

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

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

ZERO-PROOF

POG OR MANGO SLUSHIE hawaii-grown fruit juice slushie	9
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WINES BY THE GLASS

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

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

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

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

Duke’s proudly uses the 29° Blizzard Draft System

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

CANNED

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

PUPUS

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

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 fire-grilled chicken or kalua pork 4

MACADAMIA NUT HUMMUS

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

COCONUT SHRIMP

lilikoi 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 macadamia 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, macadamia nut bok choy slaw, meyer lemon rémoulade 27

ISLAND FAVORITES

KOREAN STEAK STREET TACOS*

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

COCONUT SHRIMP & FRIES

lilikoi chili water, macadamia nut bok choy 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 & 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, macadamia nut hummus, cucumber, maui onion, tomato, shaved radish, warm naan, lemon greek yogurt dip, mixed green salad 18

PULLED PORK SANDWICH

imu-style duroc pork, roasted tomatillo & cabbage slaw, caramelized sweet onions, brioche bun, side mango bbq sauce, 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 meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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