

# WEEKEND BRUNCH

11:00am - 3:00pm

## PŪPŪS

### PANKO CRUSTED CALAMARI

calamari strips, guava cocktail sauce, meyer lemon remoulade 15.5

### POKE TACOS

fresh ahi\*, shoyu, maui onions, chili flakes, avocado, wasabi aioli 19

### KOREAN STICKY RIBS

crispy compart family farms pork ribs, spicy gochujang glaze, fresh herbs, lime 15

### BLACK BEAN NACHOS

house fried chips, four cheeses, roasted tomatillo sauce, pico de gallo, avocado 13  
add all natural kalua pork or chicken 4

### CRISPY COCONUT SHRIMP

lilikoi dipping sauce, pickled maui cucumbers and onions 17

### CRAB CAKE

lump crab, old bay seasoning, preserved lemons, meyer lemon remoulade, hearts of palm, pohole ferns 19

### MAUI GROWN FRUIT PLATTER

fresh and organic 12

## BEVERAGES

### KULALANI

ocean vodka, fresh strawberries, muddled orange, lemonade, lokelani sparkling rose float 14

### 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

### FRESH JUICE

orange, passion-orange-guava-pineapple 5

### DUKE'S ICED COFFEE

maui oma coffee, macadamia nut syrup, cream 6

## ALL DAY BREAKFAST

### BANANA & MACNUT PANCAKES

local bananas, molokai macadamia nuts 14.75

### DUKE'S BREAKFAST SANDWICH

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

### DUKE'S EGGS BENEDICT\*

buttermilk biscuit, shaved duroc ham, fried rice 15.5

### LOCO MOCO

hand ground angus chuck- brisket-hanging tender blend\*, lahaina eggs\*, white rice, maui onion, ali'i mushroom demi glaze 19

### FARMER'S BREAKFAST

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

### KAMA'AINA OMELET

ham, smoked bacon, portuguese sausage, green onion, cheddar, fried rice 15.5

### BEACH BOY BURRITO

flour tortilla filled with eggs, sausage, bacon, cheddar cheese blend, roasted tomatillo sauce, pico de gallo, avocado, fried rice 16.75

## SIGNATURE BRUNCH

### MAC NUT CRUSTED FISH

local line caught fresh fish, macadamia nut crust, oven roasted, citrus butter sauce, basmati farro rice, maui grown vegetables 26

### STEAK & WEDGE\*

niman ranch all-natural flat iron steak\*, meyer lemon gremolata butter, iceberg wedge salad, blue cheese, bacon, balsamic tomatoes, candied walnuts 24

### STEAK & EGGS\*

niman ranch all-natural flat iron steak\*, maui onion jam, lahaina farm fresh eggs, fried rice 24

### BLACKENED AHI SALAD\*

waipoli farms mixed greens, chili rubbed ahi seared rare\*, pohole ferns, hana hearts of palm, edamame, cucumbers, local ogo, avocado, radishes, crisp taro, papaya lime vinaigrette 25

## LUNCH

*Gluten free bun available upon request*

### FISH TACOS

lahaina pressed corn tortillas, roasted tomatillo sauce, maui onion rajas, cabbage, pico de gallo, chips 19.5

### FARRO & MIXED GREENS

fire roasted vegetables, cucumbers, tomatoes, olives, surfing goat feta, basil lemon vinaigrette 14  
add all natural chicken 6 and local fish 8

### MANGO BBQ CHICKEN SALAD

grilled chicken, mango bbq sauce, romaine, black beans, pepper jack cheese, roasted corn, avocado-tomato salsa, buttermilk dressing 16.5

### KOREAN STEAK STREET TACOS

kal-bi marinated steak\*, salsa verde, cabbage, onions, cilantro, corn tortillas, chips 17.5

### CHEF'S ½ LB. CHEESEBURGER

hand ground angus chuck-brisket-hanging tender blend\*, shredded iceberg, upcountry tomatoes, pickled maui onions, cabot white cheddar, roasted garlic aioli, onion bun, fries 18.5

### SHRIMP & CRAB SALAD

lump crab, poached shrimp, maui greens, lemon vinaigrette, local vegetables, launiupoko egg, yuzu 1000, avocado 19


### FISH SANDWICH

herb grilled, waipoli greens, zuhair farms tomato, meyer lemon remoulade, hawaiian sweet bread, salad 19

### DUKE'S STYLE PLATE LUNCH

fresh fish roasted with garlic, lemon & fresh basil, macaroni salad, white rice 21.5

## T & 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 food borne illness.*

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