

# DUKE'S

## MAUI

### FRESH ISLAND FRUIT & CEREALS

**HAWAIIAN PAPAYA**   
half a local papaya with lime 8

**AÇAÍ BOWL**  
house made macadamia nut granola, fresh tropical fruit 15

**HOUSE MADE MACADAMIA NUT GRANOLA**  
tropical fruit, toasted coconut yogurt 13

### FRESH JUICE & BEVERAGES

**FRESH SQUEEZED JUICE**  
orange or passion-orange-guava-pineapple 6.5

**TROPICAL FRUIT SMOOTHIE**  
fresh banana with orange, mango & passion juices 10

**DUKE'S ICED COFFEE**  
maui oma coffee, cream  
choice of macadamia nut or coconut syrup 7

**DIY MIMOSA KIT \$35+**  
choice of house bubbly, sparkling wine, or champagne  
served with POG or orange juice

**ALI'I BLOODY MARY**  
crater lake pepper vodka, tomato, herbs, spices, spicy pickle chips 12

**BEACH HOUSE MIMOSA**  
fresh squeezed orange juice 8

**BIKINI BELLINI**  
sparkling wine, peach liqueur, mango 11

**BOOZY COFFEE**  
iced coffee, kahana macadamia nut liqueur, bailey's irish cream 12


**ESPRESSO MARTINI**  
ocean organic vodka with organice espresso roast coffee 17

### KEIKI (KIDS) BREAKFAST *kids 10 & under*

**PANCAKES**  
short stack of buttermilk pancakes 13

**FRENCH TOAST**  
thick cut of hawaiian sweetbread, powdered sugar 14

**BACON AND AN EGG\***   
farm fresh egg your way, duroc bacon, potatoes 14

**OMELET**   
applewood smoked ham, mild cheddar cheese 13

**CEREAL**  
rice krispies or fruit loops 7

#### OUR COMMITMENT TO YOU

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

**BANANA & MACNUT PANCAKES**  
local bananas, molokai macadamia nuts 21

**AVOCADO TOAST\***  
9 grain wheat, balsamic tomatoes, arugula, watermelon radish,  
poached egg 17  
add bacon 4

**FARMER'S BREAKFAST\***   
maui grown kale, upcountry tomatoes, ali'i mushrooms, poached  
eggs, hollandaise, mac nut pesto, sliced papaya with lime 21

**ONOLICIOUS FRENCH TOAST**  
molokai sweet bread, lilikoi lava butter 19

**LOCO MOCO\***  
1/2 lb. angus chuck & brisket blend, lahaina eggs, white rice, maui  
onion, ali'i mushroom demi glace 23

### EGGS HAWAIIAN STYLE

*organic eggs\* from launiupoko farms in lahaina served with  
homestyle potatoes or fried rice*

**BEACH BOY BURRITO**  
flour tortilla filled with eggs, sausage, bacon, cheddar cheese blend,  
roasted tomatillo sauce, pico de gallo, avocado 23

**DUKE'S EGGS BENEDICT\***  
buttermilk biscuit, shaved duroc ham 25

**LOCAL KINE EGGS\***  
cooked the way you like 'em, toast 16

**PANIOLO OMELET**   
compart family farms ham, pepper jack cheese, avocado,  
pico de gallo, chipotle salsa 19.5

**KAMA'AINA OMELET**   
ham, smoked bacon, portuguese sausage, green onion, cheddar 21

### SIDES

**Wheat or Sourdough Baguette** 3

**Applewood Smoked Bacon**  5

**Homestyle Potatoes**  4

**Portuguese or Chicken Mango Sausage**  5

**Fried Rice** 4


#### LIVE MUSIC DAILY

*enjoy live entertainment from  
local musicians daily.*

12:30pm - 2:30pm

3:00pm - 5:00pm

5:30pm - 8:00pm

 **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.  
A 20% gratuity is requested from parties of eight or more.  
A 5% surcharge will be added to takeout orders.*