Coffee & Tea

MAUI BLEND COFFEE ... 7*
*Deck. original blend *price includes refills.*

AMERICANO ... 6.50

SINGLE / DOUBLE ESPRESSO ... 5 / 5.5

TEA CHEST HAWAII HOT TEA ... 6
Please ask your Server for current flavors.

ICED COFFEE ... 7

ICED MOCHA ... 7.5

ICED LATTE ... 7.5

Mocktails

Make it a cocktail with well liquor +4

MORNING GLORY ... 13
Watermelon & strawberry, &
basil shrub, lime juice, ginger beer

PEACH PLEASE ... 13
Peach syrup, basil, guava, lemon

'ILIMA ... 13
Pineapple juice, lime, mint,
simple syrup, ginger ale

STRAWBERRY FIELDS ... 13
Matcha, oat milk, strawberry purée

PLANTATION ICED TEA ... 13
Iced black tea, pineapple juice,
coconut syrup

DECK. LEMONADE ... 13
Choice of basil, butterfly pea, or
blueberry lavender

HOW COOL ARE YOU? ... 28 *+ 8 for refills*
Seasonal fruit smoothie served in your choice of a tiki mug* or a pineapple glass that you can take home!



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

Soft Drinks

JUICES MADE IN HAWAII ... 8*
PINEAPPLE / GUAVA NECTAR /
POG / ORANGE
**price includes free refills*

NO KA OI BRAND SODAS ... 6.5*
COLA / DIET COLA / LEMON LIME /
GINGER BEER / ROOT BEER
**price includes free refills*

ADD-ONS & RETAIL PRODUCTS

More souvenirs available at our front desk!



TIKI MUG ... 20+
PINEAPPLE GLASS ... 20+
Drink purchase required each.
Order your favorite beverage in a souvenir tiki mug or pineapple glass! And yes, it's yours to keep!



GLASS BEER CUP ... 15
Take home our can shaped glass cup with the logo of Deck.



STAINLESS STEEL STRAW ... 1
For immediate use and to take home.

Brunch Favorite Cocktails & Mocktail

DECK. MIMOSA ... 14

BOTTLE AND MIMOSA ... 50
Bottle of sparkling
& choice of fruit juice

SPICY BLOODY MARY ... 15
Choice of Spicy Vodka,
Spicy Tequila, or well Liquor

LEAHI SUNRISE ... 15 *Non-Alcoholic Spritz*
Giffard Blood Orange syrup, lemon juice, simple syrup, topped off with Giesen Zero ABV Sparkling Brut

Signature Cocktails

ISLANDER ... 18
Rum, mango puree, coconut, lemon juice, strawberry syrup

LYCHEE LUXE 50 ... 16
Botanist Gin, lychee syrup, lemon juice, topped with Drop of Sunshine Sparkling Rosé

PUCKER UP PEACHES ... 18
Jalapeño-Infused LALO Blanco Tequila, Botanika Angelika Amaro, Peach syrup, lime juice

BUZZIN ESPRESSO MARTINI ... 16
Choice of Tito's Vodka or
Milagro Silver Tequila, espresso,
Giffard Banane de Brésil,
Giffard Café du Honduras

BELLINI-ME ... 16
Pallini Peachello, lemon juice, simple syrup, topped with Drop of Sunshine Sparkling Rosé

BLANC & BOUJEE ... 16
Rémy V Eaux-de-Vie, Giffard Quince syrup, simple syrup, topped with Misfits & Mavens Sauvignon Blanc

Deck. Favorites



MAI TAI ... 18
Handcrafted from a blend of three types of rum including the local Kohana brand, fresh lime juice, house Curaçao & orgeat

NOT YOUR AVERAGE WAIKIKI MAI TAI ... 18
Hibiscus-infused Koloa rum, blueberry syrup, guava, lime, Kula dark rum float





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
Deck Rotating Tap*

NON-ALCOHOLIC ... 7
Heineken Zero

CANNED BEERS ... 9
Garage Beer Lime
Heineken
Heineken Light
Maui Brew Coconut Porter
Michelob Ultra
Modelo
Sapporo
White Claw

HOWZIT! · KONA BREWING CO. · MAUI BREWING CO

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 ... 11
Crispy thin-cut potato fries (v, vegan)

TRUFFLE FRIES ... 14
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

Optional Salad Protein Add-Ons

SAUTÉED KAUAI GARLIC PRAWNS (3pcs) + 14 | GRILLED SALMON (5oz) + 14 | GRILLED CHICKEN BREAST (6oz) + 9

Bowl. Toast, 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

CROWD FAVORITE! **DECK. UBE MOCHI PANCAKES ... 22**
Banana slices and coconut flake topping, served with your selection of sauce: Strawberry Guava, Haupia or Maple Syrup

DEEP DISH HAUPIA FRENCH TOAST ... 24
Thick-cut Texas toast soaked in a rich haupia custard, crusted with crispy cornflakes, topped with haupia sauce, caramel, and fresh berries

Make It Extra Delicious! +4 each

Add specialty sauce to your French Toast or Pancakes

HAUPIA SAUCE | FRESH BERRY COMPOTE | CHOCOLATE FUDGE

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

(v) vegetarian | (g) gluten-free | (vegan) vegan

Allergy Notice: Please inform your server of any food allergies before ordering.
Our kitchen handles milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, and sesame.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu prices exclude Hawaii GET and gratuity. An 18% service charge applies to parties of 8+

Sushi Rolls

VEGETARIAN ROLL ... 18
Cucumber, asparagus, avocado, garnished with sesame seed, macadamia nuts, 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

Optional Burger Add-Ons

ONE EGG ANY STYLE + 2 | AVOCADO + 3 | BACON + 3

Large 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 ... 33
Slow smoked St. Louis style ribs, pineapple BBQ sauce, white rice (g)

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