
CELEBRATE
LIKE *A legend*



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

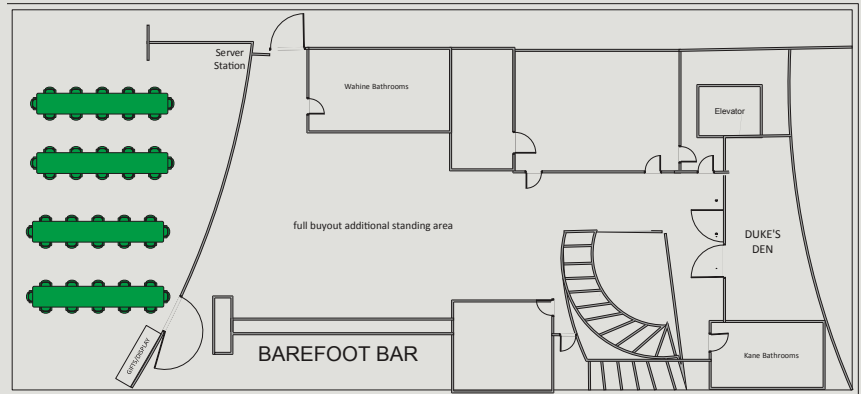
A panoramic oceanfront setting for your event at Duke's. This dining area on our upper level is highlighted by sweeping views of the Pacific and offers a dedicated bar opening to an ocean-view patio. The Barefoot Bar seats 20 to 80 guests and hosts up to 80 guests seated and standing including the inside bar area, 110

PRIVATE BAREFOOT BAR BUYOUT

(61-80 guests, seated max
up to 110 guests, cocktail style)

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

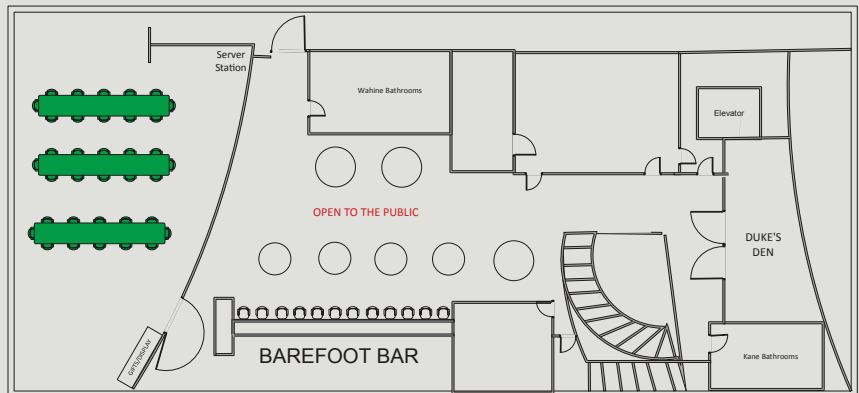
\$8,500



PRIVATE BAREFOOT BAR PATIO | (41-60 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.

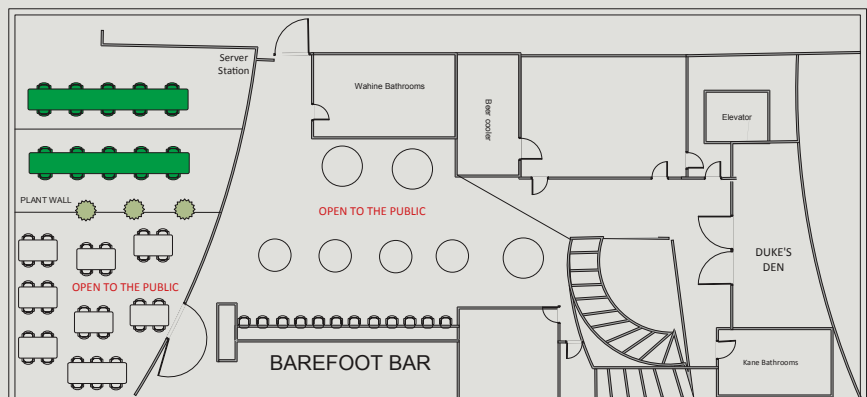
\$6,400



PARTIAL BAREFOOT BAR PATIO | (20-40 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.

\$3,200





DUKE'S

LA JOLLA





EVENT MENUS

BRUNCH

40-80 guests

STARTERS

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

BREAKFAST BREADS

English muffins, croissants, wheat, sourdough

 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.

