

easter 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 Kahararimoku

TO START

CRISPY COCONUT SHRIMP

lilikoï 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

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

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 16.5

BEVERAGES

EASTER SPRITZ

st. germain, sparkling brut, fresh lemon, mint 14

APEROL SPRITZ

aperol, sparkling rosé, soda spritz 13

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

BEACH 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

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

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

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

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

LOBSTER BENEDICT

soft poached eggs, english muffin, butter poached lobster, lobster hollandaise 32

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

SEAFOOD HOT POT

lobster, shrimp, mussels, fresh fish, coconut cilantro broth, oyster mushrooms, jasmine rice 37

USDA PRIME SIRLOIN*

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

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

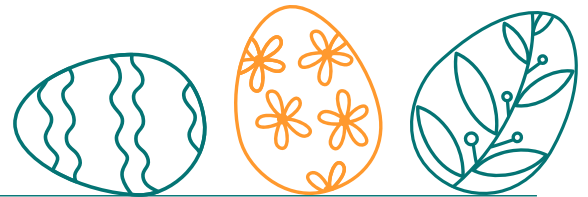
local greens, maui onions, citrus, avocado, yuzu 1000 dressing, tomato, cucumber, hard boiled egg, lemon vinaigrette 18

SEARED AHI BOWL*


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

ROASTED TRISTAN LOBSTER

two 1/4 lb. tristan de cunha tails, roasted with a basil garlic glaze, herbed jasmine farro rice, butter & lemon 69



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 13% 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

- 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**
madwest 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
- JUNESHINE** 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
- PENFOLDS '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, 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, housemade 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 '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
- 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