

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 ... 25 20

Avissi, Prosecco Italy ... 15 13

House Bubbles ... 10 8

ROSÉ SPARKLING

Drop of Sunshine Rosé California ... 16 14

NON-ALCOHOLIC SPARKLING

Giesen Zero ABV Sparkling Brut NZ ... 11 8

WHITE

Nisia Verdejo Segovia, Spain ... 14 12

Riff Pinot Grigio Veneto, Italy ... 15 13

Dashwood Sauvignon Blanc Marlborough, NZ ... 16 14

Trefethen Chardonnay Napa Valley, CA ... 17 15

ROSÉ

Bieler Père & Fils Cuvée Rosé France ... 16 14

RED

La Crema Sonoma Pinot Noir Sonoma County, California ... 16 14

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

La Crema Sonoma Pinot Noir Sonoma County, California ... 18 16

Caymus, Cabernet Sauvignon California ... 20 18

LOCAL DRAFT BEERS ... 11- 8

Deck. House Blonde Ale

Howzit Hazy IPA

Howzit Rotating Tap

Deck Rotating Tap*

CAN BEERS ... 9- 6

Garage Beer Lime

Heineken

Heineken Light

Maui Brew Coconut Porter

Michelob Ultra

Modelo

Sapporo

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 (vegetarian)

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

Allergy Notice: Please inform your server of any food allergies before ordering.
Our kitchen handles milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, and sesame.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu prices exclude Hawaii GET and gratuity. An 18% service charge applies to parties of 8+
Kama'aina discount for Hawaii residents cannot be used for Happy Hour or any other offers, discounts, promotions.