



Deck.

Happy Mother's Day!

MOTHER'S DAY BRUNCH 2025

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

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

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 Liquor, averta, 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.*

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!*



DECK.

Happy Mother's Day!

BRUNCH FAVORITES

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)

WAIPOLI CAESAR 18

Waipoli baby romaine, rustic crouton, parmesan crisps, Caesar dressing

EGGS BENEDICT 22

Two poached eggs, country ham, Hollandaise sauce, English muffin, with fingerling potatoes

STEAK & EGGS 52

12oz striploin, 2 eggs of choice, grilled mushroom & seasonal vegetable

PANILO LOCO MOCO 23

Dry aged beef patty, 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 +\$4

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

TOKYO STYLE PANCAKES* 20

Ricotta cheese, homemade whipped butter & maple syrup *Served as prepared, requires 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 & agave

Chocolate +\$3.25

Chocolate ganache sauce & powdered sugar

Additional Pancake +\$7.00

LOX & BAGEL 22

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

TOASTED RYE BREAD 6

TOASTED SOURDOUGH 5

optional add-ons:

Bacon +\$4.00

Portugese Sausage +\$4.00

Mother's Day Specials

CONTINENTAL BREAKFAST PLATTER 18

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

VOL AU VENT 33

Puff pastry, free range Jidori chicken breast, Hamakua mushrooms, pearl onions, Patty Pan squash, heirloom baby carrots, sugar snap peas, sauce supreme, local microgreens

SURF N' TURF BENEDICT 47

Toasted English muffin, braised short rib, butter-poached lobster claw, sauce Hollandaise, Kona coffee demi glace, herb roasted fingerling potatoes, citrus, Makaha pea shoots

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

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)

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

SCOOP OF TAHITIAN VANILLA GELATO 9

SEASONAL GELATO OR SORBETTO 9

One Scoop, Please ask for today's selection

Deck.

Kids Brunch Menu on Deck.

Ages 12 and under

KIDS DIAMOND HEAD ... 13

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

KIDS FRENCH TOAST ... 14

Punalu'u sweet bread, maple syrup, fruit

KIDS SLIDERS ... 16

Dry aged beef, cheddar cheese, fries, fruit

Aloha

Happy Mother's Day!

