

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, local dark rum float



LILIKO'I MARGARITA

Casamigos tequila, Cointreau, liliko'i, fresh lime

CHAMPAGNE & SPARKLING

Veuve Clicquot Brut ... 30 **28**

Avisi, Prosecco Italy ... 15 **13**

House Bubbles ... 10 **8**

ROSÉ SPARKLING

Poema Cava Brut Rosé Spain ... 16 **14**

NON-ALCOHOLIC SPARKLING

Zonin Cuvée Zero Prosecco Italy ... 10 **8**

WHITE

Nisia Verdejo Segovia, Spain ... 14 **12**

Trefethen Chardonnay Napa Valley, CA ... 17 **15**

Riff Pinot Grigio Veneto, Italy ... 15 **13**

Clos Henri Sauvignon Blanc Wairau Valley, NZ ... 16 **14**

ROSÉ

Chateau Peyrassol Rosé Provence, France ... 16 **14**

RED

Caymus, Cabernet Sauvignon California ... 20 **18**

La Follette "Los Primeros" Pinot Noir Sonoma, CA ... 16 **14**

Obsidian Ridge "Triple Junction Volcanic" Red Blend California ... 18 **16**

Muga "Barrio de la Estacion" Rioja Haro, Spain ... 16 **14**

LOCAL DRAFT BEERS ... 11- 8

Deck. House Blonde Ale

Howzit Hazy Ipa

Howzit Rotating Tap

Kona Lemongrass Luau

Deck Rotating Tap*

CAN BEERS ... 9- 6

Michelob Ultra

Corona

Sapporo

Heineken

Heineken Light

Garage Beer Lime

Kona Brew Seasonal

Maui Brew Coconut Porter

Guinness Draught

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) ... 24 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 (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

(v) vegetarian, (g) gluten free

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.