

IN HAWAII WE GREET FRIENDS, LOVED ONES AND STRANGERS WITH **ALOHA**, WHICH MEANS LOVE. **ALOHA** IS THE KEY WORD TO THE UNIVERSAL SPIRIT OF REAL HOSPITALITY, WHICH MAKES HAWAII RENOWNED AS THE WORLD'S CENTER OF UNDERSTANDING AND FELLOWSHIP. **ALOHA TO YOU.**

Duke Kahararamitoku

WINES

BY THE BOTTLE

TINY BUBBLES

SCHRAMSBERG brut rosé north coast	75
VEUVE CLICQUOT brut reims, france	115
DOM PERIGNON brut épernay, france	399

WHITES

PINE RIDGE chenin blanc + viognier california	42
KINGS RIDGE pinot gris willamette valley, oregon	44
ST. SUPERY sauvignon blanc napa valley	58
CLOUDY BAY sauvignon blanc marlborough, nz	70
MERRY EDWARDS sauvignon blanc russian river valley	74
STUHMULLER chardonnay alexander valley	62
BROCARD 'VAU DE VEY' chardonnay chablis ler cru, france	70
CHATEAU MONTELENA chardonnay napa valley	88
FAR NIENTE chardonnay napa valley	94

PINOT NOIR

A TO Z 'ESSENCE' oregon	52
PIRO WINE CO. 'POINTS WEST' santa barbara county	66
GOLDENEYE anderson valley	78
DOMAINE DROUHIN willamette valley, oregon	80
KISTLER russian river valley	115

OTHER REDS

BEDROCK 'OLD VINE' zinfandel california	58
STOLPMAN 'PARA MARIA' syrah blend ballard canyon, ca	64
DECOY BY DUCKHORN merlot sonoma county	59
CHATEAU MONGRAVEY cabernet sauvignon blend margaux, bordeaux	70
JOEL GOTT 'PALISADES' red blend california	46

CABERNET SAUVIGNON

CHARLES SMITH 'SUBSTANCE' columbia valley, washington	52
ORIN SWIFT 'PALERMO' california	80
PEJU napa valley	95
SILVER OAK alexander valley	120
NICKEL & NICKEL napa valley	175
STAGS LEAP 'SLV' napa valley	280

COCKTAILS

DUKE'S MAI TAI 16
our signature cocktail made with aloha, fresh hawaiian juices with two types of rum

COCONUT MOJITO 15
a blend of coconut and mint, with kai coconut shochu and selvarey white rum
add a flavor—guava, lilikoi, or mango

ENDLESS SUMMER 14
a tropical blend of mango & citrus vodka with guava, coconut, and passion fruit juice

GUAVA JAMZ 15
a blend of maui's ocean vodka with lemonade, lime juice and guava

ZERO PROOF

TROPICAL SMOOTHIE 9
a tropical blend of mango, banana, vanilla

TALL, DARK & CHANCE 'UM 15
duke's barrel series xicaru reposado mezcal, blackberry simple syrup, fresh sweet and sour, soda with a kiawe smoked sea salt rim

POG COCKTAIL 16
100% hawaii grown fruit juice slushie, add choice of vodka, tequila or rum

LAVA FLOW 15
blended pineapple juice, coconut, strawberries and rum

VINTAGE '44 MAI TAI 18
our locally influenced version of the original mai tai with koloa rums, fresh lime juice, splash of fresh pineapple

POG OR MANGO SLUSHIE 9
hawaii grown fruit juice slushies

WINES BY THE GLASS

FRATELLI COSMO 14/21/54
prosecco | italy

POEMA 12/18/46
brut | cava, spain

MOHUA 12/18/46
sauvignon blanc | marlborough, nz

BOLLINI 12/18/46
pinot grigio | vigneti delle dolomiti

MORGAN 14/21/54
sauvignon blanc | arroyo seco

LINE 39 11/16.5/42
chardonnay | california

TYLER 15/22.5/58
chardonnay | santa barbara

ROMBAUER 20/30/78
chardonnay | carneros

SELBACH 'AHI' 11/16.5/42
riesling | mosel, germany

MONT GRAVET 12/18/46
rosé of cinsault | pays d'oc, france

STOLPMAN 'LOVE YOU BUNCHES' 12/22.5/58
rosé of gsm | santa barbara

HEAD HIGH 12/18/46
pinot noir | sonoma county

LIOCO 17/25/66
pinot noir | mendocino county

TENTADORA 13/19.5/50
malbec | salta, argentina

ROBERT HALL 13/19.5/50
merlot | paso robles

CAPE D'OR 13/19.5/50
cabernet sauvignon | south africa

DAOU 18/27/70
cabernet sauvignon | paso robles

barrel to glass we use keg wine for freshness reduced carbon footprint

BEERS ON TAP

Duke's proudly uses the 29° Blizzard Draft System

DUKE'S BLONDE 10
kailua-kona, big island

KONA LONGBOARD LAGER 10
kailua-kona, big island

STELLA ARTOIS 8
belgium

COORS LIGHT 7.5
golden, colorado

KONA LIGHT 10
kailua-kona, big island

PACIFICO 8
mazatlán, mexico

STONE HAZY IPA 9.5
san diego, california

ROOFTOP PALE ALE 9.5
kaka'ako, oahu

BIG SWELL IPA 10
kihei, maui

SOUTH SHORE STOUT 9.5
kaka'ako, oahu

LAHAINA TOWN BROWN 10
kihei, maui

NEGRA MODELO 8
tacuba, mexico

CANNED

SPARKLING RUM GUAVA COCKTAIL 10
Koloa Rum, Kauai

ACE PINEAPPLE CIDER 9
ace cider, sonoma

POG HARD SELTZER 9
(12 oz.) maui brewing, kihei

GOLDEN ALE (N/A) 8
athletic brewing

In an effort to reduce our environmental footprint, the TS family of restaurants proudly serves beer on tap only.

