

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 Kahana-moku

TO START

CRISPY COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 19

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi aioli 21

KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 19

CRAB WONTONS

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

BLACK BEAN NACHOS

house fried tortilla chips, cheddar, pepper jack & queso fresco, sour cream, guacamole, pico de gallo, jalapeños 15

add duroc kalua pork or all natural chicken 4

MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 17

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 18

FRESH FISH CHOWDER

creamy new england style 13

SASHIMI* (LIMITED AVAILABILITY)

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

BEVERAGES

BUBBLES

glass 10 | bottle 34

MIMOSA

traditional or island style 10

PPOG

fresh hawaiian juices, pineapple, passion, orange & guava

APEROL SPRITZ

aperol, sparkling rosé, soda spritz 13

KIDS BRUNCH

kids 10 & under, all items come with choice of breakfast potatoes, rice, fries or fresh fruit

PANCAKES

short stack of buttermilk pancakes 12

BACON AND AN EGG*

farm fresh egg your way, duroc bacon 13

FRIED CHICKEN

crispy all-natural chicken strips, panko-breaded, ranch dipping sauce 13

FRESH FISH & CHIPS

battered, fried crisp, tartar sauce 15

CHEESEBURGER*

1/4 lb. usda choice beef, cheddar cheese 11



BREAKFAST

AÇAÍ BOWL

housemade macadamia nut granola, fresh seasonal fruit, toasted coconut 13

BREAKFAST SANDWICH

brioche bun, slow roasted kalua pork, fried egg, bacon, roasted tomatillo aioli, white cheddar cheese, avocado, tomato, breakfast potatoes 17

FARMER'S OMELET

asparagus, mushrooms, tomato, sliced avocado, cheddar & jack cheese, hollandaise 18

*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 21

SAUTÉED MACNUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, jasmine rice, macaroni salad, bok choy macadamia nut slaw 26

LOBSTER BENEDICT

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

LUNCH

FISH TACOS

grilled or beer battered mahi-mahi, flour tortilla, tomatillo sauce, pico de gallo, queso fresco, chipotle salsa, tortilla chips 21
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 huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw 25

FISH & CHIPS

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

CAESAR

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

ROASTED LOBSTER TAILS

two lobster tails, roasted with a basil garlic glaze, herbed jasmine farro rice, butter & lemon 69

HAWAIIAN BREAKFAST*

two eggs your way, 9 grain wheat toast, choice of bacon or linguica sausage 17

COCONUT CRUSTED FRENCH TOAST

sweet bread, maple syrup, papaya, seasonal berries 17

AVOCADO TOAST

9 grain wheat, balsamic tomatoes, arugula, watermelon radish, poached egg 15
add bacon 3

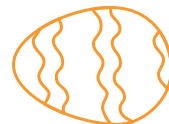


LOCO MOCO*

1/2 lb angus chuck & brisket burger patty, jasmine rice, fried egg, mushroom gravy 21

BEACH BOY BREAKFAST BURRITO

flour tortilla filled with eggs, linguica sausage, duroc applewood smoked bacon, cheddar & jack cheese, pico de gallo, charred jalapeño crema, breakfast potatoes 19



DUKE'S CLASSIC BURGER*

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

CHILLED SHRIMP & CRAB SALAD

local greens, maui onions, citrus, avocado, yuzu 1000 dressing, tomato, cucumber, hard boiled egg, lemon vinaigrette 21

SEARED AHI BOWL*

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

GREATER OMAHA'S ANGUS PRIME RIB (while it lasts)

choice of 14oz. traditional hand carved or dry rubbed and fire grilled "duke's" style, mashed yukon gold potatoes, grilled asparagus 41



T S RESTAURANTS OF HAWAII AND CALIFORNIA

G 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 for parties of eight or more. | A 5% surcharge will be added to takeout orders