ENTRÉE *(choose up to five items):*

CHEESY SCRAMBLED EGGS

Eben 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

HULI CHICKEN BREAST

All natural chicken, garlic, ginger, shoyu marinade

SIDES

(choose up to four items):

DUROC APPLEWOOD

SMOKED BACON

BREAKFAST POTATOES

STEAMED JASMINE RICE

SEASONAL VEGGIES

MACARONI SALAD

FRENCH FRIES

BOK CHOY MACADAMIA NUT SLAW

BREAKFAST SAUSAGE



PLATED LUNCH *Kauai*

Includes: Soda, Juice, Unsweetened Tropical Iced Tea, Hot Tea, Fresh Brewed Regular & Decaf Coffee

\$33 per person without dessert | \$40 per person with dessert

STARTERS

CHOOSE ONE

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon anchovy vinaigrette

WEDGE SALAD

Iceberg, blue cheese*, balsamic tomatoes, duroc bacon, candied walnuts

CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

MACADAMIA NUT HUMMUS

Hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac

ENTRÉES

CHOOSE UP TO THREE

MANGO BBQ CHICKEN SALAD

Fried or grilled all natural chicken, mango bbq sauce, romaine, black beans, pepper jack cheese, roasted corn, avocado-tomato salsa, buttermilk dressing

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 & hanger grind, white cheddar, tomato, onion, pickles, maui island dressing, fries. veggie burger available

KALUA PORK SANDWICH

Imu cooked compart family farms duroc pork, mango bbq sauce, onion strings, apple cider slaw, fries

HULI HULI CHICKEN

Grilled all-natural chicken breast, shoyu, garlic, ginger marinade

WILD MUSHROOM & SPINACH RAVIOLI

Vegan ravioli, coconut ginger vegetable broth, roasted sweet potatoes, locally sourced vegetables

**Gluten free bun available*

DESSERTS

CHOOSE ONE


KIMO'S ORIGINAL HULA PIE®

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

KEY LIME PIE

Fresh squeezed, hand selected key limes, graham cracker crust, whipped cream

**Pre counts are required for events of more than 20 guests.*

 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 foodborne illness.*



PLATED LUNCH MAUI

Includes: Soda, Juice, Unsweetened Tropical Iced Tea, Hot Tea, Fresh Brewed Regular & Decaf Coffee

\$39 per person without dessert | \$46 per person with dessert

STARTERS

CHOOSE ONE

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon anchovy vinaigrette

WEDGE SALAD

Iceberg, blue cheese*, balsamic tomatoes, duroc bacon, candied walnuts

CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

MACADAMIA NUT HUMMUS

Hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac

ENTRÉES

CHOOSE UP TO THREE

ROASTED DUKE'S FISH

Plate lunch style, basil lemon glaze, jasmine rice, macaroni salad, bok choy macadamia nut slaw

SAUTEED MAC NUT & HERB CRUSTED FISH

Parmesan & panko dusted fresh fish, lemon caper butter, jasmine rice, bok choy macadamia nut slaw

RIBS & CHICKEN PLATE

Compart family farms pork, mango bbq sauce, grilled huli chicken

SEARED AHI BOWL*

Seared rare, furikake crust, seaweed salad, wasabi edamame, kimchi, pickled cucumbers, diced avocado, jasmine rice, yuzu ponzu

CHILLED SHRIMP SALAD

Shrimp, local greens, lemon vinaigrette, avocado, egg, tomato, citrus, maui onion, cucumber, yuzu 1000 dressing

WILD MUSHROOM & SPINACH RAVIOLI

Vegan ravioli, coconut ginger vegetable broth, roasted sweet potatoes, locally sourced vegetables

DESSERTS

CHOOSE ONE


KIMO'S ORIGINAL HULA PIE®

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

KEY LIME PIE

Fresh squeezed, hand selected key limes, graham cracker crust, whipped cream

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EVENT MENUS

DINNER

20-40 guests

TO START

(choice of one starter)

CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

ROCKET SALAD

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

ENTRÉE (choice of one entree)

BAKED "DUKE'S FISH"

Garlic, lemon & sweet basil glaze, herbed jasmine farro rice

USDA PRIME SIRLOIN*

Double R Signature Ranch, mushroom gravy, mash yukon gold potatoes, roasted broccolini

WILD MUSHROOM & SPINACH RAVIOLI

Vegan ravioli, coconut ginger vegetable broth, roasted sweet potatoes, locally sourced vegetables

FURIKAKE AHI STEAK*

Sashimi grade ahi seared rare, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, coconut jasmine lychee rice, cucumber namasu

RIB & CHICKEN PLATE

Compart family farms pork, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw

DESSERT (choice of one dessert)

KEY LIME PIE

Graham cracker coconut crust, fresh whipped cream

KIMOS ORIGINAL MINI HULA PIE

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



KAHUNA COCKTAIL

41-110 guests (choose eight items)

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

POKE TACOS*

Raw ahi, shoyu, Maui onions, wasabi aioli

SEARED BEEF SKEWERS

Pineapple teriyaki sauce

CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

MISO GRILLED SQUASH SKEWERS

Seasonal grilled squash, pineapple miso glaze

GRILLED HULI CHICKEN SKEWERS

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

KALUA PORK QUESADILLA

Four cheese blend, roasted pork

FRIES

Togarashi salt

KOREAN STICKY RIBS

Crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime

SHRIMP COCKTAIL

Lemongrass poached, guava cocktail sauce


FRESH FISH TACO

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

AVOCADO TOAST

Shaved radish, pomegranate seeds, sea salt



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EVENT MENUS

PLUMERIA 'OHANA STYLE DINNER

30-80 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

(choice of one salad)

