

Breakfast



FRESH SQUEEZED JUICES 9

ORANGE
PINEAPPLE
LILIKOI
LEMONADE



COFFEE & TEA

HOUSE KONA BLEND COFFEE 5.50
ESPRESSO 4.50
DOUBLE ESPRESSO 6
AMERICANO 5
LATTE/CAPPUCCINO 6.50
MOCHA/ WHITE MOCHA 6.50
HOT CHOCOLATE 5
COCO KNOTS PLANTATION HOT/ ICED TEA 5.50
ICED TEA / HOT TEA 5



*Please ask your server for our current tea varieties.

SODA 5

PEPSI
DIET PEPSI
SIERRA MIST
GINGER ALE
SODA



MOCKTAILS

MAUKA BREEZE 8.50

Cucumber, eucalyptus, fresh lemon & bubbles

MAKAI SUNSET 8.50

House made raspberry syrup, fresh lime & bubbles

DECK. PLANTATION ICED TEA 8

Black tea with pineapple & coconut

MORNING COCKTAILS

DECK. MIMOSA 13

Choose one
LILIKOI
PINEAPPLE
ORANGE



DECK. BLOODY MARY 11

Welcome to Deck.



EGGS

 DIAMOND HEAD BREAKFAST 25

Two local eggs any style, hash browns, served with your choices of wheat or rye toast, applewood smoked bacon, Portuguese sausage and fresh juice, tea, or Kona Blend Coffee

 ALOHA CHEESE OMELETTE 25

Three local eggs, jack & cheddar cheese, cherry tomato, red onion & scallions, choice of applewood smoked bacon, Portuguese sausage, and fresh juice, tea, or Kona Blend Coffee

 CONTINENTAL BREAKFAST 23

Yogurt, granola, fruits, thick sliced prime ham, Chef's selection of daily pastry, served with your choice of fresh juice, tea or Kona Blend Coffee

CLASSIC EGGS BENEDICT 17

Local poached eggs, thick sliced prime ham, creamy hollandaise sauce, and side of crispy hash browns

LOLO'S BREAKFAST BURRITO 18

Flour tortilla filled with eggs, chorizo, potato, sharp cheddar with a side of salsa

*No substitutions or modifications can be made.

We use local eggs from Ka Lei Eggs. 

 Set menus with beverages

Please inform your server of any food allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, may increase risk of foodborne illness. Price does not include tax and tip, parties of 6 or more 18% service charge apply.

(v) vegetarian, (g) gluten free

MORNING SPECIALS

SMOKED SALMON & AVOCADO TOAST 17

Smoked salmon, guacamole, cherry tomato, poached egg, parmesan cheese, black pepper, rye toast

TRIPLE STACK PANCAKES 16

Homemade rich macadamia nut sauce (v)



FRENCH TOAST 15

Local honey, marinated berry mix

TROPICAL ACAI BOWL 15

Granola, acai, seasonal fruit, coconut, pumpkin & chia seeds (v)

GRANOLA & YOGURT 12

Fruit, granola, vanilla yogurt



BY THE GLASS

GLASS/BOTTLE

BUBBLES

Juve Y Camps, Brut Natural, Cava, Penedes, Spain	13/58
Chandon, Brut Rose, California	14/65
Nicolas Feuillatte, Cuvee, 'Gastronomie', Brut Reserve NV	17/80

ROSE

Angeline, Rose of Pinot Noir, California	11
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WHITE


Alios Lageder, "Riff", Pinot Grigio, Alto Adige, It. 2017	11/48
Pazo Barrantes, Albarino, Rias Baixas, Spain 2016	12/56
Satellite, Sauvignon Blanc, Marlborough, New Zealand	12
Rombauer, Sauvignon Blanc, Napa Valley, Ca. 2017	13/62
Buehler, Chardonnay, Russian River, Ca. 2014	13.50/60
Stags Leap Winery, Chardonnay, Napa Valley, Ca. 2016	14/65

RED


Kessler Haak, "Ohana" Pinot Noir, St. Rita Hills, Ca.	14/70
Daou, Cabernet Sauvignon, Paso Robles, Ca. 2014	14/64
Terrazas, De Los Andes, Reserva, Malbec, Mendoza, Ar.	15/68


SIGNATURE COCKTAILS


To capture the beauty of the Diamond Head, each recipe is hand crafted, and will use fresh and housemade ingredients where we can by our dedicated staffs.

