

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

ISLAND NIGHTS

TACO TUESDAY

3pm - close

two tacos, your choice of fresh fish, kalua pork, or chef's special served with chips & salsa 15

\$8 margaritas all night

SURF & TURF THURSDAYS & FRIDAYS

4pm - close

lobster, steak & shrimp chef's specials all night

SUNDAY BRUNCH

10am - 2pm

start your weekend at duke's with brunch featuring banana macadamia nut pancakes, eggs benedict, avocado toast, breakfast burrito, & more signature items

FIELD & FARM

CAESAR

romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing 10
with all natural chicken 17
with fresh fish 19

CHILLED SHRIMP SALAD

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

MANGO BBQ CHICKEN SALAD

fried or grilled all natural chicken, mango bbq sauce, romaine, black beans, pepper jack cheese, roasted corn, avocado-tomato salsa, buttermilk dressing 18.5

KEIKI

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

CHEESEBURGER*

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

FRIED CHICKEN

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

FRESH FISH & CHIPS

battered, fried crisp, tartar sauce 13

MAC & CHEESE

freshly cooked pasta, housemade cheddar cheese sauce 8.5

TERIYAKI CHICKEN

grilled all natural wayne farms chicken breast, teriyaki glaze 11

TO START

CRISPY COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 17.5

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 16.5

KOREAN STICKY RIBS

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

SASHIMI* *(limited availability)*

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

CRAB WONTONS

crab meat, cream cheese, macadamia nuts, mustard plum sauce 15.5

SWIMMERS

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

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

ROASTED DUKE'S FISH

plate lunch style, basil lemon glaze, jasmine rice, macaroni salad, bok choy macadamia nut slaw 21

MAINLANDERS

DUKE'S CLASSIC BURGER*

1/2 lb angus chuck & brisket 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

MANGO BBQ CHEESEBURGER*

1/2 lb. angus chuck & brisket blend, duroc bacon, crispy onion strings, mango bbq sauce, cheddar, iceberg, tomato, brioche bun, fries 19.5

HAWAIIAN PLATE LUNCHES

local favorites from the streets of waikiki all served with jasmine rice, macaroni salad, & bok choy macadamia nut slaw

COCONUT SHRIMP

crispy coconut panko crusted shrimp,lilikoi chili water dip 18.5

HULI HULI CHICKEN

grilled all-natural chicken breast, shoyu, garlic, ginger marinade 16

MANGO PORK RIBS

compart family farms pork ribs, mango bbq sauce 17.5

DESSERT

KIMO'S ORIGINAL HULA PIE™

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 13

POKE TACOS*

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

BLACK BEAN NACHOS

house fried tortilla chips, cheddar, pepper jack & queso fresco, sour cream, guacamole, pico de gallo, 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

FRESH FISH CHOWDER

creamy new england style 9.5

FISH TACOS

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

FISH & CHIPS

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

SEARED AHI BOWL*

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

USDA PRIME STEAK & FRIES*

double r ranch sirloin, mushroom gravy, fries, mixed green salad 21.5

KALUA PORK SANDWICH

imu cooked compart family farms duroc pork, mango bbq sauce, onion strings, apple cider slaw, fries 16.5

HURRICANE CHICKEN

crispy fried all natural chicken breast, kochujang aioli, soy-mirin drizzle, sesame furikake sprinkle 17.5

RIBS & CHICKEN PLATE

compart family farms pork, mango bbq sauce, grilled huli chicken 21

KEY LIME PIE

graham cracker coconut crust, whipped cream 11

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 18% gratuity is requested from parties of eight or more.

We are working to eliminate glass products for the health of our oceans, our favorite places to play.

DM 011023

DUKE'S

MALIBU

BEERS ON TAP

- DUKE'S BLONDE**
stone brewing | escondido, ca 8
- COORS LIGHT**
coors brewing co. | golden, co 7
- CALIDAD LAGER**
santa barbara, ca 8
- SCRIMSHAW PILSNER**
north coast brewing | fort bragg, ca 9
- 'DAYFALL' BELGIAN WHITE**
stone brewing | escondido, ca 9
- ROTATING TAP**
enegren brewing | moorpark, ca 9
- HAZY IPA**
madewest brewing | ventura, ca 10
- CHIEF PEAK IPA**
topa topa brewing | ventura, ca 10

CANNED CRAFT BEERS

- ORGANIC LAGER** 10
rancho west | malibu (16 oz)
- 'SKY KRAKEN' HAZY PALE** 9
fremont brewing | seattle, wa
- ORDERVILLE IPA** 10
modern times | san diego (16 oz)
- COCONUT HIWA PORTER** 8
maui brewing co. | maui
- UPSIDE DAWN BLONDE (N/A)** 8
athletic brewing co | san diego

HARD SELTZER, CIDER & KOMBUCHA

- ASHLAND HARD SELTZER** 7
assorted flavors, organic and gluten free
- JUNE SHINE** 8
blood orange mint hard kombucha
- YOU GUAVA BE KIDDING ME** 14
semi-dry apple cider with guava | far west cider co. (16 oz.)

