



Diamond Head



DINNER

EVENING DRINK MENU

Our Cocktails

Using local ingredients, enhancing all natural flavors to their fullest potential and being as sustainable as possible. I wanted to design a drink menu to pair with the Hawaiian Culture. Merging old age with new age beverages. To share the adventures and experiences of Hawaii and capture all of its essential beauty.

Giving a piece of Hawaii from us to you,

Jessica Newalu

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!

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.

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 HANAIE 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

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

FAMILY STYLE

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

WAIPOLI CAESAR SALAD ... 18

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

3pc Kauai Garlic Prawns +12
Chicken Breast +8

GUACAMOLE ... 16

Tortilla chips, cilantro (v)

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

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

Baby back 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

SIDES & ADD-ON

SHOESTRING FRIES ... 8

Crispy thin-cut potato fries (v)

TRUFFLE FRIES ... 11

French fries, truffle oil, parmesan parsley

MASHED POTATO ... 8

Butter, heavy cream

Truffle +3

Garlic confit scallion +4

GARLIC RICE ... 8

rice, garlic, scallion, basil

RICE (v,g) ... 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

\$10 OLD FASHIONED

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!

BRUNCH & BUBBLES

EVERYDAY UNTIL 3PM

\$8 mimosas and 50% OFF select
bottled sparkling wine & champagne



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

TAG & FOLLOW US @deckwaikiki

**All 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:
(808) 470-8580
events@plandosee.com

Scan QR code for photos
@leahiroomevents