



Deck.

Happy Mother's Day!

MOTHER'S DAY BRUNCH 2024

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.

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.



DECK.

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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)

TOKYO STYLE PANCAKES 22

Ricotta cheese, homemade whipped butter & maple syrup

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

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

Mother's Day Specials

CONTINENTAL BREAKFAST PLATTER 18

Seasonal fruits, fresh-baked pastries, toasts, served with butter and jams

SEAFOOD TOWER 57

Poached jumbo prawns, yuzu-cocktail sauce, citrus, king crab legs, oyster shooters, tabasco, ponzu, spicy ahi poke

CRAB BENEDICT 36

2 Maryland style crab cakes over toasted locally baked English muffins, sauce bearnaise, citrus, served with fingerling potatoes

PANILO 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

DECK. BURGER 25

Dry aged beef patty, tomato jam, bacon aioli, cheddar cheese, crispy onion, fries

optional Burger add-ons:

One egg +\$2

Avocado +\$3

Bacon +\$3

DESSERTS

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

Deck.

Kids Brunch Menu on Deck.

Ages 12 and under

KIDS DIAMOND HEAD13

1 egg any style, choice of bacon, spam, or Portuguese sausage, fingerling potato, fruit cup

KIDS FRENCH TOAST 13

Punalu'u sweet bread, maple syrup, fruit cup

KIDS SLIDERS16

Dry aged beef patty (2), cheddar cheese, fries

Aloha

Happy Mother's Day!

