HAPPY HOUR MENU

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

LILIKO'I MARGARITA
Casamigos tequila, Cointreau, liliko'i, fresh lime

BUBBLES
HOUSE BUBBLES ... ~~12~~ 10
AVISSI, PROSECCO *Italy* ... ~~12~~ 10
POEMA CAVA BRUT ROSÉ *Spain* ... ~~14~~ 12

WHITE
BENVOLIO, PINOT GRIGIO *Italy* ... ~~14~~ 12
DASHWOOD, SAUVIGNON BLANC *New Zealand* ... ~~15~~ 13

RED
LA CREMA, PINOT NOIR *California* ... ~~15~~ 13
BONANZA, CABERNET SAUVIGNON *California* ... ~~15~~ 13

LOCAL DRAFT BEERS ... ~~11~~ 8
DECK. HOUSE BLONDE ALE
HOWZIT HAZY IPA
HOWZIT ROTATING TAP
KONA BREW LEMONGRASS LUAU
PARADISE CIDERS

BOTTLE & CAN BEERS ... ~~9~~ 6
KONA BREW HANALEI IPA
MAUI BREW PORTER
HEINEKEN | CORONA | SAPPORO

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 & 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