

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 Kahamamoku

TO START

CRISPY COCONUT SHRIMP

lilikoi 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

CRAB WONTONS

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

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

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 16.5

FRESH FISH CHOWDER

creamy new england style 9.5

SASHIMI* (LIMITED AVAILABILITY)

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

BEVERAGES

BUBBLES

glass 8 | bottle 34

MIMOSA

traditional or island style 8

PPOG

fresh hawaiian juices, pineapple, passion, orange & guava 5

APEROL SPRITZ

aperol, sparkling rosé, soda spritz 13

KIDS BRUNCH

kids 12 & under, all items come with choice of breakfast potatoes, rice, fries or fresh fruit

PANCAKE

short stack of buttermilk pancakes 9

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

ALL DAY BREAKFAST

ONOLICIOUS FRESH FRUIT BOWL

half a papaya, pineapple, seasonal berries, lilikoi yogurt, coconut cornflake crumble 9

BREAKFAST SANDWICH*

brioche bun, slow roasted kalua pork, fried egg, bacon, roasted tomatillo aioli, white cheddar cheese, avocado, tomato, breakfast potatoes 15.5

FARMER'S OMELET

asparagus, mushrooms, tomato, sliced avocado, cheddar & jack cheese, hollandaise 16.5
add applewood smoked ham or bacon 3
egg whites available

SIGNATURE BRUNCH

DUKE'S EGGS BENEDICT*

shaved duroc smoked ham, poached eggs, english muffin, hollandaise, breakfast potatoes 18

SAUTÉED MACNUT & HERB CRUSTED FRESH FISH

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

LOCO MOCO*

1/2 lb angus chuck & brisket burger patty, jasmine rice, fried egg, mushroom gravy 18

LUNCH

FISH TACOS

grilled or beer battered, flour tortillas, tomatillo sauce, cabbage, pico de gallo, queso fresco, chipotle salsa, tortilla chips 19
add guacamole 1.5

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

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

CAESAR

romaine, parmesan, lemon-anchovy dressing, focaccia crumble 10
with all natural chicken 17
with fresh fish 19

HAWAIIAN BREAKFAST*

2 eggs your way, 9 grain wheat toast, choice of bacon or linguica sausage 15.5

COCONUT CRUSTED FRENCH TOAST

sweet bread, maple syrup, papaya, seasonal berries 15.5

AVOCADO TOAST*

9 grain wheat, balsamic tomatoes, arugula, watermelon radish, poached egg 13.5
add bacon 3

STEAK AND EGGS*

greater omaha's grass fed 6 oz prime sirloin, 2 eggs your way, mushroom gravy, breakfast potatoes 23

BEACH BOY BREAKFAST BURRITO

flour tortilla filled with eggs, duroc apple wood smoked bacon, linguica sausage, cheddar & jack cheese, pico de gallo, charred jalapeño crema, breakfast potatoes 16.5

LOBSTER BENEDICT

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

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


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

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 20% gratuity is requested from parties of eight or more. Water is served upon request only, per county ordinance

