

DECK.

View • Bar • Grill

Welcome to Deck.

Dinner

COLD APPETIZERS

CHOPPED SALAD 15

Waipoli baby romaine, tomato, avocado, beets, bacon, hard-boiled egg, Point Reyes bleu cheese, housemade buttermilk ranch

WAIPOLI CAESAR 16

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

FISH AND POI 17

Hawaiian-style poke, inamona, ogo, shoyu, poi, sweet onion, scallion, crispy garlic

SMOKED AHI TARTINE 15

House-smoked ahi, kabayaki, sriracha aioli avocado, sourdough, bubu furikake

ENTRÉES

CATCH OF THE DAY MP

Rotation of chef inspired preparations

DECK. SIGNATURE BURGER 18

Housemade Kunoa Ranch grass-fed beef patty, tomato jam, bacon aioli, cheddar, crispy onions, fries

GUAVA SMOKED PORK RIBS 30

House-smoked ribs, guava BBQ, garlic fried rice, radish slaw

ORECCHIETTE 19

Smoked marinara, kale, charred tomato

KAUAI PRAWNS 26

Coconut curry, green beans, roasted pumpkin, eggplant, garlic rice

GRILLED PRIME ANGUS RIBEYE 42

16 oz ribeye, doubanjiang, roasted mushrooms, scallion whipped potatoes

HOT APPETIZERS

GUAVA SMOKED PUPU RIBS 20

House-smoked pork ribs, guava BBQ

HAWAIIAN SMOKED PORK 15

House-smoked pork, sweet onion, guava jelly, takuan

CALAMARI FRITTI 16

Salt & pepper dusted calamari, yuzu kosho tartar sauce, charred citrus, shishito

LOLO'S FISH TACOS (2PCS) 15

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

SPICY CHICKEN WINGS 16

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

GRILLED OCTOPUS 20

Coconut lu'au sauce, tomato poke, ho'io, crispy garlic

SOUP OF THE DAY 9

Seasonal rotation of chef inspired preparations

BAR SNACKS

ALL BEEF HOT DOG 14

All beef hot dog, whole-grain honey mustard, Giardiniera

CHICKPEA HUMMUS 15

Seasonal vegetable crudite, naan bread

GUACAMOLE 15

Tortilla chips, cilantro (v)

BEEF SLIDERS 14

Kunoa Ranch grass-fed beef patty, tomato jam, crispy onion, bacon aioli, cheddar

FLATBREADS

FLATBREAD OF THE DAY 16

Rotation of chef inspired preparations

MARGHERITA 15

Mozzarella, marinara sauce, parmesan, basil

SIDES & ADD-ON

SHOESTRING FRIES 7

Crispy thin-cut potato fries (v)

TRUFFLE FRIES 10

French fries, truffle oil, parmesan, parsley

KAUAI PRAWNS 12

5 pieces grilled Kauai prawns

CHICKEN BREAST 8

6 oz chicken breast, sous vide and herb grilled

GREEN BEANS 8

Chili garlic

ROASTED MUSHROOMS 9

Brown mushrooms, butter, garlic

GARLIC RICE 6

Jasmine rice, garlic, scallion, basil

JASMINE RICE 5

HAPPY HOUR

4PM - 6PM

50% off on bar snacks, cold appetizers, hot appetizers, well spirits, Deck. Favorites, beers and wines by the glass.

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 include tax and tip, 18% service charge will apply to parties of 6 or more.

Kama'aina 20% discount for Hawaii residents. Restrictions may apply, please ask for details.

Items also available late night
DECK. Signature
(v) vegetarian, (g) gluten free, (vegan) vegan

BY THE GLASS

GLASS/BOTTLE

BUBBLES

Lady of Spain, Cava, Spain	12/55
Nicolas Feuillatte, Cuvee, ‘Gastronomie’, Brut Reserve NV	17/80
House Bubbles	10

ROSE

Angeline, Rose of Pinot Noir, California.....	12
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WHITE

Benvolio, Pinot Grigio, Italy	12/48
Rombauer, Sauvignon Blanc, Napa Valley, Ca. 2017	14/62
Stags Leap Winery, Chardonnay, Napa Valley, Ca. 2016	15/70

RED


Carmel Road, Pinot Noir, Monterey, Ca.	16/70
Ku Kui Pinot Noir, Hawaii	14/70
True Grit, Cabernet Sauvignon, Napa	16/65
Terrazas, De Los Andes, Reserva, Malbec, Mendoza, Ar.	15/68


SIGNATURE COCKTAILS


All of our cocktails are handcrafted with fresh, locally sourced ingredients inspired by the beauty of Diamond Head. Let us know of your favorites!