WINES BY THE GLASS GL/BTL

- POEMA** 12/46
brut | cava, spain
- SCARPETTA** 13/50
brut rosé | vino spumante, italy
- LA FIERA** 11/42
pinot grigio | veneto, italy
- SELBACH 'INCLINE'** 11/42
riesling | mosel, germany
- MOHUA** 12/46
sauvignon blanc | marlborough, nz
- HUNT & HARVEST** 14/54
sauvignon blanc | napa valley
- PIERRE RIFFAULT 'LES 7 HOMMES'** 18/70
sancerre, france
- RICKSHAW** 11/42
chardonnay | california
- 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
- A TO Z 'ESSENCE'** 15/58
pinot noir | oregon
- SANTA JULIA 'ORGANICA'** 11/42
malbec | mendoza, argentina
- CAPE D'OR** 12/46
cabernet sauvignon | south africa
- PENFOLD'S 'MAX'S'** 16/62
cabernet sauvignon | south australia

COCKTAILS

- DUKE'S MAI TAI** 16
our signature cocktail made with aloha, fresh hawaiian juices with two types of rum
- POG COCKTAIL**
100% hawaii grown fruit juice slushie, add choice of vodka, tequila or rum 15
- LAVA FLOW**
bacardi white rum blended with pineapple juice, cream of coconut and strawberries 13
add mahina dark rum float 3
- SPICY CUCUMBER MARGARITA**
arquitecto blanco, agave, fresh lime, jalapeño, cucumber, hand shaken, tajin rim 14
make it smoky and sub madre mezcal 2
- THE BEE'S KNEES**
amass dry gin, pineapple juice, local malibu honey 15
- DUKE'S OLD FASHIONED**
four roses bourbon, angostura, mac nut, and cacao bitters 15
- HAWAIIAN MULE**
meili vodka, bundaberg ginger beer, pineapple juice, fresh lime 13
- RASPBERRY MOJITO**
koloa silver rum, fresh lime, house made mint simple syrup & fresh raspberries 14

ZERO PROOF

- THE VOLCANO**
blended coconut and strawberry, the dormant cousin of our exotic lava flow 7
- RASPBERRY FIZZ**
raspberries, soda, fresh lime, mint 7
- POG SLUSHIE**
hawaii grown fruit juice slushie 9

WINES BY THE BOTTLE (375ML/750ML)

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
- PIRO WINE CO.** 72
pinot noir | santa maria valley
- COBB** 92
pinot noir | emmaline ann vyd, sonoma coast
- DOMAINE HARMAND-GEOFFROY** 110
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

- ANGELENO** 42
grenache | los angeles county
- GIORNATA** 44
barbera | paso robles
- BIGGER, BOLDER REDS**
- JOEL GOTT 'PALISADES'** 42
red blend | california
- BEDROCK 'OLD VINE'** 48
zinfandel | california
- BERNARD BAUDRY 'LE CLOS GUILLOT'** 52
cabernet franc | chinon, france
- THE OJAI VINEYARD** 48
syrah | santa barbara county
- DELMORE** 56
syrah | stolo vyd, cambria
- CHARLES SMITH 'SUBSTANCE'** 52
cabernet sauvignon | washington
- DAOU** 59
cabernet sauvignon | paso robles
- MATTHIASSEN** 92
cabernet sauvignon | napa valley
- SILVER OAK** 99
cabernet sauvignon | alexander valley
- CHAPPELLET 'SIGNATURE'** 115
cabernet sauvignon | napa valley
- SHAFFER 'ONE POINT FIVE'** 140
cabernet sauvignon | napa valley

WHITES & ROSÉ

- LIEU DIT** 44
sauvignon blanc | santa ynez valley
- DUCKHORN** 28/56
sauvignon blanc | napa valley
- MERRY EDWARDS** 66
sauvignon blanc | russian river valley
- TATOMER 'MEERESBODEN'** 46
grüner veltliner | santa barbara county
- TABLAS CREEK 'PATELIN'** 46
white blend | paso robles
- FOXEN** 44
chenin blanc | santa maria valley
- CHANIN 'LOS ALAMOS'** 60
chardonnay | santa barbara county
- PATRICK PIUZE** 62
chardonnay | chablis, france
- CRUSE WINE CO.** 65
chardonnay | rorick vyd, sierra foothills
- DOMAINE RÉMI JOBARD** 69
chardonnay | bourgogne côte d'or, france
- AU BON CLIMAT** 72
chardonnay | s&b vyd, sta. rita hills
- CHATEAU MONTELENA** 88
chardonnay | napa valley
- MATTHIASSEN** 52
rosé | california