

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, ginger beer

HEY HOT STUFF ... 16

Jalapeño-infused 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 Xicaru 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, coffee liquor, chocolate bitters

SHARK BAIT ... 30 + 14 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
Kona Lemongrass Luau
Deck. Rotating Tap*



NON-ALCOHOLIC ... 7

Heineken Zero

CAN BEERS ... 9

Michelob Ultra
Corona
Sapporo
Heineken
Heineken Light
Garage Beer Lime
Kona Brew Seasonal
Maui Brew Coconut Porter
Guinness Draught
White Claw

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 ... 17

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

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

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

FRIED BRUSSELS SPROUTS ... 13

Spicy teriyaki sauce, toasted almonds (v)

MARGHERITA ... 18

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

Mother's Day Weekend Specials

STEAMED ONO ... 32

Ono filet steamed, choy sum, topped with green onions and furikake

SNOW CRAB LEGS ... 38

2 lbs snow crab legs, butter, lemon

ROASTED PORK LOIN ... 28

Sliced pork loin on a bed of garlic mashed potatoes with lilikoi demi sauce

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

VEGETARIAN ROLL ... 18

Cucumber, asparagus, avocado, garnished with sesame seed, guacamole, sweet pepper, and spicy 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

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

PAN-SEARED SCALLOPS ... 42

U-10 Hokkaido scallops, kabocha, king oyster mushroom, asparagus (gf)
Vegan Style - King Oyster Mushroom 'Scallops' (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 glace, garlic confit scallion mashed potatoes, seasonal vegetables

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

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Wine

CHAMPAGNE & SPARKLING

By the glass / Bottle

Veuve Clicquot Bru Champagne, France	30	125
Ruinart Blanc de Blancs Champagne, France		210
Avisi, Prosecco Prosecco, Italy	15	58
Juve & Camps Cava Cava, Spain		45
House Bubbles	10	38

ROSÉ SPARKLING

Poema Cava Brut Rosé Spain	16	62
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NON-ALCOHOLIC SPARKLING

Zonin Cuvée Zero Prosecco Italy	10	38
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WHITE WINE

Nisia Verdejo Segovia, Spain	14	54
Trefethen Chardonnay Oak Knoll District, Napa Valley, CA	17	66
Riff Pinot Grigio Veneto, Italy	15	58
Clos Henri Sauvignon Blanc Wairau Valley, NZ	16	62
La Cana Albarino Rias Baixas, Spain		44
Cloudy Bay Sauvignon Blanc Marlborough, NZ		75
Cade Sauvignon Blanc Napa Valley, CA		80
Dierberg Chardonnay Santa Rita Hills, CA		70
Pride Mountain Chardonnay Napa Valley, CA		60
Le Petit Perroy Sancerre Loire Valley, France		55

ROSÉ WINE

Lucien Albrecht Rosé Alsace, France		40
Chateau Peyrassol Rosé Provence, France	16	62

RED WINE

Caymus, Cabernet Sauvignon California	20	78
La Follette "Los Primeros" Pinot Noir Sonoma, CA	16	62
Obsidian Ridge "Triple Junction Volcanic" Red Blend California ..	18	70
Muga "Barrio de la Estacion" Rioja Haro, Spain	16	62
Mollydooker "Blue Eyed Boy" Shiraz South Australia, Australia		80
Failla Patton Valley Pinot Noir Willamette Valley, OR		80
Carpe Diem Pinot Noir Anderson Valley, CA		54
Chateau le Puy "Emilien" Bordeaux Cotes de Francs, France		80
Ramirez de la Piscina Rioja Reserva Rioja, Spain		60
Piancornello Sangiovese Tuscany, Italy		60
Duckhorn Cabernet Sauvignon Napa Valley, CA		90
Opus One Cabernet Sauvignon Napa Valley, CA		300

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



CHAMPAGNE & SPARKLING

Veuve Clicquot Brut ... 30 28

Avissi, Prosecco Italy ... 15 13

House Bubbles ... 10 8

ROSÉ SPARKLING

Poema Cava Brut Rosé Spain ... 16 14

NON-ALCOHOLIC SPARKLING

Zonin Cuvée Zero Prosecco Italy ... 10 8

WHITE

Nisia Verdejo Segovia, Spain ... 14 12

Trefethen Chardonnay Napa Valley, CA ... 17 15

Riff Pinot Grigio Veneto, Italy ... 15 13

Clos Henri Sauvignon Blanc Wairau Valley, NZ ... 16 14

ROSÉ

Chateau Peyrassol Rosé Provence, France ... 16 14

RED

Caymus, Cabernet Sauvignon California ... 20 18

La Follette "Los Primeros" Pinot Noir Sonoma, CA ... 16 14

Obsidian Ridge "Triple Junction Volcanic" Red Blend California ... 18 16

Muga "Barrio de la Estacion" Rioja Haro, Spain ... 16 14

LOCAL DRAFT BEERS ... 11- 8

Deck. House Blonde Ale

Howzit Hazy Ipa

Howzit Rotating Tap

Kona Lemongrass Luau

Deck Rotating Tap*

CAN BEERS ... 9- 6

Michelob Ultra

Corona

Sapporo

Heineken

Heineken Light

Garage Beer Lime

Kona Brew Seasonal

Maui Brew Coconut Porter

Guinness Draught

White Claw

NON-ALCOHOLIC ... 7- 4

Heineken Zero

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 16

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

GLAZED JUMBO CHICKEN WINGS ... 20 15

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 ... 22 17

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

VEGETARIAN ROLL ... 18 13

Cucumber, asparagus, avocado, garnished with sesame seed, guacamole, sweet pepper, and spicy 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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