

DUKE'S

MALIBU

"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 Kahanamoku

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

FRESH FISH CHOWDER

creamy new england style 9.5

MACADAMIA NUT HUMMUS

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

CRAB WONTONS

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

SASHIMI* (limited availability)

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

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 16.5

FIELD & FARM

ROCKET*

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 11

CAESAR

romaine, parmesan, lemon-anchovy dressing, garlic focaccia crumble 10

WEDGE*

iceberg, blue cheese, balsamic tomatoes, duroc bacon, candied walnuts 12.5

DESSERT

KIMO'S ORIGINAL HULA PIE™

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

KEY LIME PIE

graham cracker coconut crust, whipped cream 12

SWIMMERS

the fresh fish we serve are available according to their season in keeping with hawaiian fishing traditions, sustainability practices and respect for the sea (kai)

BAKED "DUKE'S FISH"

garlic, lemon & sweet basil glaze, herbed jasmine farro rice 31

FURIKAKE AHI STEAK*

sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, coconut bamboo rice, cucumber namasu 35

ROASTED TRISTAN LOBSTER

two 1/4 lb. tristan da cunha tails, roasted, basil garlic glaze, herbed jasmine farro rice, butter & lemon 49

SEAFOOD HOT POT

lobster, shrimp, mussels, fresh fish, coconut cilantro broth, oyster mushrooms, jasmine rice 35

BANANA LEAF STEAMED FISH & SHRIMP

yuzu ponzu, sizzling sesame oil, cilantro, mushrooms, coconut bamboo rice, black bean bok choy 33

DUKE'S FAVORITES

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, herbed jasmine farro rice 36

FILET MIGNON*

greater omaha's corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 47

MAINLANDERS

USDA PRIME SIRLOIN*

brandt farms all-natural beef, mushroom gravy, mashed yukon gold potatoes, roasted broccolini 29

RIBS & CHICKEN PLATE

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 29

WILD MUSHROOM & SPINACH RAVIOLI

vegan ravioli, coconut ginger broth, roasted sweet potatoes, locally sourced vegetables 28

Take it Surfing ADD TO YOUR ENTREE

COCONUT SHRIMP 13

DUKE'S GLAZED 1/4 LB. TRISTAN LOBSTER TAIL 23

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.

DUKE'S MALIBU

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 'VENDÉMIAIRE'** 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 | gevrey-chambertin, france
- TYLER 'MAE ESTATE'** 115
pinot noir | sta. rita hills
- JEAN FOILLARD** 48
beaujolais-villages, france
- BROC CELLARS** 52
counoise | eaglepoint ranch, mendocino

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
- 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

BIGGER, BOLDER REDS

- ZUCCARDI 'POLIGONOS'** 52
malbec | uco valley, argentina
- JONATA 'TODOS'** 85
red blend | ballard canyon
- BEDROCK 'OLD VINE'** 48
zinfandel | california
- BERNARD BAUDRY 'LE CLOS GUILLOT'** 52
cabernet franc | chinon, france
- THE OJAI VINEYARD** 48
syrah | santa barbara county
- CHARLES SMITH 'SUBSTANCE'** 52
cabernet sauvignon | washington
- MATTHIASSEN** 99
cabernet sauvignon | napa valley
- SILVER OAK** 110
cabernet sauvignon | alexander valley
- CHAPPELLET 'SIGNATURE'** 115
cabernet sauvignon | napa valley
- SHAFER 'ONE POINT FIVE'** 140
cabernet sauvignon | napa valley

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 mezal 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