

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 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

TO START

CRISPY COCONUT SHRIMP

lilikoï 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

crabmeat, 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

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

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

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

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, lilikoï 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

USDA PRIME STEAK & FRIES*

brandt farms all-natural 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, gochujang aioli, soy-mirin drizzle, sesame furikake sprinkle 17.5

RIBS & CHICKEN PLATE

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

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 | gevrety-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
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- 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 mezcal 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
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- 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