

# DUKE'S

WAIKIKI

## VIRGIN DRINKS

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<b>MANGO SUNRISE</b>	7
fresh tropical ppog juice blended with mango, strawberry and passion fruit	
<b>COCO COOLER</b>	7
waiola coconut water, lime, basil, and fresh pineapple juice	
<b>LIQUID SUNSHINE</b>	7
housemade blueberry simple syrup, mango puree, fresh pineapple juice, muddled lemon topped with soda	
<b>SANDIA SPARKLER</b>	7
fresh watermelon juice, lime, cucumber, simple syrup, basil and club soda	

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<b>ISLAND FRESH JUICE</b>	5
<b>PPOG, PINEAPPLE, ORANGE, GUAVA OR WATERMELON (SEASONAL)</b>	

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<b>ILLY COLD BREWED COFFEE</b>	6.5
<b>BOTTLED SPARKLING WATER</b>	4.5
<b>WAIOLA COCONUT WATER</b>	4
<b>TROPICAL GREEN TEA</b>	4
<b>HOT CHOCOLATE</b>	4

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<b>DUKE'S SIGNATURE MIMOSA</b>	5
lilikoi juice & sparkling wine	

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## EARLY MORNING EYE OPENERS

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<b>"WAKE UP" YOUR BEER</b>	9.5
a glass of kona longboard lager with your choice of flavor: spicy michelada, bloody mary, or clamato	
<b>DAWN PATROL</b>	11
bulleit bourbon, housemade vanilla, lavender and honey simple syrup, lemon and ginger beer	
<b>C-MIST</b>	11
vodka, st. germain, lemon, mint, and grapefruit juice	
<b>KOLOA ICED COFFEE</b>	11
illy cold brewed coffee with kauai's koloa dark rum, baileys, coconut, and vanilla cream	

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## BLOODY MARYS

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<b>BACON BLOODY MARY</b>	11
with a bacon salt rim and an applewood smoked bacon garnish	
<b>SPICY BLOODY MARY</b>	11
with a cayenne pepper rim and garnished with a housemade pickled pepper	

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## FROM OUR GARDEN

Whenever possible, we utilize fresh herbs from our rooftop garden for our cocktails.