

IN HAWAI'I 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 HAWAI'I RENOWNED AS THE WORLD'S CENTER OF UNDERSTANDING AND FELLOWSHIP. **ALOHA TO YOU.**

Duke Kahanamoku

# WINES

## BY THE BOTTLE

### TINY BUBBLES

<b>FRATELLI COSMO</b> prosecco   italy	54
<b>SCHRAMSBERG</b> brut rosé   north coast	75
<b>VEUVE CLICQUOT</b> brut   reims, france	115
<b>DOM PÉRIGNON</b> brut   épernay, france	399

### WHITES

<b>PINE RIDGE</b> chenin blanc + viognier   california	42
<b>KINGS RIDGE</b> pinot gris   willamette valley, oregon	44
<b>ST. SUPÉRY</b> sauvignon blanc   napa valley	58
<b>CLOUDY BAY</b> sauvignon blanc   marlborough, new zealand	70
<b>MERRY EDWARDS</b> sauvignon blanc   russian river valley	74
<b>STUHLMULLER</b> chardonnay   alexander valley	62
<b>BROCARD ‘VAU DE VEY’</b> chardonnay   chablis ler cru, france	70
<b>CHATEAU MONTELENA</b> chardonnay   napa valley	88
<b>FAR NIENTE</b> chardonnay   napa valley	94

### PINOT NOIR

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

### OTHER REDS

<b>BEDROCK ‘OLD VINE’</b> zinfandel   california	58
<b>STOLPMAN ‘PARA MARIA’</b> syrah   ballard canyon, california	64
<b>DECOY BY DUCKHORN</b> merlot   sonoma county	59
<b>CHÂTEAU MONGRAVEY</b> cabernet sauvignon blend   margaux, bordeaux, france	70
<b>JOEL GOTT ‘PALISADES’</b> red blend   california	46

### CABERNET SAUVIGNON

<b>CHARLES SMITH ‘SUBSTANCE’</b> columbia valley, washington	52
<b>ORIN SWIFT ‘PALERMO’</b> california	80
<b>PEJU</b> napa valley	95
<b>SILVER OAK</b> alexander valley	120
<b>NICKEL &amp; NICKEL</b> napa valley	175
<b>STAG’S LEAP ‘SLV’</b> napa valley	280

### COCKTAILS

<b>DUKE’S MAI TAI</b> our signature cocktail made with aloha; fresh hawaiian juices with two types of rum	16
<b>COCONUT MOJITO</b> a blend of coconut and mint, with kai coconut shochu and selvarey white rum	15
<b>SUNSET MULE</b> maker’s mark bourbon, blood orange simple syrup, lime, fever tree blood orange ginger beer	17
<b>BLUEBERRY LAVENDER YUZU LEMONADE</b> tito’s vodka, yuzu sake, blueberry lavender syrup, fresh lime, topped with soda	17

### ZERO-PROOF

<b>POG OR MANGO SLUSHIE</b> hawaii-grown fruit juice slushie	9
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### WINES BY THE GLASS

<b>POEMA</b> brut   cava, spain	12/18/46
<b>BOLLINI</b> pinot grigio   vigneti delle dolomiti, italy	12/18/46
<b>MOHUA</b> sauvignon blanc   marlborough, nz	12/18/46
<b>MORGAN</b> sauvignon blanc   arroyo seco	14/21/54
<b>LINE 39</b> chardonnay   california	11/16.5/42
<b>TYLER</b> chardonnay   santa barbara	15/22.5/58
<b>ROMBAUER</b> chardonnay   carneros	20/30/78
<b>SELBACH ‘AHI’</b> riesling   mosel, germany	11/16.5/42

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

<b>KONA KRUSH</b> maestro dobel tequila, hibiscus simple syrup, lime, bitters, topped with soda water	17
<b>TALL, DARK &amp; CHANCE ‘UM</b> duke’s barrel series, xicaru reposado mezcal, blackberry simple syrup, fresh sweet and sour, soda with a kiawe smoked sea salt rim	15
<b>POG OR MANGO COCKTAIL</b> 100% hawaii grown fruit juice slushie, with ocean vodka	16
<b>VINTAGE ‘44 MAI TAI</b> our locally influenced version of the original mai tai with kōloa rums, fresh lime juice, splash of fresh pineapple	18
<b>COCO COLD BREW MARTINI</b> ketel one vodka, coffee liqueur, illy cold brew coffee, coconut syrup	17

