

**VALENTINE'S SPECIAL DINNER**  
**Feb. 12, 13, and 15, 2026**

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*

### ♥ **BABY BEETS ... 16**

Chilled, roasted baby beets, arugula pesto, pepitos (vegan, gf)

### **GUACAMOLE ... 16**

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

### ♥ **BERRIES AND CHEVRE ... 18**

Waipoli greens, fresh berries, chevre goat cheese, candied pecans, blueberry vinaigrette (v, gf)

### ♥ **CLASSIC WEDGE ... 18**

Iceberg wedge, Ho Farms cherry tomato, bacon, Maui onion, gorgonzola and bleu cheese dressing (gf)

### ♥ **VEGAN KALE ... 18**

Local kale, baby fennel, purple radish, baby beets, Ho Farms cherry tomato, liliko'i vinaigrette (v, gf)

### **HAMACHI CARPACCIO ... 19**

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

## *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

## *Hot*

### ♥ **BAKED BRIE ... 18**

Pastry wrapped brie, fig gastrique, baguette (v)

### **CALAMARI FRITTI ... 18**

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

### ♥ **LAMB CHOPS SCOTTADITO ... 26**

Two grilled herb marinated lamb chops, lemon mint tzatziki, potatoes, lemon, parsley (gf)

## **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.

*Entrée*♥ **RATATOUILLE ... 28**

Oven roasted local vegetables, san marzano tomato sauce, fresh herbs, olive oil, balsamic glaze (vegan, gf)

♥ **SALMON EN CROUTE ... 34**

Miso marinated salmon filet roasted in a crispy pastry, creamy pancetta-brussels sprouts

**KAUAI GARLIC PRAWNS ... 34**

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

**CRISPY SKIN HALF CHICKEN ... 32**

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

**BRAISED SHORT RIBS ... 36**

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

♥ **FILET MIGNON ... 48**

Grilled 6 oz. fillet, gruyere potatoes, asparagus, Kona coffee demi-glace (gf)

*Dessert*♥ **CHOCOLATE BASQUE CHEESECAKE ... 14**

Chocolate Basque cheesecake, strawberry sauce, whipped cream, berries (gf)

♥ **VEGAN CHOCOLATE BROWNIE ... 12**

Chocolate brownie, strawberry sauce, berries (v)

♥ **STRAWBERRY TIRAMISU ... 14**

Strawberry gelée, sponge cake, mascarpone cream, strawberry, cocoa powder

♥ **FRESH BERRY TART ... 13**

Strawberry tart, strawberry sauce

*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**

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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

**We are only serving drinks during Happy Hour  
on February 12, 13, and 15, 2026 from 2:00pm - 6:00pm.**

**And we will be closed for Happy Hour on Valentine's Day  
February 14th to host the special evening.**

### **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 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**

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