

# 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 Kaharomoku*

### ISLAND NIGHTS

#### TACO TUESDAY

3pm - close | barefoot bar

join us in the barefoot bar for two tacos, your choice of fresh fish, kalua pork, or chef's special served with chips & salsa | 14

\$8 margaritas all night

#### SURF & TURF THURSDAY & FRIDAY

4:30pm - close

lobster, steak, & shrimp  
chef's specials all night

#### ALOHA FRIDAY

4pm - close | barefoot bar

join us in the barefoot bar for hawaiian-style live music and \$10 mai tais

#### 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

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

#### CRAB WONTONS

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

#### FRESH FISH CHOWDER

creamy new england style 9.5

#### 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

#### SASHIMI\* (LIMITED AVAILABILITY)

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

### DUKE'S FAVORITES

#### SEARED AHI BOWL\*

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

#### FISH TACOS

grilled or beer battered, flour tortillas, tomatillo sauce, cabbage, pico de gallo, queso fresco, chipotle salsa, tortilla chips 19  
*add guacamole 2*

#### FISH & CHIPS

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

#### DUKE'S CLASSIC BURGER\*

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

#### MANGO BBQ BURGER\*

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

#### WAIKIKI CHICKEN PLATE

choice of grilled huli huli or crispy fried with gochujang aioli & soy-mirin drizzle, jasmine rice, macaroni salad, bok choy macadamia nut slaw 17

### 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

### FIELD & FARM


#### CAESAR

romaine, parmesan, lemon-anchovy dressing, focaccia crumble 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

### 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.*

*A 20% gratuity will be added to parties of eight or more. Water is served upon request only, per county ordinance*

## 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
- PINEAPPLE MANA WHEAT** 9  
maui brew co. | maui, hi | 5.5% abv
- HAZY IPA** 10  
madwest brewing | ventura, ca | 7% abv
- STONE DELICIOUS IPA** 10 | *gluten reduced*  
stone brewing | escondido, ca | 7.7% abv
- CARTER'S CRAFT** 9  
limited-edition craft beer handpicked by our very own michael carter, please inquire!

## 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 | gevrety-chambertin, france
- TYLER 'MAE ESTATE'** 115  
pinot noir | sta. rita hills
- JEAN FOILLARD** 48  
beaujolais-villages, france
- PRESQU'ILE** 56  
gamay noir | santa maria valley

# 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
- SCRIBE** 14/54  
rosé of pinot noir | sonoma county
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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

- BROC CELLARS** 52  
counoise | eaglepoint ranch, mendocino
- ANGELENO** 42  
grenache | los angeles county
- GIORNATA** 44  
barbera | paso robles
- DELINQUENTE 'ROXANNE THE RAZOR'** 48  
red blend | riverland, australia

### BIGGER, BOLDER REDS

- ZUCCARDI 'POLIGONOS'** 52  
malbec | uco valley, argentina
- JONATA 'TODOS'** 85  
red blend | ballard canyon
- BEDROCK 'OLD VINE'** 48  
zinfandel | california
- 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
- SHAFFER '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 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

- THE PANIOLA**  
hibiscus-infused los arcos agave spirit, pamplemousse liqueur, fresh grapefruit, fever tree grapefruit soda 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