

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, 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.