

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

Signature Cocktails

SILLY LITTLE G&T ... 16

Strawberry/Pink Peppercorn Gunpowder Gin, Fever Tree tonic

TWO TICKETS TO PARADISE ... 16

Tito's Vodka, li hing pineapple cordial, lime juice

HEY HOT STUFF ... 16

Lalo Tequila, prickly pear/hibiscus syrup, lime juice, smoked jalapeno salt rim

WHISKEY BUSINESS ... 18

Four Roses Small Batch, red wine reduction, Averna, smoked orange bitters

STAYCATION ... 18

Pineapple infused Pau Vodka, Butterfly pea tea infused Koloa Coconut rum, lemongrass syrup, lemon juice, egg whites

ROKI TOKI ... 16

Suntory Toki whiskey, watermelon rind cordial, lemon, soda water

KEEPING UP WITH KYLIE 2.0 ... 16

Pink peppercorn infused Xicarú mezcal, ginger shrub, grapefruit, lemon, topped with Fever Tree grapefruit soda

NICE MELONS ... 18

Citadelle gin, yuzu liquor, cantaloupe cordial, lemon, clarified with marscapone & greek yogurt

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!*

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



Mocktails

Make it a cocktail with our well liquor for + 4

SUP HONEY GIRL ... 12

Honey ginger shrub, lime juice, ginger beer

PEACH PLEASE ... 12

Peach syrup, basil, guava, lemon

‘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 may differ from pictured, please ask your server or keep it a surprise!*

Soft Drinks

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*

ADD-ONS & RETAIL PRODUCTS

More souvenirs available at our front desk!

TIKI MUG ... 20 + drink purchase required.

Order any beverage for it to be served in a tiki mug that you can take home!

GLASS BEER CUP ... 15

REUSABLE STAINLESS STEEL STRAW ... 1

For immediate use and take home.

Beers

LOCAL DRAFT BEERS ... 11

DECK. HOUSE BLONDE ALE

HOWZIT HAZY IPA

HOWZIT ROTATING TAP

PARADISE CIDERS



CAN BEERS ... 9

KONA BREW HANAIEI IPA

KONA BREW WAILUA WHEAT ALE

KONA BREW GOLD CLIFF IPA

MAUI BREW PORTER

MICHELOB ULTRA

GARAGE BEER LIME

HEINEKEN

HEINEKEN LIGHT

CORONA

SAPPORO

Please ask your Server for current selections of seasonal beer.

Cold

HAMACHI CARPACCIO ... 19

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

GUACAMOLE ... 16

Fresh lime scented tortilla chips, avocado, pico, cilantro (v, g)

HOUSE WEDGE SALAD ... 19

'Little Gem' romaine, bleu cheese dressing, crispy bacon, heirloom cherry tomatoes, local cucumbers, shallots (gf)

DECK. CAESAR SALAD ... 18

Crisp romaine, rustic crouton, parmesan crisps, Caesar dressing

Salad Protein Add-ons:

Sautéed Kauai Garlic Prawns (3pc) +14

Grilled Salmon (5oz) +14

Grilled Chicken Breast (6oz) +9

Hot

MAHI MAHI FISH TACOS (3 pieces) ... 27

Three piece Mahi Mahi katsu, corn tortillas, lilikoi slaw, grilled mango-pineapple fruit salsa, avocado, chili aioli, kabayaki

CALAMARI FRITTI ... 18

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

GLAZED JUMBO CHICKEN WINGS ... 20

Crispy fried jumbo wings, black vinegar-chili glaze, macadamia nut butter sauce

BEEF SLIDERS (3pcs) ... 21

Ground steak / short rib blend sliders, cheddar cheese, brioche buns, bacon aioli, tomato jam, house-made pickles

FRIED BRUSSELS SPROUTS ... 13

Spicy teriyaki sauce, toasted almonds (v)

MARGHERITA ... 18

Fresh mozzarella, crushed San Marzano tomatoes, basil (v)

TO ENJOY TOGETHER

Our small plates are designed to be shared and will be brought out to your table as they are prepared.

(v) vegetarian, (g) gluten free

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.

