Knock & Drop

Mon - Fri 4:00pm to 9:45pm \cdot Sat & Sun 4:00pm to 9:00pm Dial 4448 to place an order.

Hot fresh food delivered straight to your room! Please allow minimum 30 minutes for all deliveries. All deliveries will include a 10% gratuity and \$3.00 delivery fee. In the case you do not answer our knock on the door, we will hang your food on the outside door handle.



COLD APPETIZER

LOCO GARDEN SALAD 14

Local fresh greens with kombu dressing (v, vegan)

ORGANIC QUINOA SALAD 15

Organic white quinoa, broccoli, edamame, summer squash, avocado, green beans (v, g, vegan)

CAESAR SALAD WITH GRILLED BACON 14

Romaine lettuce, grilled thick sliced bacon, anchovy flavored panko, parmesan cheese

ONO AHI POKE* 16

Tuna, avocado (half), soft egg, cilantro, tomato, seaweed, edamame, crispy noodles

HOT APPETIZER

JUMBO CHICKEN WINGS 13

Spiced black vinegar glaze, cashew

LOLO'S FISH TACOS (2PCS) 15

Local beer battered mahi-mahi, red cabbage slaw, shaved radish, chipotle mayo, salsa verde + \$7 for each additional taco

HOT DOG ON DECK. 13

Wagyu beef sausage, sauerkraut, horseradish mustard, house made ketchup, classic bun, pickle

GRILLED CALAMARI AND CITRUS SALAD 16

Calamari, celery, beets, ruby grapefruit, sprinkle of bottarga, fresh lemon oil (g)

MEDITERRANEAN STYLE GRILLED OCTOPUS 18

Herb marinated octopus, arugula, mashed potato (g)

FLATBREADS

TODAY'S FLATBREAD

[Please ask your server.]

ENTRÉE

GRILLED KING SALMON WITH CHERRY TOMATO & CAPER SAUCE 26

King Salmon, mashed potatoes, green beans, cherry tomato, caper, butter (g)

SAUTÉED SCALLOP WITH BASIL OIL 28

Scallop, butter, corn, diced tomato, jalapeno, cumin, onion, basil oil

CRISP ROASTED CHICKEN & MAUI SWEET ONION 24

Chicken, Maui sweet onion, garlic (g)

GRILLED MARINATED SPICY BERKSHIRE PORK RIBS 25

Pork ribs, chili BBQ sauce, corn rice, seasonal vegetable

DECK. SIGNATURE KOBE BEEF CHEESE BURGER 19

House made Snake River Farm Kobe beef patty, with a smoked gouda and jalapeno-mustard relish sauce in Deck. branded buns

+ \$3 for each additional topping - guacamole, grilled pineapple, sunny side up

GRILLED SNAKE RIVER FARM ANGUS RIBEYE STEAK [16oz] 42

Snake River Farm certified Angus ribeye steak, served with Japanese BBQ sauce, scallion sauce and Hawaiian salt.

SIDES

TRUFFLE MASHED POTATO 9.50

Mashed potato, butter, truffle oil (v, g)

SAUTÉED GREEN BEANS 9

Green beans, butter, salt (v, g)

CARAMELIZED BRUSSELS SPROUTS 9

Brussels sprouts, spicy teriyaki sauce (v)

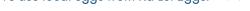
SHOESTRING FRIES 6

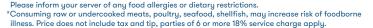
Crispy thin cut potato fries (v)

BROWN RICE 3.5

(v, g, vegan)

We use local eggs from Ka Lei Eggs. ~~~





Knock & Drop

Mon - Fri 11:00am to 1:45pm \cdot Sat & Sun 11:00am to 2:45pm Dial 4448 to place an order.

Hot fresh food delivered straight to your room! Please allow minimum 30 minutes for all deliveries. All deliveries will include a 10% gratuity and \$3.00 delivery fee. In the case you do not answer our knock on the door, we will hang your food on the outside door handle.



STARTERS

GUACAMOLE 11

Tortilla chips (v)

ONO AHI POKE* 16

Tuna, avocado (half), soft egg, cilantro, tomato, seaweed, edamame, crispy noodles

LOLO'S FISH TACOS (2PCS) 15

Local beer battered mahi-mahi, red cabbage slaw, shaved radish, chipotle mayo, salsa verde + \$7 for each additional taco

JUMBO CHICKEN WINGS 13

Spiced black vinegar glaze, cashew

SALADS

CAESAR SALAD WITH GRILLED BACON 14

Romaine lettuce, grilled thick sliced bacon, anchovy flavored panko, parmesan cheese

LOCO GARDEN SALAD 14

Local fresh greens with kombu dressing (v, vegan)

ORGANIC QUINOA SALAD 15

Organic white quinoa, broccoli, edamame, summer squash, avocado, green beans (v, g, vegan)

Make it an Entree

Grilled Chicken 6 · Grilled Shrimp 12 · Grilled Ahi Tung 12 · Avocado 5

FLATBREADS

TODAY'S FLATBREAD

[Please ask your server]

We use local eggs from Ka Lei Eggs. ~~



BURGERS & SANDWICHES

LIGHTLY SEARED FRESH AHI SANDWICH 18

Avocado, arugula, lemon aioli, french fries

DECK. SIGNATURE KOBE BEEF CHEESE BURGER 19

House made Snake River Farm Kobe beef patty, with a smoked gouda and jalapeno-mustard relish sauce in Deck. branded buns, french fries

+ \$3 for each additional topping guacamole, grilled pineapple, sunny side up

IMPOSSIBLE BURGER 19

Plant-based "Impossible" meat patty with tomato, lettuce, avocado, herb aioli (v)

HOT DOG ON DECK. 13

Wagyu beef sausage, sauerkraut, horseradish mustard, house made ketchup, classic bun, pickle

LARGE PLATES

IRON SKILLET SPAM & KIMCHI FRIED RICE 17

Egg, sesame, arare, shoyu, gochujang

GRILLED KING SALMON WITH CHERRY TOMATO & CAPER SAUCE 26

King Salmon, mashed potatoes, green beans, cherry tomato, caper, butter (g)

DECK MOCO* 19

Choice of Kobe beef patty or plant-based "Impossible" meat patty, smothered in house-made mushroom gravy, and Ka Lei egg

CRISP ROASTED CHICKEN & MAUI SWEET ONION 24

Chicken, Maui sweet onion, garlic (g)

SIDES

SAUTÉED GREEN BEANS 9

Green beans, butter, salt (v, g)

CARAMELIZED BRUSSELS SPROUTS 9

Brussels sprouts, spicy teriyaki sauce (v)

SHOESTRING FRIES 6

Crispy thin cut potato fries (v)

BROWN RICE 3.5

(v, g, vegan)

(v) vegetarian, (g) gluten free, (vegan) vegan