

Brunch Menu

Every Day 10am - 2pm

AVOCADO TOAST HALF ORDER \$6 / FULL ORDER \$12

Smashed avocados blended with lemon vinaigrette & pickled onions, served atop toasted Challah bread with a six-minute egg.

CANDIED BACON \$16

Five strips of thick-cut smoked bacon layered with brown sugar, pure maple syrup & spices, then baked golden brown & crispy.

DOUBLE D GRIDDLE \$17

A crisp hash brown patty, a sunny side up fried egg, with American cheese, sandwiched by two fluffy pancakes & drizzled with pure maple syrup.

Choice of: Ham, Bacon or Sausage

DECK OMELET \$14

Eggs gently fried in butter, filled with sautéed peppers, onions, Boursin & Chihuahua cheese.

Choice of: Ham, Bacon or Sausage

New DAIQUIRI DECK PLATTER \$14

A double stack of pancakes or French toast, with two eggs cooked to order & choice of protein. Served with a side of pure maple syrup.

Choice of: Ham, Bacon or Sausage

BREAKFAST BURRITO \$14

Griddled peppers, eggs, onions, hash browns, Lawry's seasoning, Chihuahua cheese, with choice of protein rolled into a flour tortilla & pressed on the flat-top. Served with salsa & sour cream.

Choice of: Ham, Bacon or Sausage

BISCUITS & GRAVY HALF ORDER \$6 / FULL ORDER \$12

Homemade breakfast sausage sautéed with onions, butter, flour, & milk to create a velvety gravy & served over a buttered, flaky biscuit.



Chef Jeremy has joined the team at Daiquiri Deck, bringing his culinary expertise and passion for delicious cuisine to our restaurant! With over 29 years of experience in the industry, Chef Jeremy has developed a talent for creating dishes that are both tasty and visually stunning. He has a deep appreciation for fresh, locally sourced ingredients, and he believes in letting the natural flavors of each ingredient shine through in his cooking. Chef Jeremy has already been hard at work in the kitchen, creating new and exciting dishes that are sure to become fan favorites.



DAIQUIRI DECK
Food • Drinks • Friends

FRIED CHICKEN & WAFFLES \$15

Homestyle breaded chicken tenders, layered with Belgian style waffles, topped with pure bourbon maple syrup & fresh whipped cream. Garnished with Chef's bread & butter pickles, and watermelon.

COCONUT SHRIMP & WAFFLES \$16

Our signature Coconut Shrimp golden fried, then layered between Belgian style waffles & garnished with toasted coconut. Topped with piña colada sauce, pure maple syrup & fresh whipped cream.

THIS SH*# IS BANANAS \$13

Bananas sautéed in butter & brown sugar, then flambéed with dark rum & banana liquor. Served over Belgian style waffles with a dusting of cinnamon & powdered sugar. Topped with pure maple syrup & fresh whipped cream.

À LA CARTE SIDES \$3

Eggs / Sausage Patty / Fresh Fruit / Bacon / Pancake
Hash Brown Patty / Toast / Ham

KID'S CHOCOLATE CHIP PANCAKES \$8

Three kid's chocolate chip pancakes served with maple syrup & a side of fruit.

KID'S CHEESY EGGS \$8

Two scrambled eggs with shredded Jack cheese & a side of fruit.

BUILD YOUR OWN MIMOSA! \$18 (SUNDAYS ONLY)

Tell your friends Sundays at the Deck is the place to be! Receive one bottle of sparkling wine & your choice of up to three different juices to build your own specialty mimosas. Tell us your favorite combination!

Choice of: Orange, Pineapple, Grapefruit or Cranberry

'93 DECKED OUT BLOODY MARY \$18

Our New Decked Out Bloody Mary is served with breakfast skewers loaded with everything but the kitchen sink.

CHAMPAQUIRI \$8

We bet you've never had this many options for a mimosa! Try our house sparkling wine mixed with any one of our traditional daiquiri flavors.

Rated **E** For Everyone

SOFT BEVERAGES \$3.29



Coke, Diet Coke, Sprite, Gold Peak Sweet and Unsweetened Tea, Lemonade, Ginger Ale

SPARKLING AHA WATER 16 OZ. \$4

Blueberry & Pomegranate, Lime & Watermelon

VIRGIN DAIQUIRIS \$6.50

Strawberry, Blue Lemonade, Snozzberries

MOCKTAILS \$7

Mai Tai Ahua, Creamsicle, Strawberry Peach Ade, Skinny Mockarita

NEAR BEER \$6 (Must be 21 and older)

Heineken 0.0, Lagunitas IPNA