ROCKET SALAD

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

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon anchovy dressing

ENTRÉES:

BAKED DUKE'S FISH

Garlic lemon & sweet basil glaze, citrus buerre blanc

ROASTED DUKE'S TENDERLOIN*

Maui onion jam, watercress sauce

(choose one dish)

GRILLED HULI CHICKEN

All natural chicken, garlic, ginger shoyu marinade

or

WILD MUSHROOM & SPINACH RAVIOLI

Vegan ravioli, coconut ginger vegetable broth, roasted sweet potatoes, locally sourced vegetables

ACCOMPANIMENTS:

LOCALLY GROWN VEGETABLES


HERBED JASMINE 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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WINE

TINY BUBBLES

BOTTLE

FRATELLI COSMO prosecco italy	42
SCHRAMSBERG blanc de blancs north coast	68
VEUVE CLICQUOT brut reims, france	95

WHITES & ROSÉ

STORM sauvignon blanc santa barbara county	48
DUCKHORN sauvignon blanc napa valley	56
PIERRE RIFFAULT 'LES 7 HOMMES' sauvignon blanc sancerre, france	58
MERRY EDWARDS sauvignon blanc russian river valley	66
WADE CELLARS chenin blanc california	42
MOUTON NOIR 'O.P.P.' pinot gris willamette valley, or	44
THE WHITE QUEEN chardonnay sonoma county	46
CHANIN 'LOS ALAMOS' chardonnay santa barbara county	58
ZD chardonnay california	66
HANZELL chardonnay sonoma valley	78
FAR NIENTE chardonnay napa valley	92

REDS

BLOODROOT pinot noir sonoma county	48
PIRO WINE CO. 'POINTS WEST' pinot noir santa barbara county	52
PURPLE HANDS pinot noir dundee hills, or	74
TWOMEY pinot noir russian river valley	82
MAGGY HAWK 'JOLIE' pinot noir anderson valley	85
COBB 'EMMALINE ANN' pinot noir sonoma coast	115
GIORNATA barbera paso robles	42
THE OJAI VINEYARD syrah santa barbara county	46
KITA 'SPE'Y' red rhone blend santa ynez valley	54
BEDROCK 'OLD VINE' zinfandel california	44
TURLEY zinfandel california	58
ST. SUPERY 'ESTATE' merlot rutherford, napa valley	75
DAOU cabernet sauvignon paso robles	59
SILVER OAK cabernet sauvignon alexander valley	99
CHATEAU MONTELENA cabernet sauvignon napa valley	125
PAUL HOBBS cabernet sauvignon napa valley	140



BARREL TO GLASS

GLASS/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.

ZARDETTO PRIVATE CUVÉE

10/20

prosecco | veneto, italy

MOHUA

11/22

sauvignon blanc | marlborough, nz

ST. SUPERY

13/26

sauvignon blanc | napa valley

RICKSHAW

11/22

chardonnay | california

BANSHEE

13/26

pinot noir | sonoma county

THE BARREL

15/30

red blend | napa valley

SANTA JULIA

10/20

malbec | mendoza, argentina

BROADSIDE

11/22

cabernet sauvignon | paso robe



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	Price Range
Wine by the Glass	\$10.00-\$19.00
Draft/Local Beer	\$7.00-\$9.00
Premium Drinks	\$11.00-\$15.00+
Standard Drinks	\$7.00-\$9.00+
Tropicals	\$9.00-\$14.00+
Cordials	\$9.00-\$11.00+
Soda, Iced Tea, Coffee, Juice	\$4.00-\$5.00+



ADDITIONAL POLICY INFORMATION

We require that parties of 20 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 credit card payment. Any cancellations within 14 days of the event date will not be refunded.

A 22% 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: Max capacity of 80 guests seated and 110 standing

WHEN DO YOU NEED A FINAL GUEST COUNT?

Final guest count is due 14 days prior to your event, any changes to the guest count after this date may not be able to be accommodated.

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. No games or activities permitted that involve any disruptive props.

ARE THERE TIME RESTRICTIONS ON THE EVENT?

Yes, there is a 3 hour time allotment for all events.

Brunch: 9:00am-12:00pm

Mid-week Lunch: 11:00am-2:00pm

Cocktail or Dinner: 7:00pm-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.

20-40 guests	\$3,200
41-60 guests	\$6,400
61-80 guests, seated patio	\$8,500
up to 110 guests, standing cocktail style	

DO I NEED TO SELECT A MENU?

Yes, parties of 20 or more are considered "an event" and are required to select from one of our event menu options. Parties of 20-40 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 14 days prior to your event date and she will present you with options to your guests needs. Any special resuests on the day of the event will incur a additional live plate cost to the bill.

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: Mary Watson

Email: please fill out and submit the event inquiry form on our website for the fastest response

Phone: (858) 732-0007

Address: 1216 Prospect Street, La Jolla, CA 92037

****Pricing for buffet is not included in food and beverage minimum***



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DLJ 092922