

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

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
ÂMEVIVE albariño alisos canyon	64
FOXEN chenin blanc santa barbara 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, sonoma coast	125
JOLIE-LAIDE skin contact pinot gris suisun valley	58
MATTHIASSEN rosé california	56

LIGHTER, BRIGHTER REDS

STORM pinot noir santa barbara county	62
PURPLE HANDS pinot noir willamette valley, or	66
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
SANDLANDS trousseau noir sonoma coast	78
JEAN FOILLARD gamay noir beaujolais-villages, france	54
SLAMDANCE KOÖPERATIEVE red table wine california	68
GIORNATA barbera paso robles	56
ALAMATI cabernet franc santa barbara county	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 GRAILLOT 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 5</i>	17
SPICY CUCUMBER MARGARITA astral blanco, fresh lime, fresh lemon, cucumbers, jalapeños, tajín rim <i>make it smoky, sub del maguey mezcal 2</i>	18
LYCHEE MARTINI a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up	18
LAVENDER YUZU LEMONADE pau vodka, yuzu sake, lavender syrup, fresh lemon juice, topped with soda	17
SOUTH SWELL MARGARITA duke’s version of a cadillac with luna nueva blanco, house-made fresh sweet & sour, grand marnier float	20
DUKE’S MAI TAI our signature cocktail made with aloha, fresh hawaiian juices with two types of rum	18
HAWAIIAN MULE meili vodka, pineapple juice, fresh lime, ginger beer	17
RASPBERRY MOJITO kōloa silver rum, fresh raspberries, fresh lime, house-made mint simple syrup	17
POG COCKTAIL locally sourced fresh squeezed fruit juice slushie, with choice of vodka, tequila or rum	17
LEI’D BACK OLD FASHIONED duke’s private maker’s mark barrel, angostura bitters, orange peel, black cherry	19

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
POG SLUSHIE locally sourced fresh squeezed fruit juice slushie	11
MEXICAN LAGER capacity brewing san clemente <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

POEMA brut cava, spain	13/19.5/50
LA FIERA pinot grigio della venezia, italy	13/19.5/50
MOHUA sauvignon blanc marlborough, nz	14/21/54
ST. SUPÉRY sauvignon blanc napa valley	16/24/62
LIEU DIT ‘BLANC DE MER’ white blend santa barbara county	15/22.5/58
CHAMISAL chardonnay san luis obispo coast	14/21/54
CHANIN chardonnay los alamos vyd, sb county	17/25.5/66
MONT GRAVET rosé of cinsault pays d’oc, france	13/19.5/50
STOLPMAN ‘LOVE YOU BUNCHES’ sangiovese sb county <i>served chilled</i>	14/21/54
CLOS JULIEN pinot noir sonoma coast	16/24/62
CAPE D’OR cabernet sauvignon south africa	14/21/54
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 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 madewest 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 2 towns 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 19.5

POKE TACOS*
fresh raw ahi, shoyu, sesame, maui onions, chili flakes, avocado, wasabi aioli 21

KOREAN STICKY RIBS
crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 19.5

FRESH FISH CHOWDER
creamy new england style 14

MACADAMIA NUT HUMMUS
hawai’i grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 17

CRAB WONTONS
crabmeat, cream cheese, macadamia nuts, mustard plum sauce 18.5

SASHIMI* (LIMITED AVAILABILITY)
fresh ahi, wasabi edamame salad, pickled ginger, shoyu 21

PANKO CRUSTED CALAMARI
guava cocktail sauce, meyer lemon remoulade 18.5

FIELD & FARM

ROCKET*  
arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 15

CAESAR
romaine, parmesan, lemon-anchovy dressing, focaccia crumble 13.5
with all-natural chicken 21
with fresh fish 22

WEDGE*  
iceberg, blue cheese, balsamic tomatoes, duroc bacon, candied walnuts 15.5

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 14.5

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)*

BAKED “DUKE’S FISH”
garlic, lemon & sweet basil glaze, seasonal vegetable, herbed jasmine farro rice 35

ROASTED LOBSTER TAILS
two lobster tails, roasted with a basil garlic glaze, local vegetables, herbed jasmine farro rice, butter & lemon 69

FURIKAKE AHI STEAK*
sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, coconut jasmine lychee rice, cucumber namasu 37

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

BANANA LEAF STEAMED FISH & SHRIMP
yuzu ponzu, sizzling sesame oil, cilantro, mushrooms, coconut jasmine lychee rice, black bean bok choy 37

DUKE’S FAVORITES

SAUT  D MAC NUT & HERB CRUSTED FRESH FISH
parmesan & panko dusted, lemon caper butter, local vegetables, herbed jasmine farro rice 39

FILET MIGNON*
greater omaha’s corn-fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 53

MAINLANDERS

USDA PRIME TERIYAKI SIRLOIN*
brandt farms all-natural usda prime sirloin, soy-brown-sugar marinade, mashed yukon gold potatoes, roasted broccolini, pineapple gremolata 31.5

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

RIB & CHICKEN PLATE
a local favorite from the streets of waikiki.
compart family farms pork, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, macadamia nut bok choy slaw 33.5

Take it Surfing add to your entr  e

COCONUT SHRIMP 15

DUKE’S GLAZED LOBSTER TAIL 31

  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.