



Diamond Head



BRUNCH

BRUNCH DRINK MENU

COFFEE & TEA

KONA BLEND COFFEE ... 6.50*
*Deck. original blend *price includes refills.*

AMERICANO ... 6.50

SINGLE / DOUBLE ESPRESSO ... 4.50 / 5

TEA CHEST HAWAII HOT TEA ... 5.50
Please ask your Server for current flavors.

ICED COFFEE ... 6.50

ICED MOCHA ... 7

ICED LATTE ... 7

SIGNATURE COCKTAILS

CHILL OUT ... 16
Vodka, Lo-Fi Dry Vermouth, lavender syrup, lemon, soda water

HONI HONI ... 16
Gothic Gin, raspberry rose cordial, lemon, brut bubbles

PERMANENT VACATION ... 16
Orange Blossom and ginger infused vodka, lychee, lemon

BUZZIN ... 16
Choice of vodka or tequila, St. George Nola Coffee Liqueur, amaretto, espresso, nutmeg, demarara, chocolate bitters

NOT YOUR AVERAGE MAI TAI ... 16
Hibiscus infused Koloa Rum, blueberry syrup, guava, lime, dark rum float

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

HOWZIT HAZY IPA

HOWZIT ROTATING TAP

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

JALAPEÑO BUSINESS ... 17
St. George Green Chili Vodka, verde bloody mary mix, lime, pickled tomatillo

MOCKTAILS & JUICES

MOCKTAILS

Make it a cocktail with well liquor +\$4

PEACH PLEASE ... 12
Peach syrup, basil, guava, lemon

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

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

STRAWBERRY FIELDS ... 12
Matcha, oat milk, strawberry purée

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

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

HOW COOL ARE YOU? ... 28
Raspberry, watermelon, strawberry, cucumber, guava, lemon, salt, blended
** 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.

ADD-ONS & RETAIL PRODUCTS

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

GLASS BEER CUP ... 15

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

Served in a tiki mug
you take home!*



FAMILY STYLE

Served as prepared and may arrive at varying times.

GUACAMOLE ... 16

Fresh tortilla chips, avocado, cilantro (v, g)

CALAMARI FRITTI ... 18

Salt & pepper dusted calamari, shishito peppers, signature yuzu kosho aioli, citrus

CRAB CROQUETTES (3pcs) ... 21

Maryland-style crab croquettes, frisee, spicy sauce romesco, citrus

GLAZED CHICKEN WINGS ... 20

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)

Protein add-ons:

Grilled Salmon (5oz) +14

Sautéed Shrimp +14

Grilled Chicken Breast (7oz) +9

BOWL. TOAST. BAGEL.

AÇAÍ BOWL ... 17

Açaí, granola, coconut flakes, seasonal fruits (v, vegan)

AVOCADO TOAST ... 19

Toasted sourdough, smashed avocado, Ho Farms tomatoes, watermelon radish, local cucumber, sweet peppers, cilantro, kale salad (v)

LOX & BAGEL ... 22

Toasted bagel, cream cheese, smoked salmon, capers, shaved Maui Onion, kale salad

TOASTED RYE BREAD ... 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 ... 24

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, crispy bacon, 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

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

EGGS

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 striploin, 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 ... 9

SCOOP OF SEASONAL GELATO OR SORBETTO ... 9

Please ask your server for today's selection

SIDES

GRILLED SALMON ... 14

SAUTÉED SHRIMP ... 14

GRILLED CHICKEN BREAST ... 9

SEASONAL VEGETABLE ... 6

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