

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 Kaharamitoku

WINES BY THE BOTTLE

TINY BUBBLES

| | |
|---|-----|
| SOMMARIVA prosecco italy | 52 |
| CRUSE WINE CO. pétillant naturel california | 68 |
| DOYARD 'VENDÉMIAIRE' blanc de blancs brut champagne, france | 125 |
| KRUG 'GRANDE CUVÉE' brut champagne, france | 299 |

WHITES & ROSÉ

| | |
|--|-----|
| STORM sauvignon blanc santa barbara county | 52 |
| MERRY EDWARDS sauvignon blanc russian river valley | 72 |
| HIPPOLYTE REVERDY sauvignon blanc sancerre, france | 78 |
| REEVE vermentino sonoma county | 62 |
| TABLAS CREEK 'PATELIN' white blend paso robles | 52 |
| ERNEST VINEYARDS chardonnay sonoma county | 68 |
| DOMAINE FRANTZ CHAGNOLEAU 'PASTORAL' chardonnay pouilly-fuissé, france | 80 |
| THE HILT 'ESTATE' chardonnay sta. rita hills | 82 |
| ROMBAUER chardonnay carneros | 88 |
| TYLER chardonnay la rinconada vyd, sta. rita hills | 105 |
| DUMOL chardonnay heintz vyd, napa valley | 125 |
| MATTHIASSEN rosé california | 52 |

LIGHTER, BRIGHTER REDS

| | |
|--|-----|
| STORM pinot noir santa barbara county | 58 |
| PURPLE HANDS pinot noir willamette valley, or | 62 |
| TRAIL MARKER WINE CO. pinot noir saveria vyd, santa cruz mtns | 84 |
| MONGEARD-MUGNERET 'LES DAMES HUGUETTES' pinot noir hautes côtes de nuits, france | 92 |
| COBB pinot noir sonoma coast | 99 |
| ANTHILL FARMS pinot noir comptche ridge vyd, mendocino | 105 |
| TYLER pinot noir fiddlestix vyd, sta. rita hills | 125 |
| JEAN FOILLARD gamay noir beaujolais-villages, france | 52 |
| GIORNATA barbera paso robles | 52 |
| LIEU DIT cabernet franc santa ynez valley | 58 |

BIGGER, BOLDER REDS

| | |
|---|-----|
| ZUCCARDI 'POLÍGONOS' malbec uco valley, argentina | 56 |
| JONATA 'TODOS' red blend ballard canyon | 85 |
| THE OJAI VINEYARD 'CLIMA FRIO' syrah santa barbara county | 62 |
| DUNITES 'ODE' syrah san luis obispo coast | 82 |
| ALAIN GRILLOT syrah crozes-hermitage, france | 92 |
| AD RIPA cabernet sauvignon happy canyon of santa barbara | 78 |
| SILVER OAK cabernet sauvignon alexander valley | 125 |

COCKTAILS

| | |
|---|----|
| LAVA FLOW bacardi white rum blended with pineapple juice, cream of coconut and strawberries <i>add mahina dark rum float 3</i> | 16 |
| SPICY CUCUMBER MARGARITA astral blanco, fresh lime, fresh lemon, cucumbers, jalapeños, tajín rim <i>make it smoky, sub del maguey mezcal 2</i> | 16 |
| LYCHEE MARTINI a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up | 17 |
| LAVENDER YUZU LEMONADE pau vodka, yuzu sake, lavender syrup, fresh lemon juice, topped with soda | 17 |

ZERO PROOF

| | |
|---|----|
| THE VOLCANO blended pineapple juice, coconut and strawberry, the dormant cousin of our exotic lava flow | 11 |
| RASPBERRY FIZZ raspberries, soda, fresh lime, mint | 10 |
| BASIL CUCUMBER REFRESHER basil, cucumber, fresh lime, soda | 10 |

| | |
|--|----|
| DUKE'S MAI TAI our signature cocktail made with aloha, fresh hawaiian juices with two types of rum | 17 |
| HAWAIIAN MULE pau vodka, pineapple juice, fresh lime, ginger beer | 16 |
| RASPBERRY MOJITO kōloa silver rum, fresh raspberries, fresh lime, house-made mint simple syrup | 16 |
| DUKE'S OLD FASHIONED maker's mark, amaro lucano, orange bitters, luxardo cherry | 16 |

| | |
|---|----|
| POG SLUSHIE hawai'i grown fruit juice slushie <i>spike it with tito's 16</i> | 11 |
| UPSIDE DAWN BLONDE athletic brewing co. san diego <0.5% abv <i>non alcoholic & gluten reduced</i> | 8 |
| BOYLAN'S ROOT BEER (12 fl. oz.) | 5 |
| GROUNDWORK ORGANIC COLD BREW (10.1 fl. oz.) | 10 |

WINES BY THE GLASS

6oz/9oz/BTL

| | |
|---|------------|
| POEMA brut cava, spain | 13/19.5/50 |
| LA FIERA pinot grigio della venezia, italy | 12/18/46 |
| MOHUA sauvignon blanc marlborough, nz | 13/19.5/50 |
| ST. SUPÉRY sauvignon blanc napa valley | 15/22.5/58 |
| FOXEN chenin blanc santa maria valley | 14/21/54 |
| CHAMISAL chardonnay san luis obispo coast | 13/19.5/50 |
| CHANIN chardonnay los alamos vyd, sb county | 17/25.5/66 |

| | |
|--|------------|
| MONT GRAVET rosé of cinsault pays d'oc, france | 12/18/46 |
| STOLPMAN 'LOVE YOU BUNCHES' sangiovese sb county <i>served chilled</i> | 13/19.5/50 |
| CLOS JULIEN pinot noir sonoma coast | 15/22.5/58 |
| CAPE D'OR cabernet sauvignon south africa | 13/19.5/50 |
| OBSIDIAN cabernet sauvignon red hills lake county, ca | 18/27/70 |
| MALLEA red rhône blend santa barbara county | 15/22.5/58 |

