Lunch

Kama'aina 10% Discount for Hawaii Residents.
*Restrictions may apply, please ask for details.

Welcome to Deck.

FRESH SQUEEZED JUICES 9

ORANGE · PINEAPPLE · LILIKOI · LEMONADE

COFFEE & TEA

HOUSE KONA BLEND COFFEE 5.50
DOUBLE ESPRESSO 6
AMERICANO 5
LATTE/CAPPUCCINO 6.50
MOCHA/ WHITE MOCHA 6.50
HOT CHOCOLATE 5
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

★ Served with french fries and a small salad.
◉ Served with a small salad.

★ **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

House made Kobe beef patty with smoked gouda, cheddar cheese, jalapeno relish sauce, buns, french fries

★ **IMPOSSIBLE BURGER** 21

Plant-based "Impossible" patty with smoked gouda, cheddar cheese, jalapeno relish sauce, buns, french fries [v]

★ **LOLO'S FISH TACOS (2PCS)** 17

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

◉ **DECK. MOCO*** 21

Kobe beef patty smothered in house-made mushroom gravy, and Ka Lei egg

SIDES

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

BAR SNACK

GUACAMOLE 14

Tortilla chips (v)

SPICY CHICKEN WINGS 14

Spiced black vinegar glaze

KOBE SLIDERS 14

Snake River Farms beef, house made ketchup, mayo

KIMCHI HOT DOG 15

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

Consuming raw or under-cooked meats, poultry, seafood, shellfish may increase risk of food-borne illness.
Please inform your server of any food allergies or dietary restrictions.
Prices do not include include tax and tip, 18% service charge will apply to parties of 6 or more.

DECK. Signature

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

BY THE GLASS

GLASS/BOTTLE

BUBBLES

Lady of Spain, Spain 12/55
Nicolas Feuillatte, Cuvee, 'Gastronomie', Brut Reserve NV 17/80

ROSE

Angeline, Rose of Pinot Noir, California 11

WHITE

Benvolio, It 11/48
Satellite, Sauvignon Blanc, Marlborough, New Zealand 12
Rombauer, Sauvignon Blanc, Napa Valley, Ca. 2017 ..... 13/62
Stags Leap Winery, Chardonnay, Napa Valley, Ca. 2016 ..... 15/70

RED

Carmel Road, Ku Kui Pinot Noir, Napa, Ca. 14/70
Bishop's Peak, Cabernet Sauvignon, Ca. 14/65
Terrazas, De Los Andes, Reserva, Malbec, Mendoza, Ar. 15/68

SIGNATURE COCKTAILS

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

THE DECK. DEALER 17
Bartender choice

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

RUM N COLA DECK. STYLE 12
Naked Turtle Rum, Cachaca, House Cola, Squeeze of Fresh Lime.

LEAHI SPRITZ 14
Aperol, Elderflower and Cava.

LILIKO'I MARGARITA 14
Casamigos Tequila, Cointreau, Lilikoi, Fresh Lime.

SO SWEET, SO SOUR 14
Don Julio Blanco & Mezcal Strawberry. Lemon & Lime, Salted Grapefruit Foam.

OTHER SIDE OF THE ISLAND 14
Ketel One Vodka or Tanqueray Gin, Cucumber Mint, Lime.

STRAWBERRY MINT MULE 14
Ketel One Vodka, Strawberry, Mint, Lime, Ginger Beer.

HONOLULU COSMO 14
Kettle One Vodka, Cointreau. Fresh Lilikoi, Watermelon and Pineapple Juice.

SPICY MANGO MARGARITA 14
Jalapeno Infused Don Julio, Mango Puree, Ginger, Lime.

SIGNATURE MAI TAI 14
Handcrafted from a blend of three types of rum including the local Kohana brand, fresh lime juice, house curacao & orgeat.

TIKI TIKI DRINKS 14

NO 1 - TIKILADA
Rum, Coconut, Fresh Pineapple Juice Served in a Tiki glass with Mango

NO 2 - PAIN KILLER
Three Rum blend, OJ, Pineapple, Coconut, nutmeg

ALWAYS ON DECK

DRAFT BEER

BEER LAB HAWAII LEAHI IPA 9
WAIKIKI BREWING HANA HOU HEFE 9
MAUI BREWERY BIKINI BLONDE 9
PARADISE CIDERS 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 7
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
American Whiskey Flight $30
Select any three American whiskey from our menu.
Whiskey Cocktails $8.50
ALL DAY

THIRSTY THURSDAY
50% OFF bottled wines priced $50 & above on our wine list!
from 6PM

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!

Illustration by Freepik