



Diamond Head



DINNER

# EVENING DRINK MENU

Our cocktails and mocktails use local ingredients where possible, enhancing all 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

### LILIKO'I MARGARITA ... 18

Casamigos tequila, Cointreau, liliko'i, fresh lime

## SIGNATURE DINNER COCKTAILS



### STAYCATION ... 18

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



### HONOLULU SUNRISE ... 16

Martini & Rossi Fiero, orange sherbert reduction, bubbles



### HONOLULU SUNSET ... 16

Martini & Rossi Fiero, orange sherbert reduction, Waikiki Brew Hana Hou Hefeweizen



### R&R ... 17

Gin, raspberry thyme, cordial, lemon juice, soda, water



### FALLEN ANGEL ... 18

Angel's Envy, Averna, strawberry Campari, orange bitters



### PELE'S WRATH (Spicy) ... 17

Mezcal, fresh orange juice, prickly pear syrup, blueberry & habanero black salt rim



### ISLANDER ... 18

Rum, mango, lemon juice, coconut, strawberry syrup



### MEAN GIRL (Mule) ... 18

Ketel One, strawberry syrup, mint, lime juice, ginger beer



### KIND KANE (Mule) ... 18

Ketel One, papaya shrub, ginger shrub, lime juice, ginger beer

### SHARK BAIT ... 30

Spiced rum, yellow chartreuse, fresh grapefruit juice, cinnamon syrup

Served in a tiki mug you can take home! + \$14 refills

\*Mug design and color rotate and may differ from pictured, please ask your server!

## ADD-ONS

### TIKI MUG ... 20

Order any beverage and add + \$20 to be served in a tiki mug you can take home!

\*Drink purchase required.

### REUSABLE STAINLESS STEEL STRAW ... 1

Add +\$1 to use and take home a reusable straw.

## JUICES MADE IN HAWAII ... 8\*

Pineapple, Guava Nectar, Passion Orange

\*price includes refills

## NO KA OI BRAND SODAS ... 6\*

Cola, Diet Cola, Lemon Lime, Ginger Beer, Rootbeer

\*price includes refills

## BY THE GLASS

### BUBBLES

Veuve Clicquot Brut ... 26

House Bubbles ... 12

Avissi, Prosecco Italy ... 12

Poema Cava Brut Rosé Spain ... 14

Non-Alcoholic Bubbles ... 10

### ROSÉ

Château Peyrassol Rosé France ... 14

### WHITE

Benvolio, Pinot Grigio Italy ... 14

Leese Fitch, Chardonnay California ... 15

Dashwood, Sauvignon Blanc New Zealand ... 15

Truchard, Chardonnay California ... 18

### RED

Woop Woop, Shiraz Southern Australia ... 15

La Crema, Pinot Noir California ... 15

Bonanza, Cabernet Sauvignon California ... 15

Felino, Malbec Argentina ... 16

### SWEET WINE

La Perlina, Moscato Italy ... 14

Penfolds Club Tawny (2oz) ... 14

Housemade Limoncello ... 16

## ALWAYS ON DECK.

### LOCAL DRAFT BEERS ... 11

DECK. HOUSE BLONDE ALE

WAIKIKI BREWING HANA HOU HEFE

BEER LAB HAWAII LEAHI IPA

KONA BREW LEMONGRASS LUAU

PARADISE CIDERS

And 1 rotating seasonal tap!

Please ask your Server for current selections.

### BOTTLE & CAN SELECTIONS ... 9

KONA BREW HANA LEI IPA

MAUI BREW PORTER

HEINEKEN

CORONA

SAPPORO

And rotating seasonal canned local beer!

Please ask your Server for current selections.

## MOCKTAILS ... 12

Make it a cocktail with our well liquor for +\$4

### LOKELANI

Grapefruit juice, salted rosemary syrup, lime, soda

### MORNING GLORY

Watermelon strawberry and basil shrub, gingersyrup, lime, ginger beer

### 'ILIMA

Pineapple juice, lime, mint, simple syrup, ginger ale

### 'AWIKIWIKI

Blackberry vanilla bean syrup, pineapple juice, soda

### PLANTATION ICED TEA

Iced tea, pineapple juice, coconut syrup

### DECK. LEMONADE

Choice of basil, butterfly pea, or blueberry lavender

# FAMILY STYLE DINNER

Served as prepared and may arrive at varying times.

## COLD

### HAMACHI CARPACCIO ... 19

Thinly sliced Japanese yellowtail, ponzu, shaved Maui onion, jalapeno tsukemono, cilantro, chili threads, daikon

### HAMACHI CEVICHE ... 17

Japanese yellowtail, Maui onion, jalapeno, tomato, cilantro, citrus, avocado, garlic crostini

### QUINOA SALAD ... 17

Waipoli Farms mixed greens, Ho Farm tomatoes, asparagus, beets, fried chevre goat cheese, ginger soy dressing (v)

### WAIPOLI CAESAR SALAD ... 18

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

Make your Salads an Entree!

