

Duke
CELEBRATE
LIKE A
Legend
Kahuna



DUKE'S
LA JOLLA

Aloha WELCOME TO DUKE'S LA JOLLA

Few locations in San Diego rival the oceanfront setting of Duke's La Jolla. Our restaurant offers some of the most spectacular sweeping views of the Pacific Ocean, overlooking La Jolla Cove and La Jolla Shores.

Our setting is just the beginning of what makes hosting your event at Duke's La Jolla a truly memorable occasion.

Our beautiful restaurant provides you and your guests with an authentic, nostalgic walk back in time through the evolution of surfing and the development of the surfboard.

As you enter the main foyer of the restaurant each element has been specifically designed to create a mood of an older time, but in a contemporary setting.

Duke's La Jolla specializes in local sustainable fish caught daily in our local waters along with premium steaks, all natural pork, free range chicken and locally sourced produce from local farms. Every event at Duke's is served with the warm, personalized service that is the signature of Duke's.

So whether it is a large scale brunch gathering overlooking the sparkling waters or an intimate evening reception with the backdrop of the southern California coast; Duke's La Jolla has the perfect venue for your celebration.

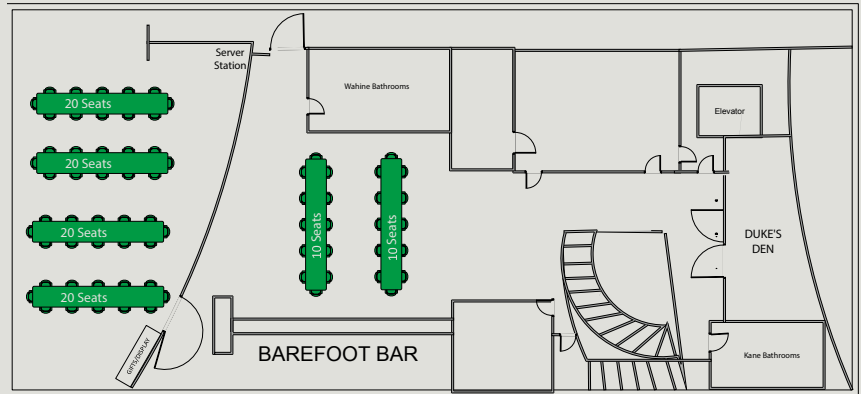


BAREFOOT BAR LAYOUT

A panoramic oceanfront setting for your event at Duke's. This dining area on our upper level is highlighted by sweeping views of the Pacific and offers a dedicated bar opening to an ocean-view patio. The Barefoot Bar seats 30 to 120 guests and hosts up to 150 guests standing.

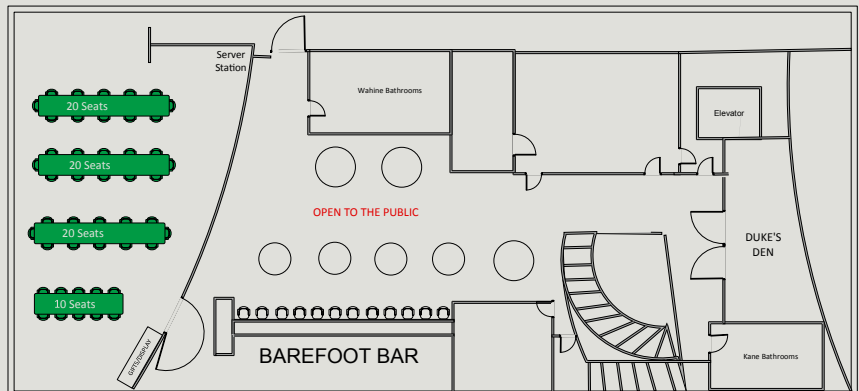
PRIVATE BAREFOOT BAR BUYOUT | (71+ Guests)

Experience the full Barefoot Bar, which includes the open-air patio and indoor bar area.