 **ORANGE YOU GLAD** 14
Coconut Washed Bourbon. Banana. House Tiki Bitters.


 **SO SWEET, SO SOUR** 14
Mezcal Strawberry. Lemon & Lime. Salted Grapefruit Foam.


 **KAPA CLUB** 12.50
Gin. Dry Vermouth. Guava. Lemon. Egg White.

 **OTHER SIDE OF THE ISLAND** 13
Vodka . Cucumber. Eucalyptus & Japanese Mint. Lime.

 **RUM 'N COLA** 13
House Made Cola, Overproof Sailor Jerrys & Squeeze of Fresh Lime

 **DECK. JULEP** 12.50
Fresh Mint. House Cola and Rye, Served Over Crushed Ice

 **LEAHI SPRITZ** 14
Aperol, Elderflower and Cava

 **HONOLULU COSMO** 13
Vodka. Cointreau. Fresh Lilikoi, Watermelon and Pineapple Juice



SIGNATURE MAI TAI 14

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

TIKI TIKI DRINKS 14

NO 1 - TIKILADA

Rum, Coconut, Fresh Pineapple Juice Served over crushed Ice in a Tiki glass with your choice Guava, Mango or Lilikoi

NO 2 - HOUSE ZOMBIE

Rum Blend, Fresh Lemon, House Orange Caruso, Pineapple & Lilikoi Topped with a Coconut Foam



ALWAYS ON DECK

DRAFT BEER

BEER LAB HAWAII LEAHI IPA	9
WAIKIKI BREWING HANA HOU HEFE	9
MAUI BREWERY BIKINI BLONDE	9



PLUS THREE ROTATING TAPS
PLEASE ASK YOUR SERVER FOR
CURRENT SELECTION

BOTTLE & CAN SELECTIONS

PABST BLUE RIBBON	6
CORONA EXTRA	7
HEINEKEN	7
TECATE	6.50
MAUI BREW DOUBLE OVERHEAD IPA	8
ASAHI SUPER DRY	7
KEWALOS CREAM ALE	7
COCO HEF, HONOLULU BEERWORKS	8
CLAUSTHALER NON ALCOHOLIC	6



<p>MAI TAI MONDAY</p> <p>\$8.50 Maitai ALL DAY LONG</p>	<p>TACO TUESDAY</p> <p>\$6 for two tacos \$6 Mexican Beers from 6PM</p>
<p>WHISKEY WEDNESDAY</p> <p>\$8.50 Whisky cocktails plus whisky shot & flight specials ALL DAY</p>	<p>THIRSTY THURSDAY</p> <p>50% off ALL BOTTLES OF WINE!! ALL DAY</p>
<p>FLIP FRIDAY</p> <p>flip a coin and win 50% OFF of food your next visit! Dinner time Only.</p>	<p>SPARKLING SATURDAY</p> <p>Half Priced Mimosas during Breakfast & Lunch 6:30am to 3:00pm</p>

SPECIAL EVENT

Book your reservation today!
SUNSET SESSIONS

Grab a drink, grab a seat and enjoy some of Hawaii's best entertainers with us every last Sunday of the month from 4pm to 7pm!



Welcome on Deck!

We wish you a warm Aloha to the finest view of Diamond Head. Enjoy our chef's selected signature items that fuse Hawaiian classics using locally sourced ingredients from our partner farms. From breakfast to dinner, to pool side to terrace dining, we promise you a delightful experience with memorable food and drinks. Don't forget our daily happy hour followed by live entertainment by local musical artists!