

Diamond Head



BREAKFAST

BREAKFAST DRINK MENU

COFFEE & TEA

KONA BLEND COFFEE ... 6*

Deck. original blend *price includes refills.

AMERICANO ... 6

CAPPUCCINO / LATTE ... 6.50

SINGLE / DOUBLE ESPRESSO ... 4.50 / 5

TEA CHEST HAWAII HOT TEA ... 5

Please ask your Server for current flavors.

ICED COFFEE ... 6

ICED MOCHA ... 7

ICED LATTE ... 6.50

SIGNATURE COCKTAILS

SINFUL-TINI ... 16

Salvaray white & chocolate rum, white creme de cacao, Kona coffee cold brew

SWEET LADY OF WAIAHOLE ... 16

Kohana Kea rum, raspberry & calamansi cordial, Bruto American, fresh lime juice

PIKI BELLINI ... 16

Grey Goose Peach & Rosemary Essence, peach syrup, bubbles

DAKINE & TONIC ... 16

Grey Goose Watermelon & Basil Essence, kiwi syrup, fresh lime juice, elderflower tonic water, pink sugar rim

SWEET NENE ... 16

Grey Goose Strawberry & Lemongrass
Essence, lychee puree, yuzu

KAPAHULU LEMON DROP ... 16

Grey Goose Vodka, homemade limoncello, fresh lemon juice, mixed berry syrup, mixed berry sugar rim

MAI TAI ... 18

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

LILIKO'I MARGARITA ... 18

Casamigos tequila, Cointreau, liliko'i, fresh lime

LOCAL DRAFT BEERS ... 10

DECK. HOUSE BLONDE ALE
WAIKIKI BREWING HANA HOU HEFE
BEER LAB HAWAII LEAHI IPA
KONA BREW LEMONGRASS LUAU
PARADISE CIDERS

And 1 rotating seasonal tap!

Please ask your Server for current selections.

TIKI MUG ... 20

Order any beverage and add + \$20 to be served in a tiki mug you can take home! *Drink purchase required.

REUSABLE STAINLESS STEEL STRAW ... 1

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

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

HI I'M TOM: GREEN BLOODY MARY ... 17

Housemade green Bloody Mary consisting of tamatillo, Serrano pepper, cucumber, ginger, watercress, celery, shishito peppers, ancho Reyes Chile verde, St. George green chili vodka add spicy liquor +\$2

MOCKTAILS & JUICES

MOCKTAILS

Make it a cocktail with well liquor +\$4

LOKELANI ... 12

Grapefruit juice, salted rosemary syrup, lime, soda

MORNING GLORY ... 12

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

ILIMA ... 12

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

'AWIKIWIKI ... 12

Blackberry vanilla bean syrup, pineapple juice, soda

PLANTATION ICED TEA ... 12

lced black tea, pineapple juice, coconut syrup

DECK. LEMONADE ... 12

Choice of basil, butterfly pea, or blueberry lavender

THE LUCK DRAGON ... 28

Freshly sliced pineapple, pineapple juice, dragon fruit purée, hint of coconut, blended with fresh watermelon & strawberry Served in a tiki mug* you take home!

* 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.



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

AÇAI BOWL ... 17

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

AVOCADO TOAST ... 19

Sliced avocado, poached egg, sourdough, parmigiano reggiano, black pepper, served with local greens, Ho Farms tomatoes, watermelon radish, liilikoi vinaigrette (v)



DEEP DISH HAUPIA FRENCH TOAST ... 23

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 FLORENTINE ... 20

Two English muffins, Hirabara Farms kale, poached eggs, sauce mornay, parmigiano reggiano, fresh cracked black pepper, served with fingerling potatoes

EGGS BENEDICT ... 22

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

BEEF CURRY RICE ... 22

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

PANIOLO 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

Add bacon (4) or Portuguese sausage (4) for \$4 Two eggs any style for \$5

(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 COCKTAILS TEQUILA FLIGHTS



WHISKEY WEDNESDAY

ALL DAY EVERY WEDNESDAY

\$10 OLD FASHIONED

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





BRUNCH & BUBBLES

EVERYDAY UNTIL 3PM

\$8 mimosas and 50% OFF select bottled sparkling wine & champagne



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

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*All 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.



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