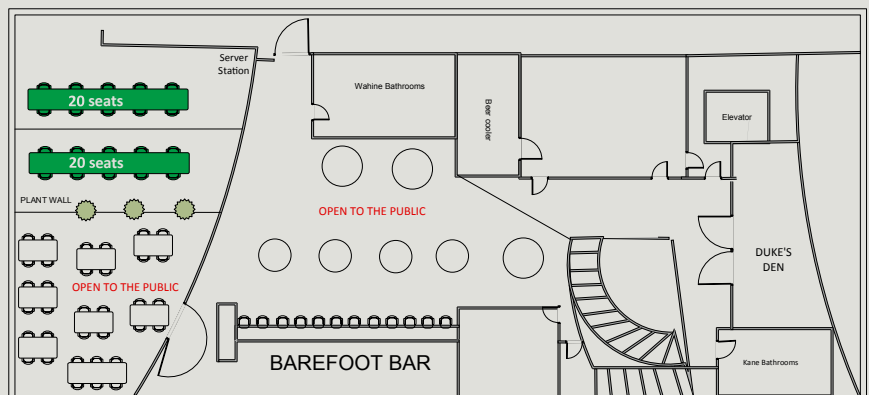
PRIVATE BAREFOOT BAR PATIO | (41-70 Guests)

Enjoy your event from our Barefoot Bar patio overlooking the La Jolla Cove. Floor to ceiling glass sliding doors separate your guests from the indoor bar area, which will remain open to the public.



PARTIAL BAREFOOT BAR PATIO | (30-40 Guests)

For smaller events, we invite you to book the partial patio. We partition the patio with a beautiful plant wall so you and your guests have privacy.





EVENT MENUS

BRUNCH BUFFET

40 -90 guests

STARTERS

(choose up to four items):

ROCKET SALAD

Arugula, Maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon anchovy dressing

FRESH FRUIT & YOGURT

Seasonal fruits, lilikoi yogurt

ASSORTED TOAST

English muffin, wheat, sourdough

ENTRÉE (choose up to five items):

CHEESY SCRAMBLED EGGS

Ebin Haezar Farms local eggs

WAHINE SCRAMBLE

Mushrooms, heirloom tomato, Maui onion

BANANA MACNUT PANCAKES

Whipped butter, maple syrup

ONOLICIOUS FRENCH TOAST

Sweetbread, lilikoi lava butter, maple syrup, toasted coconut

ROASTED DUKE'S FISH

Basil lemon glaze

KALUA PULLED PORK

Compart Family Farms

ALL NATURAL CHICKEN BREAST

Garlic, ginger, shoyu marinade, sautéed snap peas & squash

SIDES

(choose up to four items):

DUROC APPLEWOOD

SMOKED BACON

BREAKFAST POTATOES

STEAMED JASMINE RICE


COCONUT BAMBOO RICE

SEASONAL VEGGIES

MACARONI SALAD

FRENCH FRIES

BOK CHOY MACADAMIA NUT SLAW

 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 food borne illness.

EVENT MENUS

DINNER

30-40 guests

TO START *(choice of):*

MAUI ONION SOUP

Parmesan, gruyere, garlic croutons

ROCKET SALAD

Arugula, Maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette

ENTRÉE *(choice of):*

ROASTED DUKE'S FISH

Basil lemon glaze, pomegranate vinaigrette, roasted asparagus, herbed jasmine farro rice

USDA PRIME SIRLOIN*

Double R Signature Ranch, mushroom gravy, fries, salad

FURIKAKE AHI STEAK*

Sashimi grade ahi seared rare, chili oil, truffle unagi glaze, shitake black bean bok choy, coconut bamboo rice

ROASTED HULI CHICKEN


All natural half chicken, garlic, ginger shoyu marinade, mashed yukon gold potatoes, snap peas & squash

