

# HAPPY HOUR MENU

## HAPPY HOUR DRINKS Available 2pm - 6pm

### DECK. FAVORITES ... ~~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 WAIKIKI MAI TAI

Hibiscus-infused Koloa rum, blueberry syrup, guava, lime, local dark rum float

#### LILIKO'I MARGARITA

Casamigos tequila, Cointreau, liliko'i, fresh lime



### ALWAYS ON DECK.

#### LOCAL DRAFT BEERS ... ~~11~~ 8

DECK. HOUSE BLONDE ALE  
HOWZIT HAZY IPA  
HOWZIT ROTATING TAP  
KONA BREW LEMONGRASS LUAAU  
PARADISE CIDERS

#### BOTTLE & CAN SELECTIONS ... ~~9~~ 6

KONA BREW HANAIEI IPA  
MAUI BREW PORTER  
HEINEKEN | CORONA | SAPPORO



## HAPPY HOUR FOOD Available 4pm - 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 and ketchup

### CALAMARI FRITTI ... ~~18~~ 14

Crispy calamari, served with Yuzu Kosho tartar sauce, citrus

### BEEF SLIDERS (3pcs) ... ~~21~~ 15

Dry-aged beef sliders, cheddar cheese, brioche, bacon aioli, tomato jam, served with a pickle spear

### WAIPOLI CAESAR SALAD ... ~~18~~ 13

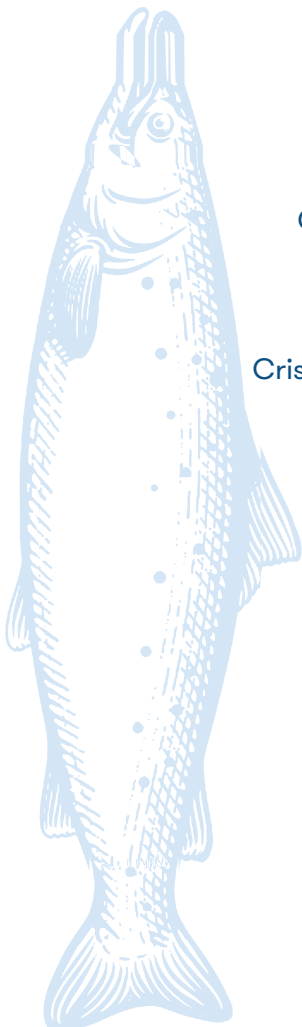
Waipoli baby romaine, rustic crouton, parmesan crisps, caesar dressing

### 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



Consuming raw or under-cooked meats, poultry, seafood, shellfish may increase risk of food-borne illness. Please inform your server of any food allergies or dietary restrictions.

Prices do not include tax and tip, 18% service charge will apply to parties of 8 or more.

(v) vegetarian, (g) gluten free