

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!



Take us home!

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



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 (gf)

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, 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 (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 ... 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)

KIAWE SMOKED PORK RIBS ... 33

Slow smoked St. Louis style ribs, pineapple BBQ sauce, white rice (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 ... 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, 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

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Wine

CHAMPAGNE & SPARKLING

By the glass / Bottle

House Bubbles	12	48
Avisi, Prosecco Prosecco, Italy	15	60
✿ Veuve Clicquot Brut Champagne, France	25	100
Nominé-Renard Brut NV Champagne, France	65	
Ruinart Blanc de Blancs Champagne, France	210	

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
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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

Maison Saleya Cotes de Provence, France	50	
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 Piscina 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	