DESSERT *(choice of):*

LOCAL SORBET Gelato Vero

KEY LIME PIE

graham cracker coconut crust, fresh whipped cream

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KAHUNA COCKTAIL

41-150 guests

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

POKE TACOS*

Raw ahi, shoyu, Maui onions, wasabi aioli

SHRIMP COCKTAIL

Lemongrass poached, guava cocktail sauce

GRILLED HULI CHICKEN SKEWERS

All natural chicken, garlic ginger shoyu glaze, mac nut slaw

FRIES

Togarashi salt

VEGGIE TOFU TACO

Corn tortillas from El Nopalito, cabbage, grilled tofu

PULLED PORK SLIDERS

Duroc all natural pork, mango bbq, lime slaw, crispy onion

FRESH FISH TACO

Corn tortillas from El Nopalito, cabbage, tomatillo sauce, pico de gallo, queso fresco, chipotle salsa





EVENT MENUS

PLUMERIA OHANA STYLE DINNER

30-100 guests

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

GRILLED HULI CHICKEN SKEWERS

All natural chicken, garlic ginger shoyu glaze, mac nut slaw

POKE TACOS*

Raw ahi, shoyu, Maui onions, avocado, wasabi aioli

ROCKET SALAD ©

Arugula, Maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon anchovy dressing

ENTRÉES:

ROASTED DUKE'S FISH ©

Basil lemon glaze, pomegranate vinaigrette, roasted asparagus

VEGETARIAN STIR FRY

Seasonal vegetables, yuzu ponzu

ROASTED DUKE'S TENDERLOIN* ©

Red onion jam, watercress sauce

ROASTED HULI CHICKEN

All natural half chicken, garlic, ginger shoyu marinade

ACCOMPANIMENTS:

LOCALLY GROWN VEGETABLES

COCONUT BAMBOO RICE

YUKON GOLD MASHED POTATOES

DESSERT:

KIMO'S ORIGINAL HULA PIE

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

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BEVERAGE OPTIONS

TINY BUBBLES

	GLASS	BOTTLE
MERCAT brut cava, spain	11	48
ADAMI 'BOSCO DI GICA' prosecco superiore valdobbiadene, italy	12	54
SCHRAMSBERG brut rosé north coast		64
VEUVE CLICQUOT 'YELLOW LABEL' brut reims, france		89

WHITES & ROSÉ

MONT GRAVET rosé pays d'oc, france	10	40
CHÂTEAU MIRAVAL rosé côtes de provence, france	14	56
LA FIERA pinot grigio veneto, italy	10	40
KUNG FU GIRL riesling evergreen vineyard, columbia valley, wa	9	36
MARTIAN RANCH 'UFORIC' albariño santa barbara county		38
DOMÄNE WACHAU gruner veltliner federspiel wachau, austria		39
TABLAS CREEK vermentino adelaide district, paso robles		46
THE OJAI VINEYARD viognier roll ranch vineyard, ventura county		49
HAMILTON RUSSELL 'ASHBOURNE' sauvignon blanc walker bay, south africa		38
OBVIOUS WINES 'BRIGHT & CRISP' sauvignon blanc loire valley, france		42
PATIENT COTTAT 'ANCIENNES VIGNES' sancerre, france		44
THE WHITE QUEEN chardonnay sonoma county		46
VAL DE MER chardonnay chablis, france		52
TYLER chardonnay santa barbara county	15	60
ZD chardonnay california	17	68
DOMAINE DROUHIN 'ARTHUR' chardonnay dundee hills, or		68
ROMBAUER chardonnay carneros		76
HANZELL chardonnay sonoma valley		78

