

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 16

HOUSE MADE MACADAMIA NUT GRANOLA
tropical fruit, toasted coconut yogurt 14

FRESH JUICE & BEVERAGES

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

TROPICAL FRUIT SMOOTHIE
fresh banana with orange, pineapple, 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
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, macadamia nut liqueur, bailey's irish cream 12

ESPRESSO MARTINI
ocean organic vodka with organic espresso roast coffee 17

KEIKI (KIDS) BREAKFAST *kids 10 & under*

PANCAKES
short stack of buttermilk pancakes 14

FRENCH TOAST
thick cut of hawaiian sweetbread, powdered sugar 15

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

OMELET
applewood smoked ham, mild cheddar cheese 14

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, hawaii grown macadamia nuts 21.5

AVOCADO TOAST*
9 grain wheat, balsamic tomatoes, arugula, watermelon radish, poached egg 18
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 19.5

LOCO MOCO*
1/2 lb. angus chuck & brisket blend, lahaina eggs, white rice, maui onion, ali'i mushroom demi glace 23.5

EGGS HAWAIIAN STYLE

eggs hawaiian style are served with a choice of 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 23.5

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

LOCAL KINE EGGS*
cooked the way you like 'em, toast 17

PANILOLO 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 21.5

SIDES

Wheat or Sourdough Baguette 4

Applewood Smoked Bacon  5


Homestyle Potatoes 4

Portuguese or Chicken Mango Sausage  5

Fried Rice 5

LIVE MUSIC DAILY
enjoy live entertainment from local musicians daily.

12:30pm - 2:30pm
3:00pm - 5:00pm
5:30pm - 8:00pm

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

BEER ON TAP

(16oz/20oz)

duke's proudly uses the 29° blizzard draft system

DUKE'S BLONDE ALE

kailua-kona | big island 11/14

BIG WAVE GOLDEN ALE

kailua-kona | big island 11/14

LONGBOARD LAGER

kailua-kona | big island 11/14

LAVAMAN RED ALE

kailua-kona | big island 11/14

PAU HANA PILSNER

maui brewing | kihei, maui 11/14

BIG SWELL IPA

maui brewing | kihei, maui 11/14

PACIFICO

mazatlán | mexico 9/12

STELLA ARTOIS 10/13

COORS LIGHT 9/12

MICHELOB ULTRA 9/12

SEASONAL SELECTION 10/13

CANNED

12oz.

SEASONAL HARD SELTZER 9

VODKA ICED TEA

suncruiser | boston 9

SEASONAL NON-ALCOHOLIC 9

WINES BY THE GLASS

6oz/9oz/BTL

POEMA 13/19.5/50
brut | cava, spain

LOKELANI 17/25.5/66
sparkling rosé | maui

MONT GRAVET 13/19.5/50
rosé of cinsault | pays d'oc, france

STOLPMAN 'LOVE YOU BUNCHES' 15/22.5/58
rosé of gsm | santa barbara

LA FIERA 13/19.5/50
pinot grigio | vigneti delle dolomiti, italy

SELBACH 'AHI' 13/19.5/50
riesling | mosel, germany

MOHUA 14/21/54
sauvignon blanc | marlborough, nz

ST. SUPÉRY 16/24/62
sauvignon blanc | napa valley

CHAMISAL 14/21/54
chardonnay | san luis obispo coast

TYLER 16/24/62
chardonnay | santa barbara county

ZD 20/30/78
chardonnay | california

COCKTAILS

DUKE'S MAI TAI

18

our signature cocktail made with aloha, fresh hawaiian juices with two types of rum

MAI KAUA'I TAI

20

kōloa coconut & dark rum made on kaua'i, fresh hawaiian fruit juices

ALI'I BLOODY MARY

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, macadamia nut liqueur, bailey's irish cream 12

ESPRESSO MARTINI

ocean organic vodka with organic espresso roast coffee 17

SPIKED SLUSHIE

spike a pog or mango slushie with your favorite spirit 16

JAKE'S ON THE BEACH

four roses whiskey, aperol, pineapple, splash of cranberry 17

KIMO'S GROG

ocean organic vodka, fresh mint, lime, ginger beer 18

KULA IF YOU DID

kula organic rum, grand marnier, pineapple, coconut, orange juice, guava 18

MOLOKAI MARGARITA

silver tequila & grand marnier 17

LYCHEE MARTINI

a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up 18

LAHAINA LEMONADE

citrus vodka, razzmatazz, cranberry, lemonade 17

GIN-K EM UP

fy organic gin, lychee, lavender, lemon 18

ZERO PROOF

POG OR MANGO SLUSHIE

hawaii grown fruit juice slushies 10

KOLEA SPARKLING WATER 6.5

TROPICAL TEA

mango, pineapple or passion fruit 6

WINES BY THE BOTTLE


TINY BUBBLES

FRATELLI COSMO 52
prosecco | italy

SCHRAMSBERG 75
blanc de blancs brut | north coast

TAITTINGER 'LA FRANCAISE' 120
champagne brut | france

DOM PÉRIGNON 399
champagne brut | épernay, france

barrel to glass  we use keg wine for freshness & reduced carbon footprint

In an effort to reduce our environmental footprint, the TS family of restaurants proudly serves beer on tap only.

We are working to eliminate single-use plastic and glass products for the health of our oceans, our favorite places to play.