We are working to eliminate single-use plastic and glass products for the health of our oceans, our favorite places to play.

ISLAND SPECIALS

TACO TUESDAY

11am - 5pm

enjoy a variety of two taco plates. your choice of fresh fish, all natural chicken, or kalua pork and a selection of beverages offered at a discounted price to go with your Taco Tuesday must haves.

PRIME RIB BUFFET THURSDAY

4:45pm - 10pm

slow roasted prime rib, macadamia nut crusted fresh catch, huli huli chicken, fresh ahi poke, and an assortment of salads and sides. it's a meat lovers' paradise in paradise.

CHEF'S BENTO BOX FRIDAYS & SATURDAYS

enjoy local favorites with a duke's twist from chef matt with aloha

LIVE MUSIC DAILY

enjoy island eats with live entertainment by local artists.
monday - friday | 4-6pm, & 7pm-12am
saturday & sunday | 12pm-2pm,
4pm-6pm, & 7pm-12am

PUPUS

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 19.5

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili flakes, avocado, wasabi aioli 23

WAIKIKI HOT WINGS

'spicy' all natural chicken wings, duke's special sauce 18

DUKE'S NACHOS

black beans, jalapeños, pico de gallo, guacamole, sour cream, colby-jack cheese 16

add five grilled chicken or kalua pork 4

MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 17.5

COCONUT SHRIMP

lilikoï chili water, pickled cucumbers 21

SALADS *add grilled chicken 8 or fresh fish 11 to your caesar or rocket*

KALE & ROMAINE CAESAR

romaine, kale, parmesan, garlic focaccia croutons, balsamic tomatoes, lemon-anchovy dressing 12

ROCKET*

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 13

CHILLED SHRIMP SALAD

local greens, maui onions, citrus avocado, yuzu 1000 dressing, tomato, cucumber, hard boiled egg, lemon vinaigrette 21

DESSERT

KIMO'S ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

PONO PIE

locally made with "ulu" (hawaiian breadfruit), passion fruit, toasted coconut, macadamia nuts, strawberries, honey 12

gluten, sugar, & dairy free

FRESH FISH

the fresh hawaiian fish we serve are available according to their season in keeping with hawaiian fishing traditions, sustainability practices, and respect for the sea (kai).

CAJUN FISH TACOS

flour tortillas, tomatillo sauce, pico de gallo, fresh tortilla chips 25
add guacamole 2

FISH & CHIPS

kona brewing co. beer battered, bok choy
macadamia nut slaw, meyer lemon remoulade 27

ISLAND FAVORITES

KOREAN STEAK STREET TACOS*

kalbi marinated steak, salsa verde, cabbage, onions, cilantro, flour tortillas, fresh tortilla chips 21

COCONUT SHRIMP & FRIES

lilikoï chili water, bok choy macadamia nut slaw, cucumber namasu 27

RIB & CHICKEN PLATE

compart family farms pork ribs, mango bbq sauce, all natural huli huli chicken, macaroni salad, steamed rice, pickled cucumbers 27

LUNCH BUFFET *31 adults | 16 keiki | 11:30am - 3:00pm* *Our bountiful salad bar highlighting locally grown Hawaii produce*

MADE TO ORDER POKE BOWLS

TERIYAKI CHICKEN

ALL NATURAL KALUA PORK AND CABBAGE

NORTH SHORE GARLIC SHRIMP

HEALTHY ANCIENT GRAIN SALADS

KALBI SHORT RIBS

SANDWICHES & BURGERS *substitute a small caesar salad for \$5 | gluten free buns available*

DUKE'S CHEESEBURGER*

1/2 lb. angus chuck, brisket & hanger blend, aged cheddar, shredded iceberg, tomatoes, maui island dressing, brioche bun, fries 21
vegetable burger substitute available

MANGO BBQ BACON BURGER*

1/2 lb angus chuck, brisket & hanger blend, applewood smoked duroc bacon, aged cheddar, ranch dressing, grilled onions, brioche bun, fries 23

CRISPY CHICKEN BLT


all natural chicken, panko crust, applewood smoked bacon, onions, iceberg, ranch, brioche bun, chips 19
add avocado 3

FALAFEL NAAN SANDWICH

crisp falafel, warm naan, macadamia nut hummus, cucumber, maui onion, tomato, shaved radish, lemon greek yogurt dip, mixed green salad 18

PULLED PORK SANDWICH

imu style duroc pork, roasted tomatillo & cabbage slaw, caramelized sweet onions, side mango bbq sauce, brioche bun, potato chips 19

 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.

A 20% gratuity is requested from parties of eight or more.