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)

### TRUFFLE FRIES ... 11

French fries, truffle oil, parmesan, parsley (v)

## GREEN SALAD

### WAIPOLI CAESAR ... 18

Waipoli baby romaine, rustic crouton, parmesan crisps, Caesar dressing (v)

### QUINOA SALAD ... 17

Waipoli Farms mixed greens, Ho Farm tomatoes, asparagus, beets, fried chevre goat cheese

### BERRY CHICKEN SALAD ... 20

Local mixed greens, Ho Farms cherry tomato, 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 +\$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**

**SEASONAL VEGETABLE ... 6**

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