<b>TROPICAL SMOOTHIE</b> a tropical blend of mango, banana, vanilla	9
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<b>MONT GRAVET</b> rosé of cinsault   pays d’oc, france	12/18/46
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<b>STOLPMAN ‘LOVE YOU BUNCHES’</b> rosé of gsm   santa barbara	15/22.5/58
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<b>HEAD HIGH</b> pinot noir   sonoma county	12/18/46
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<b>LIOCO</b> pinot noir   mendocino county	17/25/66
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<b>ROBERT HALL</b> merlot   paso robles	13/19.5/50
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<b>TENTADORA</b> malbec   salta, argentina	13/19.5/50
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<b>CAPE D’OR</b> cabernet sauvignon   south africa	13/19.5/50
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<b>DAOU</b> cabernet sauvignon   paso robles	18/27/70
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### BEERS ON TAP

Duke’s proudly uses the 29° Blizzard Draft System

<b>DUKE’S BLONDE</b> kailua-kona, big island	10
<b>LONGBOARD LAGER</b> kailua-kona, big island	10
<b>STELLA ARTOIS</b> belgium	8
<b>COORS LIGHT</b> golden, colorado	7.5
<b>KONA LIGHT</b> kailua-kona, big island	10
<b>PACIFICO</b> mazatlán, mexico	8
<b>STONE HAZY IPA</b> san diego, california	9.5
<b>ROOFTOP PALE ALE</b> kaka‘ako, oahu	9.5
<b>BIG SWELL IPA</b> kihei, maui	10
<b>SOUTH SHORE STOUT</b> kaka‘ako, oahu	9.5
<b>LAHAINA TOWN BROWN</b> kihei, maui	10
<b>ROGUE DEAD GUY ALE</b> newport, oregon	10

### CANNED

<b>SPARKLING RUM GUAVA COCKTAIL</b> kōloa rum, kauai	10
<b>ACE PINEAPPLE CIDER</b> ace cider, sonoma	9
<b>POG HARD SELTZER</b> (12 oz.) maui brewing, kihei	9
<b>GOLDEN ALE (N/A)</b> athletic brewing	8

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

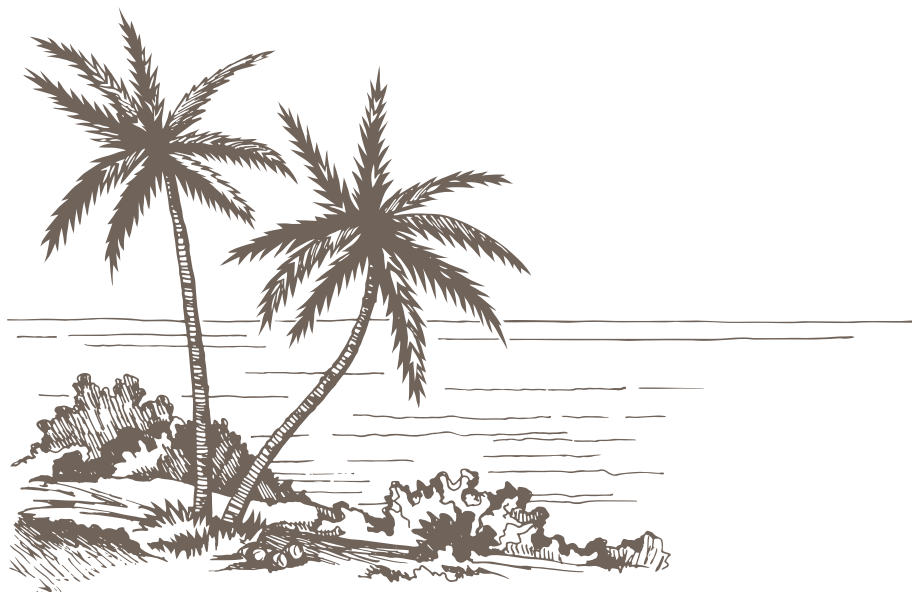
### KIMO'S ORIGINAL HULA PIE

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.