

# DUKE'S

LA JOLLA

## WINDANSEA WEDNESDAYS

### HAWAIIAN STYLE PLATES

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#### TERIYAKI CHICKEN

grilled teriyaki chicken, pineapple, shiitake mushroom & baby bok choy, sesame ginger black bean sauce, jasmine rice, macaroni salad 15

#### AHI POKE\*

fresh raw ahi tuna, shoyu, maui onion, firecracker aioli, furikake, seaweed salad, jasmine rice, macaroni salad 19

#### KALUA PORK

imu cooked true story farms kurobuta pork, cabbage, fried egg, jasmine rice, macaroni salad 15

#### 'ĀINA BOWL

oyster mushroom, baby bok choy, fingerling potato, corn, blistered tomato, coconut broth, thai basil, sesame & macadamia nut pesto, jasmine rice, macaroni salad 15

### FEATURED COCKTAIL

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#### VOODOO WATER

two types of kōloa rum, guava purée, and fresh pineapple juice 16

#### UNCLE HAROLD'S LEMONADE *non-alcoholic*

fresh pineapple juice, lemon, cranberry, topped with ginger beer 8

*A portion of the proceeds will be donated to the Windansea Surf Club when you order these drinks*



Ⓞ 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 meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.