BEERS ON TAP 16oz/20oz

Duke's proudly uses the 29° Blizzard Draft System

| | |
|---|-------|
| DUKE'S BLONDE stone brewing escondido, ca 5% abv | 8/11 |
| MICHELOB ULTRA michelob brewing st. louis, mo 4.2% abv | 7/10 |
| ESTRELLA JALISCO grupo modelo jalisco 4.5% abv | 9/12 |
| PREMIUM LAGER rancho west malibu, ca 4.5% abv <i>organic</i> | 10/13 |
| BIG ROCK AMBER malibu brewing co. malibu, ca 5.9% abv <i>gluten reduced</i> | 9/12 |
| HAZY IPA madwest brewing ventura, ca 7% abv | 10/13 |
| BIG SWELL IPA maui brewing co. maui, hi 6.8% abv | 10/13 |
| STONE DELICIOUS IPA stone brewing escondido, ca 7.7% abv <i>gluten reduced</i> | 10/13 |

HARD SELTZER, CIDER & KOMBUCHA

| | |
|--|---|
| ASHLAND HARD SELTZER seasonal flavors 5% abv <i>organic and gluten free</i> | 8 |
| PINEAPPLE CIDER austin eastciders 5% abv <i>gluten free</i> | 9 |
| JUNESHINE seasonal flavors 6% abv | 9 |

In an effort to reduce our environmental footprint, the T S family of restaurants is working to eliminate single-use plastics and glass products for the health of the oceans, our favorite place to play.

A MESSAGE TO OUR COMMUNITY

After a year of hard work, we're grateful to reopen our doors and welcome you back.

We couldn't have done this without you. Your support during these challenging months meant everything - you checked in on our team, shared your favorite Duke's memories, and pledged to be here when we reopened.

We're forever grateful to the first responders who showed up for our community through unimaginable challenges. Your courage during the fires and flooding gave us the chance to rebuild. Mahalo for everything you did and continue to do for Malibu.

We're grateful for our staff who stood by us through the uncertainty. You are the heart of our restaurant.

It has been a long journey, but we're ready to do what we do best - create timeless memories and lifelong friendships with sunsets and aloha.

Mahalo for being an important part of our Duke's Malibu 'ohana.

GM Jimmy Chavez and the Duke's Team

TO START

CRISPY COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 19

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 18

KOREAN STICKY RIBS

crispy true story farms heirloom kurobuta pork ribs, spicy gochujang glaze, fresh herbs, lime 19

SASHIMI* (LIMITED AVAILABILITY)

fresh ahi, wasabi edamame salad, pickled ginger, shoyu 21

CRAB WONTONS

crab meat, cream cheese, macadamia nuts, mustard plum sauce 18

POKE TACOS*

fresh raw ahi, shoyu, sesame, maui onion, chili flakes, avocado, wasabi aioli 21

BLACK BEAN NACHOS

house fried tortilla chips, cheddar, pepper jack & queso fresco, sour cream, guacamole, pico de gallo, jalapeños 15
add all-natural chicken 4

MACADAMIA NUT HUMMUS

hawai'i grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 17

FRESH FISH CHOWDER

creamy new england style 13

FIELD & FARM

CAESAR

romaine, parmesan, lemon-anchovy dressing, focaccia crumble 13
with all-natural chicken 21
with fresh fish 22

ROCKET* ©

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 14

DESSERT

KIMO'S ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 15

KEY LIME PIE ©

graham cracker coconut crust, whipped cream 14

SWIMMERS

the fresh fish we serve are available according to their season in keeping with hawaiian fishing traditions, sustainability practices and respect for the kai (sea)

FISH & CHIPS

stone brewing beer battered mahi-mahi, meyer lemon remoulade, bok choy macadamia nut slaw, fries 23

FISH TACOS

grilled or beer battered mahi-mahi, flour tortillas, tomatillo sauce, cabbage, pico de gallo, queso fresco, tortilla chips 21

SEAFOOD HOT POT ©

lobster, shrimp, fresh fish, mussels, oyster mushrooms, bean sprouts, coconut cilantro broth, jasmine rice 39

SEARED AHI BOWL*

seared rare, furikake crust, sesame, seaweed salad, wasabi edamame, kimchi, pickled cucumbers, avocado, jasmine rice, yuzu ponzu, chili oil 23

DUKE'S FAVORITES

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, local vegetables, herbed jasmine farro rice 38

FILET MIGNON*

greater omaha's corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 51

MAINLANDERS

DUKE'S CLASSIC BURGER*

1/2 lb. angus chuck & brisket blend, white cheddar, maui island dressing, iceberg lettuce, tomato, onion, pickles, brioche bun, fries 19.5
add duroc bacon 3 or avocado 2
veggie burger & gluten free bun available

RIB & CHICKEN PLATE

a local favorite from the streets of waikiki.
true story farms heirloom kurobuta pork ribs, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw 33

SMOKED CANNELLINI & MAUI ONION RAVIOLI

vegan ravioli, coconut broth, shiitake mushrooms, corn, wilted greens, thai basil, sesame & macadamia nut pesto, blistered tomatoes 29

© Gluten conscious - our kitchen prepares items with gluten-free ingredients; however, our facility is not gluten-free and also prepares menu items that contain wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish.
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. | A 5% surcharge will be added to takeout orders.