REDS

JULES TAYLOR pinot noir marlborough, new zealand		54
PENCE RANCH pinot noir santa barbara county	16	64
SCRIBE pinot noir carneros		72
PURPLE HANDS pinot noir stoller vineyard, dundee hills, or		74
HAMILTON RUSSELL pinot noir hemel-en-aarde valley, south africa		76
THE OJAI VINEYARD syrah santa barbara county		46
BAKER LANE 'SONOMA COAST CUVÉE' syrah sonoma coast		52
BEDROCK zinfandel california	11	44
TURLEY zinfandel california		58
COSSE ET MAISONNUEVE 'LA FAGE' malbec cahors, france		52
BRAMARE malbec valle de uco, argentina		64
'THE BARREL' red blend napa valley	13	52
WHITEHALL LANE merlot napa valley		52
CHÂTEAU BOUTISSE saint-émilion grand cru, bordeaux, france		68
ST. SUPERY 'ESTATE' merlot rutherford, napa valley		75
SEÑORÍO DE P.PECIÑA 'CRIANZA' rioja, spain		48
CHARLES SMITH 'SUBSTANCE' cabernet sauvignon columbia valley, wa	13	52
DOMAINE EDEN cabernet sauvignon santa cruz mountains		59
DAOU cabernet sauvignon paso robles	16	64



BARREL TO GLASS

GLASS

13 OZ. CARAFE

Duke's La Jolla is proud to offer a selection of premium wines on tap, bringing guests wine that is free from oxidation and served at an ideal temperature, while reducing the environmental impacts of traditional wine packaging. We invite you to experience this greener and fresher way of enjoying wine. Enjoy it two ways: by the glass or in a 13 oz. carafe.

DRY CREEK VINEYARD chenin blanc clarksburg lively but rich, with meyer lemon, white peach, and honeydew melon	10	20
MOHUA sauvignon blanc marlborough, new zealand classic new zealand style with lime, passionfruit, thai basil and lime leaf	11	22
ST. SUPERY sauvignon blanc napa valley crisp, lime citrus, hints of pink grapefruit. 100% estate grown	13	26
RICKSHAW chardonnay sonoma county balanced and clean with lemon, guava, and honeysuckle	11	22
THE PINOT PROJECT pinot noir california smooth handcrafted california pinot with a blend of red and black cherries	11	22
HAHN gsm central coast fruit-forward, spicy blend of grenache, syrah, and mourvedre	12	24
SANTA JULIA malbec mendoza, argentina ripe dark fruit from high elevation vineyards in mendoza, easy drinking	10	20
BROADSIDE cabernet sauvignon paso robles balanced with blackberries and currants	11	22



BEVERAGE TAB

Celebrate life's best moments with a beverage in hand. You may run an unlimited tab, include a bar with pre-selected items, open up the bar for a specific length of time, or set a pre-determined dollar amount for drinks. We also offer no-host bar services. Charges are based on consumption.

Beverage Selections

Wine by the Glass

Draft/Local Beer

Premium Drinks

Standard Drinks

Tropicals

Cordials

Soda, Iced Tea, Coffee, Juice

Price Range

\$9.00-\$19.00

\$7.00-\$9.00

\$11.00-\$15.00+

\$7.00-\$9.00+

\$9.00-\$14.00+

\$9.00-\$11.00+

\$3.00-\$4.00+



ADDITIONAL POLICY INFORMATION

We require that parties of 30 or more are assigned a set menu. Menu items and pricing will vary seasonally. To guarantee your reservation, we require a signed contract and a 25% deposit in the form of a check payable to Duke's La Jolla, or through a credit card payment. You may mail the deposit to our Events Coordinator, Demi Hingeley. Any cancelations within 14 days of the event date will not be refunded.

A 20% Service Charge will be added to the entire bill at the conclusion of your event. You are able to pay the balance with a credit card or cash at the conclusion of your event. The detail and personal care we put into designing your event requires that any changes to the event menu or timing must be approved by your Events Coordinator.

