

DINNER

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MAI TAI MONDAY

ALL DAY EVERY MONDAY

TEQUILA

TUESDAY

\$12 MARGARITAS:

TEQUILA FLIGHT

ALL DAY EVERY TUESDAY

CLASSIC, SPICY OR LILIKOI

\$10 HOUSE MADE MAI TAI HANDCRAFTED FROM A BLEND OF 3 TYPES OF RUM INCLUDING LOCAL KOHANA 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

*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.



ALL DAY EVERY WEDNESDAY

WHISKEY COCKTAILS & WHISKEY FLIGHTS



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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!

THIRSTY THURSDAY

FROM 4PM EVERY THURSDAY

50% OFF SELECT BOTTLED WINES







Contact us for more info: (808) 470-8580 events@plandosee.com

Scan QR code for photos @leahiroomevents

PAU HANA FRIDAY

ALL DAY EVERY FRIDAY

\$14 STAYCATION COCKTAIL MADE WITH LOCAL LIQUORS PAU MAUI VODKA & KOLOA COCONUT RUM





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, averna, 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

Our rotating selection of bubbles and wines **BUBBLES**

Veuve Clicquot Brut ... 29 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 Dashwood, Sauvignon Blanc New Zealand ... 15 Provenance Deadeye, Chardonnay Napa ... 15 Truchard, Chardonnay California ... 18

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

SWEET WINE La Perlina, Moscato Italy ... 14 Penfolds Club Tawny (2oz) ... 14 Housemade Limoncello ... 16

BUBBLES

CHAMPAGNE

Moet & Chandon Imperial Brut ... 130 Bollinger Special Cuvee ... 150 Veuve Clicquot Brut ... 160 Krug Brut Grande Cuvee ... 240 Dom Perignon 2012 ... 300

SPARKLING

Avissi, Prosecco Italy ... 60 Gilles Gaudron Sparkling Vouvray France ... 70 Jeio Prosecco Rosé Italy ... 75

ROSÉ SPARKLING Poema Cava Brut Rosé Spain ... 70

WHITE WINES

WINE

SAUVGINON BLANC Dashwood New Zealand ... 75 Craggy Range Hawke's Bay, New Zealand ... 80 Schnaitmann Steinwiege Wurttemberg, Germany ... 80

CHARDONNAY

Chalkhill Sonoma Coast, CA ... 65 Dogajolo Tuscany, Italy ... 75 Leese Fitch CA ... 75 Truchard CA ... 90

PINOT GRIGIO

Pasqua Veneto, Italy ... 50 Jerman Friuli-Venezia Giulia, Italy ... 70 Benvolio Italy ... 70

OTHER VARIETALS

Mönchhof Riesling Mosel Valley, Germany ... 60 Riva de la Rosa Gavi Piedmont, Italy ... 60

ROSÉ

Calafuria Italy ... 56 Poema Cava Brut Rosé Spain ... 70 Pasqua 11 minutes Italy ... 90

RED WINES

PINOT NOIR

Slaney Kaiserstuhl Baden, Germany ... 70 La Crema, Pinot Noir CA ... 75 Selfridge Estate Carmel Valley, CA ... 150

CABERNET SAUVIGNON

Bonanza, Cabernet Sauvignon CA ... 75 Quilt Napa Valley, CA ... 100

SYRAH

Right Hand Man Central Coast, CA ... 70 Woop Woop, Shiraz Southern Australia ... 75

OTHER VARIETALS

Edmeades Zinfandel Mendacino County, CA ... 50 Famiglia Rivetti Langhe Nebbiolo Langhe, Italy ... 80 Famiglia Rivetti Barolo Langhe, Italy ... 110

BEER

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

SOFT DRINK

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, Rootbeer *price includes free refills

FAMILY STYLE DINNE

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

ske yo^{ur} 3pc Kauai Garlic Prawns +14 ^{salads} Chicken Breast +9

GUACAMOLE ... 16 Fresh tortilla chips, avocado, cilantro (v, g)

SUSHI ROLL

SMOKED SALMON ROLL ... 19 Cucumber, cream cheese, smoked salmon, kabayaki

HAMACHI JALAPEÑO ROLL ... 22 Hamachi, jalapeño tsukemono, cucumber, avocado, jalapeño-cilantro aioli, cilantro

SPICY SALMON ROLL ... 20

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

MARCHERITA ... 18 Mozzarella, marinara sauce, tomatoes, parmesan, basil

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)

SHOESTRING FRIES ... **8** Crispy thin-cut potato fries (v, vegan)

TRUFFLE FRIES ... **11** French fries, truffle oil, parmesan parsley (v)

SIDES & ADD-ON

ENTRÉES

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 HANALEI 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 ... # 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) ... 24 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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