

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 Kahamamike

WINES BY THE BOTTLE

TINY BUBBLES

| | |
|---|-----|
| FRATELLI COSMO prosecco italy | 54 |
| SCHRAMSBERG brut rosé north coast | 75 |
| VEUVE CLICQUOT brut reims, france | 115 |
| DOM PÉRIGNON brut épernay, france | 399 |

WHITES

| | |
|---|----|
| PINE RIDGE chenin blanc + viognier california | 42 |
| KINGS RIDGE pinot gris willamette valley, oregon | 44 |
| ST. SUPÉRY sauvignon blanc napa valley | 58 |
| CLOUDY BAY sauvignon blanc marlborough, new zealand | 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 ballard canyon, california | 64 |
| DECOY BY DUCKHORN merlot sonoma county | 59 |
| CHÂTEAU MONGRAVEY cabernet sauvignon blend margaux, bordeaux, france | 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 |
| STAG'S 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

SUNSET MULE 17
maker's mark bourbon, blood orange simple syrup, lime, fever tree blood orange ginger beer

BLUEBERRY LAVENDER YUZU LEMONADE 17
tito's vodka, yuzu sake, blueberry lavender syrup, fresh lime, topped with soda

ZERO-PROOF

POG OR MANGO SLUSHIE 9
hawaii-grown fruit juice slushie

WINES BY THE GLASS

POEMA 12/18/46
brut | cava, spain

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

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

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

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

KONA KRUSH 17
maestro dobel tequila, hibiscus simple syrup, lime, bitters, topped with soda water

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 OR MANGO COCKTAIL 16
100% hawaii grown fruit juice slushie, with ocean vodka

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

COCO COLD BREW MARTINI 17
ketel one vodka, coffee liqueur, illy cold brew coffee, coconut syrup

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

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

STOLPMAN 'LOVE YOU BUNCHES' 15/22.5/58
rosé of gsm | santa barbara

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

LIOCO 17/25/66
pinot noir | mendocino county

ROBERT HALL 13/19.5/50
merlot | paso robles

TENTADORA 13/19.5/50
malbec | salta, argentina

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

DAOU 18/27/70
cabernet sauvignon | paso robles

BEERS ON TAP

Duke's proudly uses the 29° Blizzard Draft System

DUKE'S BLONDE 10
kailua-kona, big island

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

ROGUE DEAD GUY ALE 10
newport, oregon

CANNED

**SPARKLING RUM
GUAVA COCKTAIL** 10
kōloa 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 T S 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 TUESDAYS

11am - 5pm

enjoy a variety of two tacos. 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 THURSDAYS

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 - sunday: 4-6pm & 7pm-12am

PŪPŪS

PANKO-CRUSTED CALAMARI

guava cocktail sauce, meyer lemon rémoulade 19.5

POKE TACOS*

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

KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 19.5

CRAB WONTONS

crabmeat, cream cheese, macadamia nuts, mustard plum sauce 19

MACADAMIA NUT HUMMUS

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

CRISPY COCONUT SHRIMP

lilikoï chili water, pickled cucumbers 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



SWIMMERS

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

BAKED "DUKE'S FISH"

garlic, lemon & sweet basil glaze, herbed jasmine farro rice 36

FURIKAKE AHI STEAK*

sashimi grade ahi, chili oil, truffle unagi glaze, nalo cremini mushroom, black bean bok choy, coconut lychee jasmine rice, cucumber namasu 43

ROASTED TRISTAN LOBSTER

two ¼ lb. tristan da cunha tails roasted with a basil garlic glaze, herbed jasmine farro rice, butter & lemon 69

COCONUT & GINGER BRAISED SEAFOOD [Ⓢ]

tristan lobster, shrimp, fresh island fish, nalo cremini mushroom, spinach, steamed white rice 35

DUKE'S FAVORITES

SAUTÉED MACADAMIA NUT & HERB CRUSTED FRESH FISH

parmesan & panko-dusted, lemon-caper butter, herbed jasmine farro rice 39

SLOW-ROASTED PRIME RIB* (WHILE IT LASTS)

greater omaha's angus beef, slow-roasted, hand-carved, mashed potatoes, au jus
12 oz. cut 44 | 24 oz. duke cut 83

FROM THE LAND

FILET MIGNON*

greater omaha corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, yukon gold mashed potatoes 54

HULI HULI CHICKEN

all-natural semi-boneless ½ chicken, garlic, ginger & shoyu marinade, roasted pineapple gremolata 29

MANGO BBQ PORK RIBS

compart family farms pork ribs, mango bbq sauce, yukon gold mashed potatoes, bok choy macadamia nut slaw 35

TERIYAKI SIRLOIN*

brandt farms all-natural usda prime beef, soy-brown sugar marinade, yukon gold mashed potatoes, pineapple gremolata 29

WILD MUSHROOM & SPINACH RAVIOLI

vegan ravioli, coconut ginger vegetable broth, roasted sweet potatoes, locally sourced vegetables 27

Take it Surfing add to your entrée

COCONUT SHRIMP 16

DUKE'S GLAZED ¼LB TRISTAN LOBSTER TAIL 27

ADD DUKE'S FAMOUS SALAD BAR TO YOUR MAIN COURSE | 9

a bountiful selection of fresh locally grown vegetables, ancient grains, pasta, garden salads, fresh fruit and warm breads | à la carte 27

[Ⓢ] 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.

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