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, Kula dark rum float





LILIKO'I MARGARITA ... 18
Casamigos tequila, Cointreau, liliko'i, fresh lime

Signature Cocktails

PUCKER UP PEACHES [Spicy Margarita] ... 18
Jalapeño-infused LALO Blanco Tequila, Botanika Angelika Amaro, Peach syrup, lime juice

ROUTE TO MT FUJI [Highball] ... 18
Fuji Single Grain Japanese Whiskey, Giffard Jasmine syrup, topped with club soda

KEEPING UP WITH KYLIE 3.0 [Mezcal Soda] ... 16
Xicaru Silver Mezcal, Pepper syrup, pineapple juice, lime juice, topped with club soda, basil & a spritz of Port Charlotte Islay Scotch

PANIOLO TRADE WINDS [Gin & Tonic] ... 16
Drumshanbo Gunpowder Gin, La Clandestine Absinthe, Yuzu syrup, lemon juice, cucumber bitters, topped with Fever Tree Tonic and salt & pepper rim

SUNSET SESSIONS [Moscow Mule] ... 16
Tito's Vodka, Giffard Blood Orange syrup, lime juice, topped with Hibiscus Ginger Beer

TEA TIME ... 16
Tito's Vodka, Choya Single Year Umeshu, Giffard Creme de Cacao Blanc, Chocolate Bitters

DECKED OUT [Old Fashioned] ... 18
Four Roses Small Batch, lemongrass simple, demerara, smoked orange bitters

STAYCATION ... 18
Pineapple infused Pau Vodka, Butterfly pea tea infused Koloa Coconut rum, lemongrass syrup, lemon juice, egg whites

ISLANDER ... 18
Mahina rum, mango, lemon juice, coconut, strawberry syrup

BUZZIN' [Espresso Martini] ... 16
Choice of Tito's Vodka or Milagro Silver Tequila, Espresso, Giffard Banane de Brésil, Giffard Café du Honduras

Take us home!



SHARK BAIT ... 30 *+ 12 for refills*
Seasonal drink served in your choice of a tiki mug* or a pineapple glass that you can take home! Also available as a mocktail.
**Color may differ from pictured, please ask your server or keep it a surprise!*

Mocktails

Make it a cocktail with our well liquor for + 4

MORNING GLORY ... 13
Watermelon & strawberry, &
basil shrub, lime juice, ginger beer

PEACH PLEASE ... 13
Peach syrup, basil, guava, lemon

'ILIMA ... 13
Pineapple juice, lime, mint,
simple syrup, ginger ale

LEAHI SUNRISE ... 15
Giffard blood orange syrup, lemon
juice, simple syrup, topped off with
Giesen Zero ABV sparkling brut

STRAWBERRY FIELDS ... 13
Matcha, oat milk, strawberry purée

PLANTATION ICED TEA ... 13
Iced black tea, pineapple juice,
coconut syrup

DECK. LEMONADE ... 13
Choice of basil, butterfly pea, or
blueberry lavender



HOW COOL ARE YOU? ... 28 *+ 8 for refills*
Seasonal fruit smoothie served in your choice of a
tiki mug* or a pineapple glass that you can take home!
**Color may differ from pictured, please ask your server or keep it a surprise!*

Soft Drinks

JUICES MADE IN HAWAII ... 8*
PINEAPPLE / GUAVA NECTAR /
POG / ORANGE
**price includes free refills*

NO KA OI BRAND SODAS ... 6.5*
COLA / DIET COLA / LEMON LIME /
GINGER BEER / ROOT BEER
**price includes free refills*

ADD-ONS & RETAIL PRODUCTS

More souvenirs available at our front desk!





TIKI MUG ... 20+
PINEAPPLE GLASS ... 20+
Drink purchase required each.
Order your favorite beverage in a souvenir tiki mug or pineapple glass! And yes, it's yours to keep!

GLASS BEER CUP ... 15
Take home our can shaped glass cup with the logo of Deck.



STAINLESS STEEL STRAW ... 1
For immediate use and to take home.

Beers

LOCAL DRAFT BEERS ... 11
Deck. House Blonde Ale
Howzit Hazy Ipa
Howzit Rotating Tap
Deck. Rotating Tap*

NON-ALCOHOLIC ... 7
Heineken Zero

CANNED BEERS ... 9
Garage Beer Lime
Heineken
Heineken Light
Maui Brew Coconut Porter
Michelob Ultra
Modelo
Sapporo
White Claw

HOWZIT! · KONA BREWING CO. · MAUI BREWING CO

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)

HOUSE WEDGE SALAD ... 19
'Little Gem' romaine, bleu cheese dressing,
crispy bacon, heirloom cherry tomatoes, local cucumbers, shallots (g)

DECK. CAESAR SALAD ... 18
Crisp romaine, rustic crouton, parmesan crisps, Caesar dressing

Optional Salad Protein Add-ons:

SAUTÉED KAUAI GARLIC PRAWNS (3pcs) + 14
GRILLED SALMON (5oz) + 14
GRILLED CHICKEN BREAST (6oz) + 9

Hot

MAHI MAHI FISH TACOS (3 pcs) ... 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

