



MONDAY - SUNDAY 11:30AM - 4:00PM

dine-in or take-out

LUNCH - 2 COURSES \$35

tax and gratuity not included

CHOICE OF APPETIZER

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili flakes, avocado, wasabi aioli

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade

CAESAR

romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

CRISPY COCONUT SHRIMP

lilikoï chili water, pickled cucumbers

DESSERT

KIMO'S ORIGINAL HULA PIE®

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

pecially sized for the Dine LA menu

OR

KEY LIME PIE

graham cracker coconut crust, fresh whipped cream

AND CHOICE OF ENTRÉE

FISH TACOS

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

SAUTEED MAC NUT & HERB CRUSTED

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

MANGO BBQ BURGER*

1/2 lb angus chuck, brisket & hanger blend, duroc bacon, sharp cheddar, mango bbq sauce, onion strings, tomato, pickles, brioche bun, fries
gluten-free bun available by request

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

DUKE'S
MALIBU



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*

DM 080426