

STARTERS

Artichoke Heart Fritters

red currant dijon, roasted garlic aioli 8.00

Ahi Sashimi

yuzu ponzu, daikon radish slaw, edamame relish 12.00

Chef's Plate

pistachio goat cheese, manchego cheese,
house made hummus, grilled flatbread,
marinated olives 10.00

BBQ Ribs

dry rubbed, honey sambol bbq sauce 12.00

Ahi Poke Rolls

chili and soy dipping sauce 9.00

Dungeness & King Crabcake

meyer lemon remoulade, fennel watercress slaw 12.5

SOUPS & SALADS

Seafood Chowder new england style 7.00

Seasonal Soup 7.00

Classic Caesar Salad 7.25

Organic Field Greens Salad

tarragon vinaigrette 7.00

with blue cheese crumble 7.50

Roasted Beet Salad

arugula, endive, bacon, champagne vinaigrette 7.50

Hearts of Palm Salad

butter leaf, pimentos, hazelnuts, basil dressing 7.50

Apple and Candied Walnut Salad

organic field greens, goat cheese, cranberry balsamic 7.50

BISTRO

Grilled Prawns

basil, prosciutto wrapped,
melon vinaigrette 12.00/ 7.00*

Layered Seafood Cocktail

shrimp, lobster, avocado,
orange chili sauce 10.50 / 6.50

Crispy Calamari

macadamia nut crusted,
sweet & sour glaze 10.00 / 6.00*

Shrimp Angel Hair Pasta

roma tomato, garlic, basil,
artichoke hearts, pesto drizzle 14.00 / 9.00*

Carlsbad Mussels

coconut lime broth, tomato,
cilantro, seabans 12.00 / 7.00*

Seafood Caesar Salad

with today's selection 14.00 / 8.00*

Steak & Wedge

USDA prime sirloin, petite iceberg, heirloom tomato,
bacon, blue cheese dressing 18.00 / 11.00*

Jake's Bistro Burger

(veggie burger available upon request)
grilled onions & tillamook cheddar 10.00 / 6.00*

or

onion strings, pepper jack,
bbq aioli 10.00 / 6.00*

Bistro items are discounted 40-50%

Mon - Fri 4 to 6 pm Sat 2:30 to 4:30pm

WINES BY THE GLASS

Kimo's Chardonnay	6.50
Kendall Jackson Chardonnay	9.00
Byron Chardonnay	11.00
Rombauer Chardonnay	16.50
Fish Eye Pinot Grigio	7.00
Ferrari Carano Sauvignon Blanc	8.50
Whitehall Lane Sauvignon Blanc	11.00
Oxford Viognier	8.00
Chateau Ste. Michelle Riesling	8.00
Bonny Doon Vin Gris	8.00
J Brut Cuvee Champagne	9.00
Kimo's Merlot	6.50
The Velvet Devil Merlot	10.00
Castle Rock Pinot Noir	8.00
Praxis Pinot Noir	12.00
Fog Dog Pinot Noir	15.00
J Lohr Cabernet	9.00
Rombauer Cabernet	14.00
Silver Oak Cabernet	23.00
Bogle Zinfandel	9.00
Meyer Family Syrah	10.00
Norton Reserve Malbec	11.00

COASTAL COCKTAILS

Pink Grapefruit Martini

Grey Goose vodka, grapefruit juice,
a blend of liquors, citrus 10.50

Sunset Martini

Grey Goose vodka, peach,
orange juice, cranberry 10.50

Ocean Blue Martini

Maui made organic Ocean vodka,
house stuffed blue cheese olives 11.50

Cooler Collins

Bombay Sapphire gin, rosemary,
cucumber, lemon 10.50

Bermuda Mule

Bacardi gold rum,
Bundaberg ginger beer, lime 10.50

Cazablanco Slim Margarita

Cazadore's blanco tequila, fresh lime,
agava nectar, Cointreau 12.00

Orange Blossom Margarita

1800, Cointreau, orange juice, lime juice,
sweet & sour, flash blended 10.50

Duke's Waikiki Mai Tai

Myers's platinum rum, orange curacao,
passion orange guava, Lahaina dark 8.00

Caribbean Mai Tai

Mount Gay rum, orange curacao, orange juice,
pineapple juice, Myers's dark 10.00

Woody Sidecar

Woodford Reserve bourbon, Cointreau,
fresh lemon, sugar rim 11.00

Blueberry Pomegranate Lemonade

Stoli blueberry vodka, pomegranate liqueur,
fresh blueberries, lemonade 10.50

Sandy's Beach Tea

Seagram's sweet tea vodka,
peach, lemonade 7.50

DRAFT BEER

Coors Light 4.75
Stone Pale Ale, Lost Abbey Devotion
Ballast Point Big Eye IPA, Coronado Gold, 5.50

BOTTLED BEERS

Budweiser, Bud Light, Coors Light, Miller Lite 4.25
Corona, Heineken, Widmer Hefewizen, Stone I.P.A.,
Lost Coast Brown, North Coast Stout, Stella Artois, 5.00

T S TUESDAYS

Come join us every Tuesday starting at 4:00pm
for the best appetizers from our

T S Restaurants

Discounted bottles of wine &
\$3.00 local beer specials

Sandy's Pork Lettuce Wraps

roasted pork, assorted vegetables,
yuzu ponzu sauce
7.50*

Cliffhouse's Baked Artichoke

parmesan crouton stuffed,
lemon herb aioli
6.50*

Hula Grill's Ahi Poke Tacos

three wonton tacos, raw ahi,
soy dressing, wasabi aioli
8.50*

Hula Grill's Ceviche

marinated ono, lime, avocado,
tomato, onion, tortilla chips
8.00*

*T S Tuesday appetizers are listed at 30% off regular

T S Restaurant menu price*

Whites

2007 Tolosa Chardonnay 28*
2009 Dry Creek Sauvignon Blanc 26*

Reds

2007 Indian Wells Merlot 24*
2008 William Hill Cabernet 28*
2007 Tolosa Pinot Noir 29

T S Tuesday wine prices

WAIKIKI WEDNESDAYS

Come join us every Wednesday
starting at 4:00pm for

Duke's Fish Tacos

two beer battered Mahi tacos
6.00

Duke's Mai Tai

Myers's platinum, orange curacao,
passion orange guava, Lahaina dark
4.00