



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](http://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](mailto: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!

# 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 Pegrassol 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  
**Catena, 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  
**Veuve Clicquot Brut** ... 160  
**Ruinart** ... 250  
**Dom Perignon 2012** ... 300

#### **SPARKLING**

**Avissi, Prosecco Italy** ... 55  
**Gilles Gaudron Sparkling Vouvray France** ... 70

#### **ROSÉ SPARKLING**

**Poema Cava Brut Rosé Spain** ... 70  
**Jeio Prosecco Rosé Italy** ... 75

### **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.*

### **JUICES MADE IN HAWAII ... 8\***

Pineapple, Guava Nectar, Passion Orange  
*\*price includes free refills*

### **WHITE WINES**

#### **SAUVIGNON BLANC**

**Dashwood New Zealand** ... 55  
**Craggy Range Hawke's Bay, New Zealand** ... 80  
**Schnaitmann Steinwieg Wurttemberg, Germany** ... 80

#### **CHARDONNAY**

**Chalkhill Sonoma Coast, CA** ... 65  
**Dogajolo Tuscany, Italy** ... 75  
**Leese Fitch CA** ... 75  
**Truchard CA** ... 80

#### **PINOT GRIGIO**

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

#### **OTHER VARIETALS**

**Riva de la Rosa Vermentino Tuscany, 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** ... 55  
**Selfridge Estate Carmel Valley, CA** ... 150

#### **CABERNET SAUVIGNON**

**Bonanza, Cabernet Sauvignon CA** ... 55  
**Quilt Napa Valley, CA** ... 100

#### **SYRAH**

**Right Hand Man Central Coast, CA** ... 70  
**Woop Woop, Shiraz Southern Australia** ... 55

#### **OTHER VARIETALS**

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

# BEER

### **BOTTLE & CAN BEERS ... 9**

**KONA BREW HANAIEI IPA**  
**MAUI BREW PORTER**  
**HEINEKEN | CORONA | SAPPORO**

*And rotating seasonal canned local beer!*  
*Please ask your Server for current selections.*

# SOFT DRINK

### **NO KA OI BRAND SODAS ... 6\***

Cola, Diet Cola, Lemon Lime, Ginger Beer, Rootbeer  
*\*price includes free 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, kale salad

### HOUSE WEDGE SALAD ... 19

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

### 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 ... 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, lilikoï 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

### MARYLAND STYLE CRAB CAKE ... 38

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

### BEEF SLIDERS (3pcs) ... 21

Dry-aged beef sliders, cheddar cheese, brioche 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, chōi 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, lilikoï 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