

BRUNCH

"IN HAWAII WE GREET FRIENDS, LOVED ONES AND STRANGERS WITH **ALOHA**, WHICH MEANS LOVE. **ALOHA** IS THE KEY WORD TO THE UNIVERSAL SPIRIT OF REAL HOSPITALITY, WHICH MAKES HAWAII RENOWNED AS THE WORLD'S CENTER OF UNDERSTANDING AND FELLOWSHIP. **ALOHA TO YOU.**"

Duke Kahararamotau

TO START

CRISPY COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 17.5

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi aioli 18.5

KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 16.5

CRAB WONTONS

crabmeat, cream cheese, macadamia nuts, mustard plum sauce 15.5

BLACK BEAN NACHOS

house fried tortilla chips, cheddar, pepper jack & queso fresco, sour cream, guacamole, salsa fresca, jalapeños 14
add duroc kalua pork or all natural chicken 4

MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 15

SASHIMI* (limited availability)

fresh ahi, wasabi edamame salad, pickled ginger, shoyu 19

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 16.5

BEVERAGES

APEROL SPRITZ

aperol, sparkling rosé, soda spritz 13

MICHELADA

mexican lager, duke's bloody mix, tajin salted rim 8

BLOODY MARY

tito's vodka, tajin spice salted rim 12

BUBBLES

glass 8 | bottle 34

MIMOSA

traditional or island style 8

MIMOSA FLIGHT

customize your mimosa with complimentary fresh juices when you order a bottle of sparkling wine

KIDS BRUNCH

kids 12 & under, all items come with choice of breakfast potatoes, rice, fries or fresh fruit

PANCAKES

short stack of buttermilk pancakes 9

OMELET

applewood smoked ham, mild cheddar cheese 11

BACON AND AN EGG*

farm fresh egg your way, duroc bacon 9

FRIED CHICKEN

crispy all natural chicken strips, panko breaded, ranch dipping sauce 11

FRESH FISH & CHIPS

battered, fried crisp, tartar sauce 13

CHEESEBURGER*

1/4 lb. usda choice beef, cheddar cheese 9.5

ALL DAY BREAKFAST

BREAKFAST BURRITO

la gloria flour tortilla, applewood smoked bacon, eggs, pinto beans, salsa, potatoes, jack & cheddar cheese, tomatillo aioli, chips & salsa 16.5
add avocado 2

BEACH BREAKFAST*

2 eggs your way, seeded sourdough from jyan isaac bread, choice of bacon or linguica sausage, breakfast potatoes 15.5

FARMER'S OMELET

baby kale, mushrooms, tomatoes, cheddar & jack cheese, lemon hollandaise, breakfast potatoes 16.5
egg whites available
add duroc ham 2

SIGNATURE BRUNCH

TRADITIONAL EGGS BENEDICT*

soft poached eggs, english muffin, shaved duroc smoked ham, hollandaise, breakfast potatoes 18

LOCO MOCO*

hand ground signature beef patty, farm fresh fried egg, steamed jasmine rice, mushroom gravy 18

AVOCADO TOAST*

seeded sourdough from jyan isaac bread, balsamic tomatoes, arugula, watermelon radish, poached egg 13.5
add bacon 3

BANANA & MAC NUT PANCAKES

three buttermilk pancakes, toasted macadamia nuts, butter, coconut syrup, fresh bananas & seasonal berries 16.5

BREAKFAST SANDWICH*

crisp duroc bacon, scrambled eggs, white cheddar, gochujang aioli, crisp onion strings, avocado, tomato, brioche bun, breakfast potatoes 15.5

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, jasmine rice, macaroni salad, bok choy macadamia nut slaw 23.5

LUNCH

FISH TACOS

grilled or beer battered, flour tortillas, tomatillo sauce, cabbage, pico de gallo, queso fresco, tortilla chips 19

RIBS & CHICKEN PLATE LUNCH

a local favorite from the streets of waikiki.
compart family farms pork, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw 21

