



Diamond Head



BREAKFAST

BREAKFAST DRINK MENU

COFFEE & TEA

KONA BLEND COFFEE ... 6.50*
*Deck. original blend *price includes refills.*

AMERICANO ... 6.50

SINGLE / DOUBLE ESPRESSO ... 4.50 / 5

TEA CHEST HAWAII HOT TEA ... 5.50
Please ask your Server for current flavors.

ICED COFFEE ... 6.50

ICED MOCHA ... 7

ICED LATTE ... 7

SIGNATURE COCKTAILS

CHILL OUT ... 16

Vodka, Lo-Fi Dry Vermouth, lavender syrup, lemon, soda water

HONI HONI ... 16

Gothic Gin, raspberry rose cordial, lemon, brut bubbles

PERMANENT VACATION ... 16

Orange Blossom and ginger infused vodka, lychee, lemon

BUZZIN ... 16

Choice of vodka or tequila, St. George Nola Coffee Liquor, averta, espresso, nutmeg, demarara, chocolate bitters

NOT YOUR AVERAGE MAI TAI ... 16

Hibiscus infused Koloa Rum, blueberry syrup, guava, lime, dark rum float

MAI TAI ... 18

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

LILIKO'I MARGARITA ... 18

Casamigos tequila, Cointreau, liliko'i, fresh lime

LOCAL DRAFT BEERS ... 11

DECK. HOUSE BLONDE ALE

HOWZIT HAZY IPA

HOWZIT ROTATING TAP

KONA BREW LEMONGRASS LUAU

PARADISE CIDERS

And 1 rotating seasonal tap!

Please ask your Server for current selections.

BRUNCH FAVORITES

DECK. MIMOSA ... 13

BOTTLE AND MIMOSA ... 50

Bottle of sparkling & choice of fruit juice

SPICY BLOODY MARY ... 15

Choice of spicy Titos vodka, spicy Casamigos tequila, kimchi Tanqueray gin, or well liquor

JALAPEÑO BUSINESS ... 17

St. George Green Chili Vodka, verde bloody mary mix, lime, pickled tomatillo

MOCKTAILS & JUICES

MOCKTAILS

Make it a cocktail with well liquor +\$4

PEACH PLEASE ... 12

Peach syrup, basil, guava, lemon

MORNING GLORY ... 12

Watermelon strawberry and basil shrub, ginger syrup, lime, ginger beer

'ILIMA ... 12

Pineapple juice, lime, mint, simple syrup, ginger ale

STRAWBERRY FIELDS ... 12

Matcha, oat milk, strawberry purée

PLANTATION ICED TEA ... 12

Iced black tea, pineapple juice, coconut syrup

DECK. LEMONADE ... 12

Choice of basil, butterfly pea, or blueberry lavender

HOW COOL ARE YOU? ... 28

Raspberry, watermelon, strawberry, cucumber, guava, lemon, salt, blended

** Design & color rotate and may differ from pictured, please ask or keep it a surprise!*

**** Mocktail refill +\$8 / Cocktail refill +\$14**

JUICES MADE IN HAWAII ... 8*

PINEAPPLE / GUAVA NECTAR /

PASSION ORANGE *Price includes refills.

NO KA OI BRAND SODAS ... 6*

COLA / DIET COLA / LEMON LIME /

GINGER BEER / ROOT BEER

**Price includes refills.*

Served in a tiki mug
you take home!*



ADD-ONS & RETAIL PRODUCTS

TIKI MUG ... 20

Order any beverage + \$20 for it to be served in a tiki mug that you can take home!

**Drink purchase required.*

GLASS BEER CUP ... 15

REUSABLE STAINLESS STEEL STRAW ... 1

Add +\$1 to use and take home a reusable straw.

Good morning!

TOKYO STYLE PANCAKE ... 22

Ricotta cheese, homemade whipped butter & maple honey

**Served as prepared and requires at least 15 minutes.*

optional add ons:

Haupia Crème Anglaise +3.50

Coconut flavored custard sauce,
topped with toasted coconut flakes

Fresh Berry Compote +3.00

Fresh berries seasoned with
cane sugar and agave

Chocolate +3.25

Chocolate ganache sauce,
powdered sugar

AÇAÍ BOWL ... 17

Açaí, granola, coconut flakes, seasonal fruits (v, vegan)

AVOCADO TOAST ... 19

Toasted sourdough, smashed avocado, Ho Farms tomatoes,
watermelon radish, local cucumber, sweet peppers, cilantro, kale salad (v)

LOX & BAGEL ... 22

Toasted bagel, cream cheese, smoked salmon, capers, shaved Maui Onion, kale salad



House Favorite!

DEEP DISH HAUPIA FRENCH TOAST ... 24

Punalu'u sweet bread soaked in a coconut haupia style custard,
coconut haupia sauce, coconut, dulce de leche caramel, seasonal fruits

DIAMOND HEAD BREAKFAST ... 23

Two eggs any style, choice of bacon or Portuguese sausage,
fingerling potatoes or rice, grilled pineapple

EGGS BENEDICT ... 22

Two poached eggs, country ham, Hollandaise sauce, English muffin, with fingerling potatoes

BEEF CURRY RICE ... 23

Japanese style beef curry, white rice, pickled radish and onion

PANILO LOCO MOCO ... 23

Dry aged beef patty, sunny side up, mushroom gravy, green onions, white rice



House Favorite!

BRAISED BEEF LOCO MOCO ... 25

Braised beef, sunny side up, mushroom gravy, green onions, white rice

Optional Add-ons:

Bacon (4) or Portuguese sausage (4) for +4

Two eggs any style for +5

Toasted Sourdough for \$5 or Toasted Rye Bread for +6

(v) vegetarian, (vegan) vegan

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.

Price do not include tax and tips. 18% service charge will be added to parties of 8 or more

MAI TAI MONDAY

ALL DAY EVERY MONDAY

\$10 HOUSE MADE MAI TAI
HANDCRAFTED FROM A BLEND OF
3 TYPES OF RUM INCLUDING
LOCAL KOHANA RUM



TEQUILA TUESDAY

ALL DAY EVERY TUESDAY

\$12 MARGARITAS:
CLASSIC, SPICY OR LILIKOI

TEQUILA FLIGHT



WHISKEY WEDNESDAY

ALL DAY EVERY WEDNESDAY

WHISKEY COCKTAILS
& WHISKEY FLIGHTS



THIRSTY THURSDAY

FROM 4PM EVERY THURSDAY

50% OFF SELECT BOTTLED WINES



PAU HANA FRIDAY

ALL DAY EVERY FRIDAY

\$14 STAYCATION COCKTAIL
MADE WITH LOCAL LIQUORS
PAU MAUI VODKA
& KOLOA COCONUT RUM



Daily Specials!

HAPPY HOUR

DRINKS 2PM - 6PM
FOOD 4PM - 6PM

Enjoy discounted prices on our favorite dishes & drinks with a view of Diamond Head!

LIVE MUSIC

UPCOMING LINE UP AVAILABLE
ON OUR WEBSITE CALENDAR!
deckwaikiki.com

TAG & FOLLOW US
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**Offers at Deck. are subject to change during holidays and special events. Offers may not be available to be combined with other offers and discounts.*



LEAHI ROOM & LANAI

Our private banquet room and terrace with view of Diamond Head is perfect for Wedding, Birthday, Baby Shower, Anniversary & all large gatherings!



Contact us for more info:
(808) 470-8580
events@plandosee.com

Scan QR code for photos
[@leahiroomevents](https://www.instagram.com/leahiroomevents)