

# 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 Kahararomoku*

## 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

crab meat, 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 spiced 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 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, kochujang 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\*

double r ranch 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 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.*

# DUKE'S

## MALIBU

### BEERS ON TAP

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

### CANNED CRAFT BEERS

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

### HARD SELTZER, CIDER & KOMBUCHA

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

### TINY BUBBLES

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

### LIGHTER, BRIGHTER REDS

<b>STORM</b> 58 pinot noir   santa barbara county
<b>PURPLE HANDS</b> 62 pinot noir   willamette valley, or
<b>PIRO WINE CO.</b> 72 pinot noir   santa maria valley
<b>COBB</b> 92 pinot noir   emmaline ann vyd, sonoma coast
<b>DOMAINE HARMAND-GEOFFROY</b> 110 gevey-chambertin, france
<b>TYLER 'MAE ESTATE'</b> 115 pinot noir   sta. rita hills
<b>JEAN FOILLARD</b> 48 beaujolais-villages, france
<b>BROC CELLARS</b> 52 counoise   eaglepoint ranch, mendocino

### WINES BY THE GLASS

	GL/BTL
<b>POEMA</b> brut   cava, spain	12/46
<b>SCARPETTA</b> brut rosé   vino spumante, italy	13/50
<b>LA FIERA</b> pinot grigio   veneto, italy	11/42
<b>SELBACH 'INCLINE'</b> riesling   mosel, germany	11/42
<b>MOHUA</b> sauvignon blanc   marlborough, nz	12/46
<b>HUNT &amp; HARVEST</b> sauvignon blanc   napa valley	14/54
<b>PIERRE RIFFAULT 'LES 7 HOMMES'</b> sancerre, france	18/70
<b>RICKSHAW</b> chardonnay   california	11/42
<b>TYLER</b> chardonnay   santa barbara county	15/58
<b>ROMBAUER</b> chardonnay   carneros	20/78
<b>MONT GRAVET</b> rosé of cinsault   pays d'oc, france	11/42
<b>STOLPMAN 'LOVE YOU BUNCHES'</b> sangiovese   sb county ( <i>served chilled</i> )	12/46
<b>BANSHEE</b> pinot noir   sonoma county	13/50
<b>A TO Z 'ESSENCE'</b> pinot noir   oregon	15/58
<b>SANTA JULIA 'ORGANICA'</b> malbec   mendoza, argentina	11/42
<b>CAPE D'OR</b> cabernet sauvignon   south africa	12/46
<b>PENFOLD'S 'MAX'S'</b> cabernet sauvignon   south australia	16/62

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

### COCKTAILS

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

### ZERO PROOF

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

### WINES BY THE BOTTLE [375ML/750ML]

### WHITES & ROSÉ

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