FISH & CHIPS

stone brewing beer battered, meyer lemon remoulade, bok choy macadamia nut slaw, fries 19.5

USDA PRIME STEAK & FRIES*

brandt farms all-natural sirloin, mushroom gravy, fries, mixed green salad 21.5

DUKE'S CLASSIC BURGER*

1/2 lb angus chuck, brisket & hanger blend, white cheddar, maui island dressing, tomato, onion, pickles, brioche bun, fries 17.5
add duroc bacon 3 or avocado 2
veggie burger & gluten free bun available


CHILLED SHRIMP SALAD

local greens, maui onions, citrus, avocado, yuzu 1000 dressing, tomato, cucumber, hard boiled egg, lemon vinaigrette 18

SEARED AHI BOWL*

seared rare, furikake crust, seaweed salad, wasabi edamame, kimchi, pickled cucumbers, diced avocado, jasmine rice, yuzu ponzu 21.5

T S RESTAURANTS OF HAWAII AND CALIFORNIA

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

**Consuming raw or undercooked foods may increase your risk of foodborne illness.*

An 20% gratuity is requested from parties of eight or more.

BEERS ON TAP

- DUKE'S BLONDE** 8
stone brewing | escondido, ca | 5% abv
- COORS LIGHT** 7
coors brewing co. | golden, co | 4.2% abv
- CALIDAD LAGER** 8
santa barbara, ca | 5% abv
- SCRIMSHAW PILSNER** 9
north coast brewing | fort bragg, ca | 4.4% abv
- LEVEL LINE PALE ALE** 9
topa topa brewing | ventura, ca | 5.5% abv
- PINEAPPLE MANA WHEAT** 9
maui brew co. | maui, hi | 5.5% abv
- HAZY IPA** 10
madewest brewing | ventura, ca | 7% abv
- STONE DELICIOUS IPA** 10 | *gluten reduced*
stone brewing | escondido, ca | 7.7% abv

CANNED CRAFT BEERS

- RANCHO WEST PREMIUM LAGER** 10 | *organic*
rancho west | malibu (16 oz) | 4.5% abv
- ORDERVILLE IPA** 10
modern times | san diego (16 oz) | 7.2% abv
- DARK STAR IMPERIAL OATMEAL STOUT** 9
fremont brewing | seattle, wa | 8% abv
- SUN TRAP SESSION SOUR** 8
three weavers | inglewood, ca | 4.5% abv
- UPSIDE DAWN BLONDE** 8
athletic brewing co | san diego | <0.5% abv
gluten reduced & non-alcoholic

HARD SELTZER, CIDER & KOMBUCHA

- ASHLAND HARD SELTZER** 7
assorted flavors, organic and gluten free | 5% abv
- YOU GUAVA BE KIDDING ME** 14
semi-dry apple cider with guava |
far west cider co. (16 oz.) | 6.3% abv
- JUNESHINE** 8
seasonal flavors | 6% abv

WINES BY THE BOTTLE

TINY BUBBLES

- SORGENTE 'EXTRA DRY'** 42
prosecco, italy
- CRUSE WINE CO.** 68
pétillant naturel | california
- DOYARD 'VENDÉMAIRE'** 99
blanc de blancs brut | champagne, france
- KRUG 'GRANDE CUVÉE'** 299
brut | champagne, france

LIGHTER, BRIGHTER REDS

- STORM** 58
pinot noir | santa barbara county
- PURPLE HANDS** 62
pinot noir | willamette valley, or
- CHACRA 'BARDA'** 66
pinot noir | patagonia, chile
- PIRO WINE CO.** 72
pinot noir | santa maria valley
- COBB** 99
pinot noir | emmaline ann vyd,
sonoma coast
- DOMAINE HARMAND-GEOFFROY** 110
pinot noir | gevey-chambertin, france
- TYLER 'MAE ESTATE'** 115
pinot noir | sta. rita hills
- JEAN FOILLARD** 48
beaujolais-villages, france
- BROC CELLARS** 52
counoise | eaglepoint ranch, mendocino

