



Diamond Head



DINNER

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
[@deckwaikiki](https://www.instagram.com/deckwaikiki)

**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)

EVENING DRINK MENU

SIGNATURE COCKTAILS

-  **STAYCATION ... 18**
Pineapple infused Pau Vodka,
Butterfly pea tea infused Koloa
Coconut rum, lemongrass syrup,
lemon juice, egg whites
-  **R&R ... 17**
Fy gin, raspberry thyme cordial,
lemon juice, soda
-  **ROKI TOKI ... 16**
Suntory Toki whiskey, watermelon rind
cordial, lemon, soda water
-  **KEEPING UP WITH KYLIE 2.0 ... 16**
Pink peppercorn infused Xicaru mezcal,
ginger shrub, grapefruit, lemon,
topped with Fever Tree grapefruit soda
-  **SPICE GIRL ... 16**
House-infused spicy tequila, blackberry
jalapeno syrup, cucumber juice, lime,
blackberry jalapeno salt
-  **NICE MELONS ... 18**
Citadelle gin, yuzu liquor,
cantaloupe cordial, lemon,
clarified with marscapone & greek yogurt
-  **OLD FASHION TOUCH ... 18**
Templeton Rye Deck Barrel, salted
caramel syrup, back lemon bitters
-  **MEAN GIRL (Mule) ... 18**
Ketel One, strawberry syrup, mint,
lime juice, ginger beer
-  **ISLANDER ... 18**
Mahina rum, mango, lemon juice,
coconut, strawberry syrup
-  **BUZZIN' ... 16**
Choice of Vodka or Tequila, espresso,
nutmeg demarrara syrup, averta,
St. George Nola coffee liquor,
chocolate bitters
-  **SHARK BAIT ... 30 + 12 for refills**
Seasonal Tiki Drink, please ask your
server for current selection
Served in a tiki mug* you can take home!

Our Cocktails & Mocktails

We use local ingredients where possible,
enhancing natural flavors to their fullest
potential and being as sustainable as possible.

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, local dark rum float
- LILIKO'I MARGARITA ... 18**
Casamigos tequila, Cointreau,
liliko'i, fresh lime



MOCKTAILS

Make it a cocktail with our well liquor for + 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 + 8 for refills**
Raspberry, watermelon, strawberry,
cucumber, guava, lemon, salt, blended
Served in a tiki mug* you can take home!



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

ADD-ONS & RETAIL PRODUCTS

TIKI MUG ... 20 + drink purchase*
Order any beverage 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
For immediate use and take home.

More souvenirs available at our front desk!

BY THE GLASS

BUBBLES

- Veuve Clicquot Brut ... 26
- House Bubbles ... 12
- Avissi, Prosecco *Italy* ... 12
- Poema Cava Brut Rosé *Spain* ... 14
- Non-Alcoholic Bubbles ... 10

ROSÉ

- Château Peyrassol Rosé *France* ... 14

WHITE

- Benvolio, Pinot Grigio *Italy* ... 14
- Leese Fitch, Chardonnay *California* ... 15
- Dashwood, Sauvignon Blanc *New Zealand* ... 15
- Truchard, Chardonnay *California* ... 18

RED

- Woop Woop, Shiraz *Southern Australia* ... 15
- La Crema, Pinot Noir *California* ... 15
- Bonanza, Cabernet Sauvignon *California* ... 15
- Catena, Malbec *Argentina* ... 16

SWEET WINE

- La Perlina, Moscato *Italy* ... 14
- Penfolds Club Tawny (2oz) ... 14
- Housemade Limoncello ... 16 +2 turn it into a spritz!



ALWAYS ON DECK.

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.

BOTTLE & CAN SELECTIONS ... 9

- KONA BREW HANAIEI IPA
 - MAUI BREW PORTER
 - HEINEKEN | CORONA | SAPPORO
- And rotating seasonal canned local beer!
Please ask your Server for current selections.



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, Rootbeer
- *price includes refills

FAMILY STYLE DINNER

Served as prepared and may arrive at varying times.

COLD

HAMACHI CARPACCIO ... 19

Thinly sliced Japanese yellowtail, ponzu, shaved Maui onion, jalapeño tsukemono, cilantro, chili threads, daikon

QUINOA SALAD ... 17

Waipoli Farms mixed greens, Ho Farm tomatoes, asparagus, beets, fried chevre goat cheese, ginger soy dressing (v)

WAIPOLI CAESAR SALAD ... 18

Waipoli baby romaine, rustic crouton, parmesan crisps, Caesar dressing

Make your Salads an Entree!

3pc Kauai Garlic Prawns +14 Chicken Breast +9

GUACAMOLE ... 16

Fresh tortilla chips, avocado, cilantro (v, g)

SUSHI ROLL

SMOKED SALMON ROLL ... 18

Cucumber, cream cheese, smoked salmon, kabayaki

HAMACHI JALAPEÑO ROLL ... 21

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

SPICY SALMON ROLL ... 19

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

HOT

FISH TACOS (2pcs) ... 21

Mahi mahi katsu, lilikoi slaw, seasonal fruit salsa, avocado, Hawaiian chili aioli, kabayaki sauce +\$8 additional taco

CALAMARI FRITTI ... 18

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

GLAZED JUMBO CHICKEN WINGS ... 20

Bone-in wings, chili black vinegar glaze, macadamia nut butter sauce, celery

BRAISED PORK BELLY BAO BUNS (3pcs) ... 20

Soy sauce braised pork belly in steamed Chinese-style buns, pickled carrot & radish, Hoisin BBQ sauce, cilantro, sesame, lime