3pc Kauai Garlic Prawns +12  
Chicken Breast +8

### GUACAMOLE ... 16

Fresh tortilla chips, avocado, cilantro (v, g)

## HOT

### FISH TACOS (2pcs) ... 21

Mahi mahi katsu, lilikoi slaw, seasonal fruit salsa, avocado, Hawaiian chili aioli, kabayaki sauce +\$8 additional taco

### CALAMARI FRITTI ... 18

Salt & pepper dusted calamari, shishito peppers, signature yuzu kosho aioli, citrus

### GLAZED JUMBO CHICKEN WINGS ... 19

Bone-in wings, chili black vinegar glaze, macadamia nut butter sauce, celery

### BRAISED PORK BELLY BAO BUNS (3pcs) ... 20

Soy sauce braised pork belly in steamed Chinese-style buns, pickled carrot & radish, Hoisin BBQ sauce, cilantro, sesame, lime

### CRAB CROQUETTES (3pcs) ... 21

Maryland-style crab croquettes, frisee, spicy sauce romesco, citrus

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

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

### FRIED BRUSSELS SPROUTS ... 13

Spicy teriyaki sauce

### MARGHERITA ... 18

Mozzarella, marinara sauce, tomatoes, parmesan, basil

## ENTRÉES

### FRESH CATCH ... MP

Sustainably caught

### ROASTED SALMON ... 30

Hawaiian miso butter, choy sum, shichimi peppers, fried brussels sprouts, onions

### KAUAI GARLIC PRAWNS ... 32

10oz Kauai prawns, Thai coconut curry sauce, sautéed eggplant, crispy garlic, cilantro, rice (g)

### PAN-SEARED SCALLOPS ... 41

Pan-seared U10 scallops, kale, bacon, roasted corn & peppers, tomato-bacon reduction

### ISLAND SPICE RUBBED CHICKEN ... 28

Sous vide Jidori chicken flash fried, sesame spice, Macadamia nut butter sauce, fresh pico de gallo, mashed potato

### BBQ LILIKOI PORK RIBS ... 32

St. Louis style ribs, lilikoi BBQ, garlic fried rice, pea tendrils, lotus roots

### BRAISED SHORT RIBS ... 36

USDA choice short rib, Kona coffee demi glaze, garlic confit scallion mashed potatoes, seasonal vegetables

### GRILLED NEW YORK STRIPLOIN ... 50

New York strip steak, truffle mashed potatoes, seasonal vegetables, Maui onion jam, Hawaiian seasoning salt, citrus

### EGGPLANT PARMESAN ... 28

Breaded eggplant, marinara, mozzarella & parmesan cheese, garlic-herb mini baguette (v)

## SIDES & ADD-ON

### SHOESTRING FRIES ... 8

Crispy thin-cut potato fries (v, vegan)

### TRUFFLE FRIES ... 11

French fries, truffle oil, parmesan parsley (v)

### MASHED POTATO ... 8

Butter, heavy cream (v)  
Truffle +3

Garlic confit scallion +4

### GARLIC RICE ... 8

rice, garlic, scallion, basil (v)

RICE (v, gluten-free) ... 5

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

# MAI TAI MONDAY

ALL DAY EVERY MONDAY

\$10 HOUSE MADE MAI TAI  
HANDCRAFTED FROM A BLEND OF  
3 TYPES OF RUM INCLUDING  
LOCAL KOHANA RUM



# TEQUILA TUESDAY

ALL DAY EVERY TUESDAY

\$12 MARGARITAS:  
CLASSIC, SPICY OR LILIKOI

TEQUILA COCKTAILS  
TEQUILA FLIGHTS



# WHISKEY WEDNESDAY

ALL DAY EVERY WEDNESDAY

WHISKEY COCKTAILS  
& WHISKEY FLIGHTS



# THIRSTY THURSDAY

FROM 4PM EVERY THURSDAY

50% OFF SELECT BOTTLED WINES



# PAU HANA FRIDAY

ALL DAY EVERY FRIDAY

\$14 STAYCATION COCKTAIL  
MADE WITH LOCAL LIQUORS  
PAU MAUI VODKA  
& KOLOA COCONUT RUM



## Daily Specials!

### HAPPY HOUR

DRINKS 2PM - 6PM  
FOOD 4PM - 6PM

Enjoy discounted prices on our favorite dishes & drinks with a view of Diamond Head!

### LIVE MUSIC

UPCOMING LINE UP AVAILABLE  
ON OUR WEBSITE CALENDAR!  
[deckwaikiki.com](http://deckwaikiki.com)

TAG & FOLLOW US  
[@deckwaikiki](https://www.instagram.com/deckwaikiki)

*\*Offers at Deck. are subject to change during holidays and special events. Offers may not be available to be combined with other offers and discounts.*



LEAHI ROOM & LANAI

Our private banquet room and terrace with view of Diamond Head is perfect for Wedding, Birthday, Baby Shower, Anniversary & all large gatherings!



Contact us for more info:  
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Scan QR code for photos  
[@leahiroomevents](https://www.instagram.com/leahiroomevents)