 **THE DECK. DEALER** 18
Bartenders choice


 **RESTING SPRITZ FACE** 16
Ramazzotti aperitivo, orange sherbert reduction, bubbles


 **WHEN IT REINAS IT POURS** 16
Strawberry infused Campari, pineapple infused vermouth, orange, lilikoi and vanilla syrup, bubbles

 **C3 GT** 16
Coconut fat washed Tanqueray, cucumber cardamom syrup, premium tonic


 **MÉNAGE...** 16
Sake mojito,coconut water soda, basil, mint, shiso cordial, citric acid


 **KEEPIN’ UP WITH KYLIE** 16
Casamigos reposado, ginger infused mezcal, Ancho Reyes, grapefruit sherbet, soda, lime juice


 **WAIKIKI VICE** 16
Naked Turtle rum, lilikoi, pineapple, citrus, coconut, blue spirulina

 **CULTURE SHOCK** 16
Plantation rum, curry powder, peanut butter, coconut milk, pineapple, lemon

 **HAUS PARTY** 16
White Claw slushie

 **DNA (MANHATTAN)** 18
Aged High West whiskey, pepper-corn infused vermouth, Angostura bitters


 **WICKED NEVER REST** 16
Plantation rum, coffee liquor, pineapple, espresso, simple syrup


 **SHO-TIME** 16
Uncle Val’s pepper gin, Kaffir infused vermouth, pistachio syrup, lilikoi, lemon

 **ICE ICE BABY (House Old Fashioned)** 16
Angel’s Envy, coconut water ice cube, smoked pineapple cordial syrup, espresso

 **LUCKY # SLEEVEN (Irish Old Fashioned)** 16
Banana infused Jameson, Guinness reduction syrup, Teeling whiskey, all spice, coconut bitters

 **DON ROBERTO (Oaxaca Old Fashioned)** 16
Don Julio reposado, mezcal, fig syrup, cardamaro, smoked rosemary

 **MEAN GIRL (Mule)** 16
Ketel One, strawberry syrup, mint, lime juice, ginger beer

 **LA CHINGONA (Margarita)** 16
Jalapeno infused Don Julio, mango, ginger, lime juice

ALWAYS ON DECK

DRAFT BEER

WAIKIKI BREWING HANA HOU HEFE	9
WAIKIKI BREWING CRAFT LIGHT	9
BEER LAB HAWAII LEAHI IPA	9
PARADISE CIDERS	9

PLUS THREE ROTATING TAPS
PLEASE ASK YOUR SERVER FOR
CURRENT SELECTION

BOTTLE & CAN SELECTIONS

PABST BLUE RIBBON	6
CORONA EXTRA	7
SKINNY JEANS IPA	7
KEWALOS CREAM ALE	7
HEINEKEN	7
TECATE	7
ASAHI SUPER DRY	7
COCO HEF HONOLULU BEERWORKS	7
MAUI BREW BIKINI BLONDE	7



MAUI
BREWING CO



WEDNESDAYS ON DECK.

MAI TAI SPECIAL

\$8.00 SIGNATURE MAI TAI ALL DAY

TEQUILA SPECIAL

LILIKOI MARGARITA \$10
Casamigos Blanco
LA CHINGONA \$10
Jalapeno-infused Don Julio Blanco
KEEPING UP WITH KYLIE \$10
Don Julio Reposado
TEQUILA FLIGHT \$30
Three 1 oz pours

WHISKEY SPECIAL

ICE ICE BABY \$10
House Old Fashioned
LUCKY # SLEEVEN \$10
Irish Old Fashioned
DON ROBERTO \$10
Oaxacan Old Fashioned
WHISKEY FLIGHT \$30
American Bourbon, three 1 oz pours

THIRSTY THURSDAY

50% OFF bottled wines priced
\$50 & above on our wine list!
from 6PM

SPARKLING SATURDAY

Half priced Mimosa
ALL DAY

PRIVATE DINING

Now accepting reservation
for private dining!
Please contact our events team at
events@plandosee.com
808-931-4450

Welcome on Deck.!

Enjoy our chef's selected signature items that fuse Hawaiian classics using locally sourced ingredients from our partner farms. From breakfast to dinner, to pool side terrace dining, we promise you a delightful experience with memorable food and drinks.

DECK. FAVORITES

MAI TAI 16
Handcrafted from a blend of three types of rum including the local Kohana brand, fresh lime juice, house Curaçao & orgeat.
LILIKO’I MARGARITA 16
Casamigos tequila, Cointreau, liliko’i, fresh lime