CRAB CROQUETTES (3pcs) ... 21

Maryland-style crab croquettes, frisee, spicy sauce romesco, citrus

BEEF SLIDERS (3pcs) ... 21

Dry-aged beef sliders, cheddar cheese, mini poi buns, bacon aioli, tomato jam, served with a pickle spear

FRIED BRUSSELS SPROUTS ... 13

Spicy teriyaki sauce

MARGHERITA ... 18

Mozzarella, marinara sauce, tomatoes, parmesan, basil

ENTRÉES

FRESH CATCH ... MP

Sustainably caught

ROASTED SALMON ... 30

Hawaiian miso butter, choi sum, shichimi peppers, fried brussels sprouts, onions

KAUAI GARLIC PRAWNS ... 34

10oz Kauai prawns, Thai coconut curry sauce, sautéed eggplant, crispy garlic, cilantro, rice (g)

PAN-SEARED SCALLOPS ... 41

Pan-seared U10 scallops, kale, bacon, roasted corn & peppers, tomato-bacon reduction

ISLAND SPICE RUBBED CHICKEN ... 28

Sous vide Jidori chicken flash fried, sesame spice, Macadamia nut butter sauce, fresh pico de gallo, mashed potato

BBQ LILIKOI PORK RIBS ... 32

St. Louis style ribs, lilikoi BBQ, garlic fried rice, pea tendril, lotus roots

BRAISED SHORT RIBS ... 36

USDA choice short rib, Kona coffee demi glace, garlic confit scallion mashed potatoes, seasonal vegetables

GRILLED NEW YORK STRIPLOIN ... 52

New York strip steak, truffle mashed potatoes, seasonal vegetables, Maui onion jam, Hawaiian seasoning salt, citrus

EGGPLANT PARMESAN ... 28

Breaded eggplant, marinara, mozzarella & parmesan cheese, garlic-herb mini baguette (v)

SIDES & ADD-ON

SHOESTRING FRIES ... 8

Crispy thin-cut potato fries (v, vegan)

TRUFFLE FRIES ... 11

French fries, truffle oil, parmesan parsley (v)

MASHED POTATO ... 9

Butter, heavy cream (v)
Truffle +3
Garlic confit scallion +4

GARLIC RICE ... 8

rice, garlic, scallion, basil (v)

RICE (v, gluten-free) ... 5

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.

(v) vegetarian, (g) gluten free

HAPPY HOUR MENU

HAPPY HOUR DRINKS Available 2pm - 6pm

DECK. FAVORITES ... ~~18~~ 12

MAI TAI

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

Hibiscus-infused Koloa rum, blueberry syrup, guava, lime, local dark rum float

LILIKO'I MARGARITA

Casamigos tequila, Cointreau, liliko'i, fresh lime



ALWAYS ON DECK.

LOCAL DRAFT BEERS ... ~~11~~ 8

DECK. HOUSE BLONDE ALE
HOWZIT HAZY IPA
HOWZIT ROTATING TAP
KONA BREW LEMONGRASS LUAU
PARADISE CIDERS

BOTTLE & CAN SELECTIONS ... ~~9~~ 6

KONA BREW HANAIE IPA
MAUI BREW PORTER
HEINEKEN | CORONA | SAPPORO



HAPPY HOUR FOOD Available 4pm - 6pm

FRENCH FRIES ... ~~8~~ 6

Crispy shoestring fries, served with ketchup

TRUFFLE FRIES ... ~~11~~ 9

Crispy shoestring fries, tossed in garlic-truffle butter, served with truffle-pepper aioli and ketchup

CALAMARI FRITTI ... ~~18~~ 14

Crispy calamari, served with Yuzu Kosho tartar sauce, citrus

BEEF SLIDERS (3pcs) ... ~~21~~ 15

Dry-aged beef sliders, cheddar cheese, mini poi buns, bacon aioli, tomato jam, served with a pickle spear

WAIPOLI CAESAR SALAD ... ~~18~~ 13

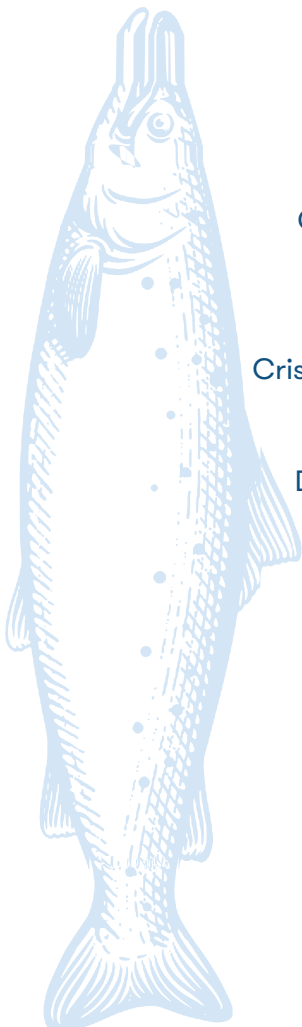
Waipoli baby romaine, rustic crouton, parmesan crisps, caesar dressing

HAMACHI CARPACCIO ... ~~19~~ 15

Thinly sliced Japanese yellowtail, ponzu, shaved Maui onion, jalapeno tsukemono, cilantro, chili threads, daikon

BRAISED SHORT RIBS ... ~~36~~ 29

USDA choice short rib, Kona coffee demi glace, garlic confit scallion mashed potatoes, seasonal vegetables



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