

Dinner



COLD APPETIZER



CEVICHE MINI TACOS* (4PCS) 14

Marinated King Salmon, daikon radish, avocado, cilantro, tomato, jalapeno (g)

LOCO GARDEN SALAD 14

Local fresh greens with kombu dressing (v, vegan)

ORGANIC QUINOA SALAD 15

Organic white quinoa, broccoli, edamame, summer squash, avocado, green beans (v, g, vegan)

CAESAR SALAD WITH GRILLED BACON 16

Romaine lettuce, grilled thick sliced bacon, anchovy flavored panko, parmesan cheese

ONO AHI POKE* 18

Ahi tuna, wakame, edamame, wonton chips, sea asparagus, sesame seeds, spicy shoyu sauce

WAGYU CARPACCIO* 18

Wagyu beef, arugula, mushroom, parmesan cheese, fresh lemon oil (g)

ENTRÉE

TOMATO & SMOKED BACON PASTA 17

Bacon marinara sauce, smoked bacon, Maui onion, spaghetti pasta

GRILLED KING SALMON WITH CHERRY TOMATO & CAPER SAUCE 26

King Salmon, mashed potatoes, seasonal vegetable, cherry tomato, caper, butter (g)



OVEN BAKED WHOLE BRANZINO WRAPPED IN HAWAIIAN TI LEAF 35

Whole Branzino, herbs, Hawaiian Ti leaf [Limited availability daily] (g)

SAUTÉED SCALLOP WITH BASIL OIL 28

Scallop, butter, corn, diced tomato, jalapeno, cumin, onion, basil oil

BAKED CHEESE LOBSTER RISOTTO 32

Lobster, clams, mozzarella, parmesan, brown rice, cream and mornay sauce

BAR SNACK

KIMCHI HOT DOG 15

Grilled beef sausage, kimchi, mustard relish, cilantro, house made sauce with ketchup and mayo, hot dog bun, side of pickle and pico de gallo

KOBE SLIDERS 14

Snake River Farms beef, house made ketchup, mustard, mayo

GUACAMOLE 14

Tortilla chips (v)

HOT APPETIZER

GRILLED ASPARAGUS MILANESE 13

Grilled asparagus, soft egg, brown butter, mushroom, parmesan cheese (g)

CALAMARI AND CITRUS SALAD 16

Calamari, celery, beets, ruby grapefruit, sprinkle of bottarga, fresh lemon oil (g)

LOLO'S FISH TACOS (2PCS) 15

Local beer battered mahi-mahi, red cabbage slaw, shaved radish, chipotle mayo, salsa verde + \$7 for each additional taco



MEDITERRANEAN STYLE GRILLED OCTOPUS 18

Herb marinated octopus, arugula, mashed potato (g)

JUMBO CHICKEN WINGS 14

Spiced black vinegar glaze, cashew

WARM BRUSSELS SPROUTS SALAD 16

Grilled brussels sprouts, fingerling potatoes, nuts and dried fruits, cilantro, teriyaki sauce

DECK. SIGNATURE BURGER 21

Choice of house made Kobe beef patty or, plant-based "Impossible" patty, with smoked gouda, jalapeno-mustard relish sauce, buns, french fries Cheese topping available upon request.

CRISP ROASTED CHICKEN & MAUI SWEET ONION 24

Chicken, Maui sweet onion, garlic (g)



GRILLED MARINATED SPICY BERKSHIRE PORK RIBS 25

Pork ribs, chili BBQ sauce, corn rice

GRILLED PRIME ANGUS RIBEYE STEAK [16oz] 42

Choice of either a 16oz Angus ribeye steak or 8oz filet, served with Japanese BBQ sauce, scallion sauce and Hawaiian salt

SIDES

TRUFFLE MASHED POTATO 9.50

Mashed potato, butter, truffle oil (v, g)

GRILLED SHISHITO PEPPERS 10

Shishito peppers with ponzu citrus sauce

SLOW ROASTED VEGETABLE IN COCOTTE 15

Varieties of seasonal vegetables (v, g, vegan)

SHOESTRING FRIES 6.50

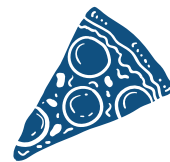
Crispy thin cut potato fries (v)

Welcome to Deck.

FLATBREADS

TODAY'S FLATBREAD

[Please ask your server]



HAPPY HOUR

EVERYDAY
4PM - 6PM

Available at bar and lounge seating



DESSERT

TED'S BAKERY HAUPIA PIE 9

Rich, smooth dark chocolate custard and coconut cream from our local Ted's Bakery

CARAMEL MACCHIATO GIANDUJA CHOCOLATE S'MORES 9.50

Almonds, cashew nuts, marshmallow, bitter caramel sauce

TROPICAL FRUIT CREME BRÛLÉE 9.50

Seasonal Fruits

BASQUE CHEESECAKE 10

Sweet and bitter, Basque-style oven baked light cream cheese with burnt surface

DECK. SOFT SERVE 9

Vanilla, Chocolate, or Swirl

DESSERT WINE

2015 ROYAL TOKAJI LATE HARVEST 12

Delicious sweet wine with notes of white peach and honey



DECK. Signature

(v) vegetarian, (g) gluten free, (vegan) vegan

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

BEERLAB
HAWAII



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



**MAI TAI
MONDAY**

\$8.50 Maitai
ALL DAY LONG

**TACO
TUESDAY**

\$6 for two tacos
\$6 Mexican Beers
from 6PM

**WHISKEY
WEDNESDAY**

\$8.50 Whisky cocktails plus
whisky shot & flight specials
ALL DAY

**THIRSTY
THURSDAY**

50% off ALL BOTTLES OF WINE!!
ALL DAY

**FLIP
FRIDAY**

flip a coin and win 50% OFF of food
your next visit! Dinner time Only.

**SPARKLING
SATURDAY**

Half Priced Mimosas during
Breakfast & Lunch
6:30am to 3:00pm

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!