

# DUKE'S Beach House

## FRESH ISLAND FRUIT & CEREALS

### HAWAIIAN PAPAYA

half a local papaya with lime 4.5

### MAUI GROWN FRUIT PLATTER

fresh and organic 11

### HOUSE MADE MACADAMIA NUT GRANOLA

tropical fruit, toasted coconut yogurt 6.75

### STEEL CUT OATMEAL

seasonal tropical fruit & brown sugar 6.5

## FRESH JUICE & BEVERAGES

### FRESH SQUEEZED JUICE

orange, passion-orange-guava-pineapple 5

### TROPICAL FRUIT SMOOTHIE

fresh banana with orange, mango & passion juices 7

### BEACH HOUSE MIMOSA

fresh squeezed orange juice 8

### ALI'I BLOODY MARY

crater lake pepper vodka, tomato, herbs, spices, spicy pickle spear 9

### BIKINI BELLINI

sparkling wine, peach liqueur, mango 10

## EGGS HAWAIIAN STYLE

*Organic eggs\* from Launiupoko Farms in Lahaina served with homestyle potatoes or fried rice*

### LOCAL KINE EGGS\*

cooked the way you like 'em, toast 11.75

### DUKE'S EGGS BENEDICT\*

buttermilk biscuit, shaved duroc ham 15.5

### SEARED AHI\* BENEDICT

peppered sashimi slices, local arugula, wasabi hollandaise 17.5

### BEACH BOY BURRITO

flour tortilla filled with eggs, sausage, bacon, cheddar cheese blend, roasted tomatillo sauce, pico de gallo, avocado 16.25

## OUR PASSION FOR QUALITY

Duke's Beach House sources ingredients from over twenty local farms on Maui. We highlight these items throughout our menus. Our commitment to "Farm to Fork" dining allows our guests to experience a locally sourced meal and support our local farmers and their families.

## ISLAND FAVORITES

### KAHUNA PANCAKES

tsunami sized, traditional style 12.5

### BANANA & MACNUT PANCAKES

local bananas, molokai macadamia nuts 14.5

### ONOLICIOUS FRENCH TOAST

molokai sweet bread, lilikoi lava butter 13.25

### DUKE'S BREAKFAST SANDWICH

slow roasted pork, lahaina egg\*, pepper jack, hawaiian sweet bread, sriracha aioli 13.5

### LOCO MOCO

hand ground angus chuck- brisket-hanging tender blend\*, lahaina eggs\*, jasmine rice, maui onion, ali'i mushroom demi glace 18

### BREAKFAST SKILLET

kalua pork hash, peppers, onions, kale, homestyle potatoes, blend of cheeses, lahaina egg\*, hollandaise 13.75

### CHILAQUILES

lahaina eggs\*, house made tortilla chips, black beans, queso fresco, salsa, pico de gallo 12.5

### FARMER'S BREAKFAST

maui grown kale, upcountry tomatoes, ali'i mushrooms, poached eggs\*, hollandaise, mac nut pesto, sliced papaya with lime 15

## ONO OMELETS

*Three eggs with homestyle potatoes or fried rice (not gluten free). Egg white substitution available.*

### PANILO

ham, pepper jack, avocado, pico de gallo, chipotle salsa 13.75

### KAMA'AINA

ham, smoked bacon, portuguese sausage, green onion, cheddar 14.75

### WAHINE

asparagus, hearts of palm, taro, kabocha squash, pepper jack, maui onion jam, watercress cream 15

## SIDES

<b>Wheat or Sourdough Baguette</b>	2.5
<b>Applewood Smoked Bacon </b>	4.5
<b>Homestyle Potatoes </b>	3.5
<b>Portuguese or Link Sausage </b>	4.5
<b>Breakfast Muffin</b>	3.25
<b>House Made Mac Nut Parfait</b>	3.75
<b>Fried Rice</b>	3.75
<b>Bagel &amp; Cream Cheese</b>	5.25

 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 18% gratuity is requested from parties of eight or more.*