

RESTAURANT WEEK

JANUARY 25TH - FEBRUARY 1ST

LUNCH - 2 COURSES \$30

CHOICE OF FIRST COURSE

CAESAR

romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

POKE TACOS*

fresh raw ahi, shoyu, maui onions, avocado, wasabi aioli

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade

KOREAN STICKY RIBS

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

OR

CHOICE OF DESSERT

KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, mac nut ice cream, hot fudge, toasted mac nuts, whipped cream

KEY LIME PIE ©

graham cracker crust, whipped cream

CHOICE OF ENTRÉE

FISH TACOS

corn tortillas from el nopalito, tomatillo sauce, cabbage, pico de gallo, queso fresco, chipotle salsa, tortilla chips

DUKE'S CLASSIC BURGER*

1/2 lb angus chuck & brisket blend, aged cheddar, maui island dressing, tomato, onion, pickles, brioche bun, fries

HURRICANE CHICKEN

crispy fried all natural chicken breast, gochujang aioli, soy-mirin drizzle, sesame furikake sprinkle

SAUTÉED MACNUT & HERB CRUSTED FRESH FISH

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

WINE SELECTIONS

	6OZ GLASS	9 OZ. GLASS
MONT GRAVET rosè of cinsault france	12	18
MOHUA sauvignon blanc marlborough, new zealand	13	19.5
TIAMO 'ORGANIC' pinot grigio veneto, italy	12	18
CHAMISAL chardonnay san luis obispo coast	13	19.5
ROBERT HALL merlot paso robles	13	19.5
THE PINOT PROJECT pinot noir california	13	19.5
SANTA JULIA malbec mendoza, argentina	12	18
STOLPMAN 'LOVE YOU BUNCHES' carbonic sangiovese sb county	13	19.5

© GF - 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.

No splitting or sharing

Beverages, taxes, and gratuity are additional