

HAPPY HOUR DRINKS

Available 2pm - 6pm

DECK. SIGNATURE COCKTAILS ... 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

Veuve Clicquot Brut ... 30 28

House Bubbles ... 12 10

Avissi, Prosecco Italy ... 13 11

Poema Cava Brut Rosé Spain ... 15 13

Non-Alcoholic Bubbles ... 10 8

WHITE

Colosi Bianco White Blend Sicily, Italy ... 12 10

Clos Henri Sauvignon Blanc Wairau Valley, NZ ... 15 13

Riff Pinot Grigio Veneto, Italy ... 14 12

Trefethen Chardonnay Oak Knoll District, Napa Valley, CA ... 16 14

Nisia Verdejo Segovia, Spain ... 13 11

ROSÉ

Château Peyrassol Rosé France ... 15 13

RED

Muga "Barrio de la Estacion" Rioja Haro, Spain ... 15 13

Obsidian Ridge "Triple Junction Volcanic" Red Blend California ... 15 13

Lyric by Etude Pinot Noir Monterey, CA ... 17 15

Caymus Cabernet Sauvignon California ... 18 16

SWEET WINE

La Perlina, Moscato Italy ... 14 12

Penfolds Club Tawny (2oz) ... 14 12

Housemade Limoncello ... 16 14

LOCAL DRAFT BEERS ... 11-8

DECK. HOUSE BLONDE ALE

HOWZIT HAZY IPA

HOWZIT ROTATING TAP

PARADISE CIDERS

CAN BEERS ... 9-6

KONA BREW HANAIE IPA

KONA BREW WAILUA WHEAT ALE

KONA BREW GOLD CLIFF IPA

MAUI BREW PORTER

MICHELOB ULTRA

GARAGE BEER LIME

HEINEKEN

HEINEKEN LIGHT

CORONA

SAPPORO

HAPPY HOUR FOOD

Available 3pm - 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

BEEF SLIDERS (3pcs) ... 21 15

Dry-aged beef sliders, cheddar cheese, brioche buns, bacon aioli, tomato jam, served with a pickle spear

GLAZED JUMBO CHICKEN WINGS ... 20 14

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

WAIPOLI CAESAR SALAD ... 18 13

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

HAMACHI JALAPEÑO ROLL ... 22 17

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

SPICY SALMON ROLL ... 20 15

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

VEGETARIAN ROLL ... 17 12

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

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

(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.