

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.

TO ENJOY TOGETHER

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

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

BAKED BRIE ... 18

Pastry wrapped brie, fig gastrigue

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

FRIED BRUSSELS SPROUTS ... 13

Spicy teriyaki sauce, toasted almonds (v)

Sushi Roll

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

(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.

Holiday Special Entrée

8 OZ. FILET MIGNION ... 54

Creamy greyer potatoes, oven-roasted vegetables
add Lobster Tail + 28
add 3 Kauai Prawns + 14

PAN SEARED DUCK BREAST ... 34

Parmesan polenta, glazed carrots, blackberry amaretto jus

PRIME RIB SPECIAL

**beginning at 4:00pm on Fridays, Saturdays, Christmas Eve,
Christmas Day and New Year's Eve*

16 OZ KING CUT ... 65 12 OZ QUEEN CUT ... 50

Broccolini, horseradish sauce, pan jus

Entrée

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, kabocha, shiitake mushroom, asparagus (gf)
Vegan Style - King Oyster Mushroom 'Scallops' (vegan) ... 28

BRAISED SHORT RIBS ... 36

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

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

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

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Wine

By the glass

BUBBLES

Veuve Clicquot Brut ... 30
House Bubbles ... 12
Avissi, 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

Avissi, 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

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

Avisi, 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

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