

# Lunch



## 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

## 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

## SALADS

CAESAR SALAD  
WITH GRILLED BACON 16

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

LOCO GARDEN SALAD 14

Local fresh greens with kombu dressing (v, vegan)



## BURGERS, SANDWICHES & MORE

LIGHTLY SEARED FRESH AHI SANDWICH 21

Avocado, arugula, lemon aioli, french fries



POKE BOWL 18

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



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.

## SIDES

Grilled Chicken 6  
Grilled Shrimp 12  
Guacamole 7  
Grilled Pineapple 3  
Sunny Side Up 3.50

## BAR SNACK

GUACAMOLE 14

Tortilla chips (v)

CHICKEN WINGS 14

Spiced black vinegar glaze, cashew

KOBE SLIDERS 14

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

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

Welcome to Deck.



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!