GLAZED JUMBO CHICKEN WINGS ... 20
Crispy fried jumbo wings, black vinegar-chili glaze, macadamia nut butter sauce

BEEF SLIDERS (3 pcs) ... 21
Three ground steak / short rib blend sliders, cheddar cheese,
brioche buns, bacon aioli, tomato jam, house-made pickles

FRIED BRUSSELS SPROUTS ... 13
Spicy teriyaki sauce, toasted almonds (v)

MARGHERITA ... 18
Fresh mozzarella, crushed San Marzano tomatoes, basil (v)

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 | (vegan) vegan

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+

Sushi Roll

VEGETARIAN ROLL ...18
Cucumber, asparagus, avocado, garnished with sesame seed, macadamia nuts, guacamole, sweet pepper, and spicy aioli

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

FRESH CATCH ... MP
Sustainably caught

MISO GLAZED ROASTED SALMON ... 32
Choi sum, fried brussels sprouts, onions

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 ... 42
U-10 Hokkaido scallops, kabocha, king oyster mushroom, asparagus (g)
Vegan Style - King Oyster Mushroom 'Scallops' (vegan) **... 28**

CRISPY SKIN HALF CHICKEN ... 32
Tender sous vide marinated half chicken, quickly roasted; seasonal vegetables (g)

KIAWE SMOKED PORK RIBS ... 33
Slow smoked St. Louis style ribs, pineapple BBQ sauce, white rice (g)

BRAISED SHORT RIBS ... 36
USDA choice short rib, Kona coffee demi glace, garlic confit scallion mashed potatoes, seasonal vegetables

BONE IN 20 OUNCE RIBEYE ... 68
Teriyaki glazed ribeye served pupu style, king oyster mushroom, Hawaiian seasoning salt

Sides

RED SKIN MASHED POTATOES ... 11
Plain, Garlic Confit or Truffle (v, g)

OKINAWAN SWEET POTATOES MASH (v, g) **... 13**

KIMCHEE FRIED RICE (v) **... 13**

OVEN ROASTED SEASONAL VEGETABLES (v, g) **... 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, g) **... 9**

(v) vegetarian | (g) gluten-free | (vegan) vegan

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Wine

CHAMPAGNE & SPARKLING

	By the glass	Bottle
House Bubbles	12	48
Avissi, Prosecco *Prosecco, Italy*	15	60
Veuve Clicquot Brut *Champagne, France*	25	100

ROSÉ CHAMPAGNE & SPARKLING

Drop of Sunshine Rosé *California*	16	64
Lucien Albrecht Rosé *Alsace, France*		48
Nominé-Renard Brut Rosé NV *Champagne, France*		65

NON-ALCOHOLIC SPARKLING

Giesen Zero ABV Sparkling Brut *Marlborough & Waipara, New Zealand*	11	44

WHITE WINE

Nisia Verdejo *Segovia, Spain*	14	56
Riff Pinot Grigio *Veneto, Italy*	15	60
Dashwood Sauvignon Blanc *Marlborough, New Zealand*	16	64
Trefethen Chardonnay *Napa Valley, California*	17	68
Clos Henri Sauvignon Blanc *Marlborough, New Zealand*		64
Jordan Chardonnay *Sonoma County, California*		60
Dierberg Chardonnay *Santa Rita Hills, California*		70
Failla Patton Valley Chardonnay *Gaston, Oregon*		75
Cloudy Bay Sauvignon Blanc *Marlborough, New Zealand*		75
Cade Sauvignon Blanc *Napa Valley, California*		80

ROSÉ WINE

Bieler Père et Fils "Sabine" Rosé *Coteaux d'Aix-en-Provence*	15	60

RED WINE

La Follette “Los Primeros” Pinot Noir *Sonoma County, California*	16	64
Muga "Barrio de la Estacion" Tempranillo Blend *Rioja, Spain*	16	64
Obsidian "Triple Junction Volcanic" Cabernet Sauvignon Blend *California*	18	72
Caymus, Cabernet Sauvignon *California*	20	80
Hess Pinot Noir *Central Coast, California*		50
Carpe Diem Pinot Noir *Anderson Valley, California*		55
Ramirez de la Piscinia Tempranillo *Rioja, Spain*		60
Piancornello Sangiovese *Tuscany, Italy*		60
Bodegas Caro 'Aruma' Malbec *Mendoza, Argentina*		60
Orin Swift "8 years in the Desert" Zinfandel Blend *California*		65
Elk Cove Pinot Noir *Willamette Valley, Oregon*		70
Château Le Puy "Émilien" Merlot Blend *Cotes de Francs, France*		80
Mollydooker "Blue Eyed Boy" Shiraz *South Australia, Australia*		80
Failla Patton Valley Pinot Noir *Willamette Valley, Oregon*		80
Duckhorn Cabernet Sauvignon *Napa Valley, California*		90
Opus One Cabernet Sauvignon *Napa Valley, California*		600