

Breakfast & Brunch

❖ Items are available after 10am.

❖ DIAMOND HEAD BREAKFAST 25

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

❖ ALOHA CHEESE OMELETTE 21

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

CLASSIC EGGS BENEDICT 16

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

LOLO'S BREAKFAST BURRITO 12.50

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

❖ DECK MOCO 19

Choice of Kobe beef patty or plant-based "Impossible" meat patty, smothered in house-made mushroom gravy, and sunny side up egg, served over brown rice

SLOW GRILLED SNAKE RIVER FARMS ANGUS RIBEYE [16oz] 42

Snake River Farm certified Angus ribeye with two eggs any style, and served with Japanese BBQ sauce, scallion sauce and Hawaiian salt.



TROPICAL ACAI BOWL 15

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

MIXED BERRY BOWL 10

Strawberry, blackberry, raspberry, blueberry (v, g)

GRANOLA FRUITS & YOGURT 9.50

Seasonal fruits and vanilla yogurt

PITAYA PAPAYA BOAT 10

Papaya bowl filled with pitaya, acai, toasted almonds, and seasonal fruits

COCONUT CHIA PUDDING 8

Seasonal fruits, coconut flakes

FRESH SQUEEZED JUICES 9

ORANGE · PINEAPPLE · LILIKOI
GUAVA · LEMONADE

COFFEE & TEA

KONA BLEND 5

HOT TEA/ICED TEA 5

COCO KNOTS PLANTATION TEA 5.5

ESPRESSO 3

DOUBLE ESPRESSO 3.5

AMERICANO 3.5

LATTE/CAPPUCCINO 5

MOCHA/WHITE MOCHA 5.5

HOT CHOCOLATE 4.5

WINE BY THE GLASS GLASS / BOTTLE

BUBBLES

Juve Y Camps, Brut Natural, Cava, Penedes, Spain 13/58

ROSE

Angeline, Rose of Pinot Noir, California 11

WHITE

Satellite, Sauvignon Blanc, Marlborough, New Zealand 12

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. 2017 14/64

❖ CONTINENTAL BREAKFAST 20

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

AVOCADO TOAST 12

Avocado, watermelon radish, pico de gallo, frisee, rye toast

TRIPLE STACK PANCAKES 15

Homemade rich macadamia nut sauce (v)

FRENCH TOAST 15

Local honey, marinated berry mix

❖ LIGHTLY SEARED FRESH AHI SANDWICH 18

Avocado, arugula, lemon aioli, french fries

❖ SOUTH SHORE FISH & CHIPS 21

Mahi Mahi, french fries, 3 dipping sauces

❖ DECK. SIGNATURE KOBE BEEF CHEESE BURGER 18

House made Snake River Farm Kobe beef patty, with a smoked gouda and jalapeno-mustard relish sauce in Deck. branded buns, french fries

+ \$3 for each additional topping - guacamole, grilled pineapple, sunny side up

IMPOSSIBLE BURGER 19

Plant-based "Impossible" meat patty with tomato, lettuce, avocado, herb aioli (v)

❖ SPICY MARINATED BERKSHIRE PORK RIBS 25

Berkshire pork ribs, chili BBQ sauce, corn rice

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

LOCAL CRAFT BEER PARTNERSHIPS 9

"Ask your server about our monthly rotating beer lineup"

BREAKFAST SPECIAL COCKTAIL

DECK. MIMOSA 8

Choose one

LILIKOI · PINEAPPLE · GUAVA · ORANGE

DECK. BLOODY MARY 11

HOUSE MADE MAI TAI 12.50

Handcrafted from a blend of three types of rum including one local brand, with hand squeezed lime juice, house curacao, and house orgeat.