DUKE'S MALIBU

WINES BY THE GLASS

GL/BTL

- POEMA** 12/46
brut | cava, spain
- SCARPETTA** 13/50
brut rosé | vino spumante, italy
- BOLLINI** 12/46
pinot grigio | vigneti delle dolomiti, italy
- SELBACH 'INCLINE'** 11/42
riesling | mosel, germany
- MOHUA** 12/46
sauvignon blanc | marlborough, nz
- MORGAN** 14/54
sauvignon blanc | arroyo, seco
- PIERRE RIFFAULT 'LES 7 HOMMES'** 18/70
sancerre, france
- CHAMISAL** 12/46
chardonnay | san luis obispo coast
- TYLER** 15/58
chardonnay | santa barbara county
- ROMBAUER** 20/78
chardonnay | carneros
- MONT GRAVET** 11/42
rosé of cinsault | pays d'oc, france
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- STOLPMAN 'LOVE YOU BUNCHES'** 12/46
sangiovese | sb county (*served chilled*)
- BANSHEE** 13/50
pinot noir | sonoma county
- LIOCO** 17/64
pinot noir | mendocino county
- CAPE D'OR** 12/46
cabernet sauvignon | south africa
- DAOU** 16/62
cabernet sauvignon | paso robles
- MALLEA** 15/58
red rhone blend | santa barbara county

COCKTAILS

DUKE'S MAI TAI 16

our signature cocktail made with aloha, fresh hawaiian juices with two types of rum

LAVA FLOW

bacardi white rum blended with pineapple juice, cream of coconut and strawberries 14
add mahina dark rum float 3

SPICY CUCUMBER MARGARITA

arquitecto blanco, agave, fresh lime, jalapeño, cucumber, hand shaken, tajin rim 14
make it smoky, sub madre mezc 2

THE BEE'S KNEES

amass dry gin, pineapple juice, local malibu honey 15

JUNGLE BIRD

four roses bourbon, aperol, pineapple juice, fresh lime, elemakule tiki bitters 15

HAWAIIAN MULE

meili vodka, bundaberg ginger beer, pineapple juice, fresh lime 14

PASSION FRUIT MOJITO

koloa silver rum, passion fruit juice, fresh lime, house made mint simple syrup 14

PIUMA PALOMA

arquitecto blanco, giffard pamplemousse rosé, grapefruit juice, fever tree grapefruit soda, tajin rim 15

ZERO PROOF 9

THE VOLCANO

blended pineapple juice, coconut and strawberry, the dormant cousin of our exotic lava flow

RASPBERRY FIZZ

raspberries, soda, fresh lime, mint

POG SLUSHIE

hawaii grown fruit juice slushie
spike it with titos 15

WHITES & ROSÉ

- LIEU DIT** 44
sauvignon blanc | santa ynez valley
- ST. SUPERY** 52
sauvignon blanc | napa valley
- MERRY EDWARDS** 66
sauvignon blanc | russian river valley
- TATOMER 'MEERESBODEN'** 46
grüner veltliner | santa barbara county
- RAILSBACK FRERES** 54
vermentinu | santa barbara county
- TABLAS CREEK 'PATELIN'** 46
white blend | paso robles
- MASSICAN 'ANNIA'** 62
white blend | napa valley
- FOXEN** 44
chenin blanc | santa maria valley
- PATRICK PIUZE** 62
chardonnay | chablis, france
- DOMAINE RÉMI JOBARD** 69
chardonnay | bourgogne côte d'or, france
- AU BON CLIMAT** 72
chardonnay | s&b vyd, sta. rita hills
- CHANIN 'LOS ALAMOS'** 74
chardonnay | santa barbara county
- THE HILT 'ESTATE'** 82
chardonnay | sta. rita hills
- CHATEAU MONTELENA** 88
chardonnay | napa valley
- MATTHIASSEN** 52
rosé | california