

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

Mocktails

Make it a cocktail with well liquor +4

SUP HONEY GIRL ... 12

Honey ginger shrub, lime juice, ginger beer

PEACH PLEASE ... 12

Peach syrup, basil, guava, lemon

'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? ... 24 + 7 for refills

Raspberry, watermelon, strawberry, cucumber, guava, lemon, salt, blended
Served in a tiki mug you can take home!*

*Tiki mug may differ from pictured, please ask your server or keep it a surprise!



Soft Drinks

JUICES MADE IN HAWAII ... 8*

Pineapple

Guava Nectar

Passion Orange

*price includes free refills

NO KA OI BRAND SODAS ... 6*

Cola

Diet Cola

Lemon Lime

Ginger Beer

Root Beer

*price includes free refills

ADD-ONS & RETAIL PRODUCTS

TIKI MUG ... 20 + drink purchase required.

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

GLASS BEER CUP ... 15

REUSABLE STAINLESS STEEL STRAW ... 1

For immediate use and take home.

Brunch Favorite Cocktails

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

Signature Cocktails

HEY HOT STUFF ... 16

Jalapeño-infused Lalo Tequila, prickly pear/hibiscus syrup, lime juice, smoked jalapeno salt rim

RAZZLE DAZZLE ... 16

Raspberry/Rosemary infused Aperol, prosecco, Fever Tree lemonade

SASSY SANGRIA ... 16

Choice of Pinot Grigio, Pinot Noir, or Rose, flavored sherbert, lemon juice, soda water

DROP IT LIKE IT'S HOT ... 16

Lemon infused Tito's, lemon juice, blueberry/lavendar syrup, blueberry / lemon sugar rim

BUZZIN ... 16

Choice of vodka or tequila, 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

Beers



LOCAL DRAFT BEERS ... 11

Deck. House Blonde Ale
Howzit Hazy Ipa
Howzit Rotating Tap
Kona Lemongrass Luau
Deck Rotating Tap*



NON-ALCOHOLIC ... 7

Heineken Zero

CAN BEERS ... 9

Michelob Ultra
Corona
Sapporo
Heineken
Heineken Light
Garage Beer Lime
Kona Brew Seasonal
Maui Brew Coconut Porter
Guinness Draught
White Claw

Please ask your Server for current selections of seasonal beer.

For the Table

GUACAMOLE ... 17

Fresh lime scented tortilla chips, avocado, pico, cilantro (v, g)

CALAMARI FRITTI ... 18

Salt & pepper dusted calamari, shishito peppers, signature yuzu kosho aioli, citrus

GLAZED JUMBO CHICKEN WINGS ... 20

Crispy fried jumbo wings, black vinegar-chili glaze, macadamia nut butter sauce

SHOESTRING FRIES ... 8

Crispy thin-cut potato fries (v, vegan)

TRUFFLE FRIES ... 11

French fries coated in truffle butter and parmesan cheese, with a side of truffle aioli

Greens

DECK. CAESAR SALAD ... 18

Crisp romaine, rustic crouton, Parmesan crisps, Caesar dressing

HOUSE WEDGE SALAD ... 19

'Little Gem' romaine, bleu cheese dressing, crispy bacon, heirloom cherry tomatoes, local cucumbers, shallots

Salad Protein Add-ons:

Sautéed Kauai Garlic Prawns (3pc) +14 | Grilled Salmon (5oz) +14 | Grilled Chicken Breast (6oz) +9

Bowl. Pancake. French Toast

AÇAÍ BOWL ... 17

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

AVOCADO TOAST ... 19

Toasted sourdough, smashed avocado, heirloom tomatoes, watermelon radish, local cucumber, sweet peppers, baby cilantro, (v) Add one egg any style + 2

DEEP DISH HAUPIA FRENCH TOAST ... 24

Punalu'u sweet bread soaked in a rich haupia custard, crusted with crispy cornflakes, topped with haupia crème anglaise, caramel, and fresh berries

*** Weekday Brunch Special (Monday - Friday only) ***

TOKYO STYLE PANCAKES ... 20

Fluffy ricotta-souffle pancakes, made to order so please allow a minimum of 15 minutes. Served with whipped honey-maple butter

Make Your Pancakes and French Toast Extra Delicious!

Add one of our specialty sauces for +4 each
Haupia Crème Anglaise | Fresh Berry Compote | Chocolate Fudge

RYE TOAST | SOURDOUGH | ENGLISH MUFFIN | BAGEL ... 6 EACH

(v) vegetarian, (g) gluten free

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 tax and tip, 18% service charge will apply to parties of 8 or more.

Sushi Roll

VEGETARIAN ROLL ... 18

Cucumber, asparagus, avocado, garnished with sesame seed, guacamole, sweet pepper, and spicy aioli (v)

HAMACHI JALAPEÑO ROLL ... 22

Hamachi, jalapeño tsukemono, cucumber, avocado, jalapeño-cilantro aioli, cilantro

SPICY SALMON ROLL ... 22

Cucumber, spicy salmon inside, topped with aburi salmon, chili aioli, green onions

Burgers

HAUPIA FRENCH TOAST BURGER ... 28

8 oz ground steak burger, over-easy egg, Swiss cheese, crispy bacon, Waipoli greens, house-made bacon aioli, served with breakfast potatoes

DECK. BURGER ... 25

8 oz ground steak burger, topped with cheddar cheese, Waipoli greens, a savory tomato jam, and our house-made bacon aioli, served with a side of fries

Burger Add-ons:

One Egg +2 | Avocado +3 | Bacon +3

Larger Plates

FRESH CATCH OF THE DAY ... MP

Ask your server about today's preparation

PANIOLO LOCO MOCO ... 23

Ground steak burger, sunny-side-up egg, mushroom gravy, green onions, white rice

BRAISED BEEF LOCO MOCO ... 25

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

EGGS BENEDICT ... 22

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

KIMCHEE FRIED RICE ... 22

Portuguese sausage, sunny-side-up egg, green onion

HULI-HULI CHICKEN ... 26

Soy-ginger marinated half chicken, Kiawe roasted and served with 2 scoops rice

CRISPY SKIN GRILLED SALMON ... 28

Fresh asparagus, grilled king oyster mushrooms, charred heirloom tomatoes, avocado, Waipoli mixed greens

KIAWE SMOKED PORK RIBS ... 28

Slow smoked St. Louis style ribs, pineapple BBQ sauce

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