Sushi Roll

NEW VEGETARIAN ROLL ... 17

Cream cheese, cucumber, avocado, carrot, asparagus, sriracha aioli (v)

HAMACHI JALAPEÑO ROLL ... 22

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

SPICY SALMON ROLL ... 22

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

Entrée

FRESH CATCH ... MP

Sustainably caught

MISO GLAZED ROASTED SALMON ... 30

Choi sum, fried brussels sprouts, onions (gf)

KAUAI GARLIC PRAWNS ... 34

Kauai jumbo prawns, Thai coconut curry sauce, blistered heirloom tomato, crispy garlic, cilantro, rice (g)
Vegan Style - Thai Coconut Curry Broccolini (vegan) ... 28

PAN-SEARED SCALLOPS ... 41

U-10 Hokkaido scallops, kombocha, king oyster mushroom, asparagus (gf)
Vegan Style - King Oyster Mushroom 'Scallops' (vegan) ... 28

NEW CRISPY SKIN HALF CHICKEN ... 32

Tender sous vide marinated half chicken, quickly roasted; seasonal vegetables (gf)

NEW KIAWE SMOKED PORK RIBS ... 32

Slow smoked St. Louis style ribs, pineapple BBQ sauce (gf)

BRAISED SHORT RIBS ... 36

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

NEW BONE IN 20 OUNCE RIBEYE ... 58

Teriyaki glazed ribeye served pupu style, king oyster mushroom, Hawaiian seasoning salt

Sides

RED SKIN MASHED POTATOES ... 11

Plain, Garlic Confit or Truffle (v, gf)

OKINAWAN SWEET POTATOES MASH (v, gf) ... 13

KIMCHEE FRIED RICE (v) ... 13

OVEN ROASTED SEASONAL VEGETABLES (v, gf) ... 16

SHOESTRING FRIES ... 11

Crispy thin-cut potato fries (v, vegan)

TRUFFLE FRIES ... 14

French fries coated in truffle butter and parmesan cheese, with a side of truffle aioli

RICE (v, gf) ... 9

(v) vegetarian, (g) gluten free, (vegan) vegan

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.

Wine By the glass

BUBBLES

Veuve Clicquot Brut ... 30
House Bubbles ... 12
Avisi, Prosecco *Italy* ... 13
Poema Cava Brut Rosé *Spain* ... 15
Non-Alcoholic Bubbles ... 10

WHITE

Colosi Bianco White Blend *Sicily, Italy* ... 12
Clos Henri Sauvignon Blanc *Wairau Valley, NZ* ... 15
Riff Pinot Grigio *Veneto, Italy* ... 14
Trefethen Chardonnay *Oak Knoll District, Napa Valley, CA* ... 16
Nisia Verdejo *Segovia, Spain* ... 13

RED

Muga "Barrio de la Estacion" Rioja *Haro, Spain* ... 15
Obsidian Ridge "Triple Junction Volcanic" Red Blend *California* ... 15
Lyric by Etude Pinot Noir *Monterey, CA* ... 17
Caymus Cabernet Sauvignon *California* ... 18

ROSÉ

Château Peyrassol Rosé *France* ... 15

SWEET WINE

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

CHAMPAGNE

Moët & Chandon Imperial Brut ... 130
Veuve Clicquot Brut ... 160
Ruinart ... 250
Dom Perignon 2012 ... 300

SPARKLING

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

ROSÉ SPARKLING

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

WHITE WINE

Juve & Camps, Cava *Cava, Spain* ... 43
Le Petit Perroy, Sancerre *Loire Valley* ... 55
Villa Sparina, Gavi di Gavi *Piedmont, Italy* ... 48
Pride Mountain, Chardonnay *Napa Valley, CA* ... 57
Dierberg, Chardonnay *Santa Rita Hills, CA* ... 67.50
Cloudy Bay, Sauvignon Blanc *Marlborough, NZ* ... 70
La Cana, Albarino *Rias Baixas, Spain* ... 44

ROSÉ

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

RED WINE

Duckhorn, Cabernet Sauvignon *Napa Valley* ... 87.50
Piancornello, Sangiovese *Southern Australia* ... 60
Ramirez de la Piscina, Rioja Reserva *Southern Australia* ... 57
Optik, Pinot Noir *Bien Nacido, Santa Barbara*... 60
Chateau le Puy "Emilien", Bordeaux *Cotes de Francs, France* ... 80
Elk Cover, Pinot Noir *Yamhill Carlton, OR* ... 67.50
Mollydooker "Blue Eyed Boy" *Southern Australia* ... 85
Woop Woop, Shiraz *Southern Australia* ... 55
Selfridge Estate, Pinot Noir *Carmel Valley, CA* ... 150