

**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!

\*Happy Hour will be limited to drinks-only on Dec. 24, 25 & Jan. 1, 2025

# **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.



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

# EVENING DRINK MENU

# SIGNATURE COCKTAILS

# STAYCATION ... 18 Pineapple infused Pau Vodka, Butterfly pea tea infused Koloa Coconut rum, lemongrass syrup, lemon juice, egg whites RSR ... 17 Fy gin, raspberry thyme cordial, lemon juice, soda





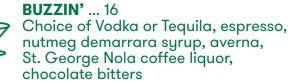














# Our Cocktails & Mocktails

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 Curação & 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 puree

PLANTATION ICED TEA....12

lced 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!

# WINE

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

#### RED

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 (20z) ... 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**

#### **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 Caya 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**

Served as prepared and may arrive at varying times.

# COLD

# HAMACHI CARPACCIO ... 19

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

# WAIPOLI CAESAR SALAD ... 18

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



3pc Kauai Garlic Prawns +12 Chicken Breast +8

# **GUACAMOLE** ... 16

Tortilla chips, cilantro (v)

## **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

# 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 ... 12

Spicy teriyaki sauce

# **SUSHI ROLLS**

# **SMOKED SALMON ROLL ... 18**

Cucumber, cream cheese, smoked salmon, kabayaki

# HAMACHI JALAPEÑO ROLL ... 22

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

# **HOLIDAY SPECIALS**

# **HOUSE WEDGE SALAD ... 19**

Waipoli Farms romaine, green goddess, crispy bacon, bleu cheese, Ho Farms tomatoes, local cucumbers, shallots

# MARYLAND STYLE CRAB CAKE ... 38

6 oz Maryland style crab cakes, kale salad, dijon aioli

# **SURF N' TURF ... 65**

Grilled lamb chops, Bing cherry demi glace, matcha-macadamia nut crusted opakapaka, garlic-herb roasted fingerling potatoes, broccolini, torn mint

# 12oz PRIME RIB ENTRÉE ... 56

Slow roasted prime rib, mashed potatoes, au jus, creamy horseradish, seasonal vegetables

# ENTRÉES

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

# PAN-SEARED SCALLOPS ... 41

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

# **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 ... 26**

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

# SIDES & ADD-ON

# **SHOESTRING FRIES ... 8**

Crispy thin-cut potato fries (v)

# **TRUFFLE FRIES ... 11**

French fries, truffle oil, parmesan parsley

# **MASHED POTATO ... 9**

Butter, heavy cream Truffle +3

Garlic confit scallion +4

# **GARLIC RICE ... 6**

rice, garlic, scallion, basil

**RICE** (v,g) ... 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