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, Kula 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 ... ~~12~~ **8**
Chandon Garden Spritz ... ~~12~~ **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~~ **13**

RED
La Follette "Los Primeros" Pinot Noir *Sonoma County, California* ... ~~16~~ **14**
Muga "Barrio de la Estacion" Rioja *Haro, Spain* ... ~~16~~ **14**
Obsidian Ridge "Triple Junction Volcanic" Red Blend *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, macadamia nuts, 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

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.