ALCOHOL POLICY

Duke's La Jolla practices responsible service of alcohol in alignment with California liquor laws, which prohibits the distribution and consumption of alcohol to minors and any persons approaching intoxication. Duke's La Jolla reserves the right to refuse alcohol to guests. Duke's La Jolla does not allow outside alcohol to be served during events, no corkage available.

WEDDING & BIRTHDAY CAKES

Duke's does not charge a cake cutting fee. Please inform your Events Coordinator if you will have a cake delivered for your event.



FREQUENTLY ASKED QUESTIONS

WHAT TYPE OF EVENTS CAN I HOST AT DUKE'S LA JOLLA?

Duke's La Jolla is available for brunch, dinner, and cocktail functions including but not limited to: wedding receptions, rehearsal dinners, post wedding brunches, corporate events, baby showers, wedding showers and holiday parties.

HOW MANY GUESTS CAN YOUR LOCATION HOLD?

Barefoot Bar: 30 - 100 seated, up to 150 standing

For parties fewer than 30 guest, please contact the restaurant directly and ask to speak to the manager on duty.

WHEN DO YOU NEED A FINAL GUEST COUNT?

Final guest count is due 14 days prior to your event.

WHERE CAN MY GUESTS PARK FOR MY EVENT?

Public valet, street parking and nearby garages (for a fee).

MAY WE BRING IN OUR OWN WINE?

No, we do not allow for alcohol to be brought in for our large parties. We offer an extensive selection of wine; please ask your Event Coordinator for a full wine list.

MAY I BRING DECORATIONS?

Yes, you may bring in decorations to add to the table a few minutes prior to your event. The restaurant will not permit affixing anything to the walls, floor, or ceiling. Birdseed, confetti, glitter or rice are not permitted in the restaurant.

ARE THERE TIME RESTRICTIONS ON THE EVENT?

Yes, there is a 2½ hour allotment for all events.

Brunch: 9:30am-12:00pm

Cocktail or Dinner: 7:30pm-10:00pm

DO YOU HAVE A FOOD AND BEVERAGE MINIMUM OR ANY ADDITIONAL FEES?

Yes, we do have food and beverage minimum's, however they vary seasonally and are dependent on party size. All food and beverage minimums are subject to a 20% service charge and state tax.

	Fri- Sun	Mon-Thurs
30-40 guests	\$4,200	\$3,200
41-70 guests	\$7,800	\$6,200
71-100 guests	\$10,600	\$8,100

DO I NEED TO SELECT A MENU?

Yes, parties of 30 or more are considered "an event" and are required to select from one of our event menu options. Parties of 30-40 have the option to select from either our 3-course Dinner Menu or our 5-course Plumeria 'Ohana Dinner Menu. Parties of 41 or more will be required to select from either our Brunch Buffet, 5-course Plumeria 'Ohana Dinner Menu, or tray passed Kahuna Cocktail Menu.

CAN YOU ACCOMMODATE A VEGETARIAN OR ALLERGY REQUEST?

Yes, we can certainly accommodate vegetarian guests, as well as guests with allergy restrictions. Please let your Events Coordinator know if you have guests with special dietary needs and your server will present the options to your guests.

DO YOU HAVE SPECIAL PRICING FOR CHILDREN?

Yes, children 12 and under may order a la carte from our Keiki Menu. Please let us know the number of children you are expecting when setting up your event with your Events Coordinator.

FOOD MENU PRICING

Pricing for each food menu option is fixed:

Brunch Buffet, \$50 per person

Dinner Menu, \$60 per person

Kahuna Cocktail, \$60 per person

Plumeria 'Ohana Dinner, \$80 per person

WHEN IS FINAL PAYMENT DUE?

The balance must be paid by cash or credit card upon conclusion of your event.

WHOM DO I CONTACT FOR MORE INFORMATION OR TO BOOK AN EVENT?

Events Coordinator: Demi Hingeley

Email: events@dukeslajolla.com

Phone: (858) 732-0007

Address: 1216 Prospect Street, La Jolla, CA 92037



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