

HOT ISLAND SPECIALS

TACO TUESDAYS | 11AM - 4:30PM

variety of two taco plates

PRIME RIB BUFFET THURSDAYS

4:45PM - 10PM | DINING ROOM

meat lovers paradise in paradise

CHEF'S BENTO BOX FRIDAYS & SATURDAYS

from chef matt with aloha

PUPUS

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 21

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

COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 23

SALADS

add grilled chicken 8 or fresh fish 12 to your caesar or rocket

KALE & ROMAINE CAESAR

romaine, kale, parmesan, garlic focaccia croutons, balsamic tomatoes, lemon-anchovy dressing 13.5

ROCKET*

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 14

CHILLED SHRIMP SALAD

local greens, maui onions, citrus, avocado, yuzu 1000 dressing, tomato, cucumber, hard boiled egg, lemon vinaigrette 23

DESSERTS

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 13
gluten, sugar, dairy free

FRESH FISH

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

CAJUN FISH TACOS

flour tortillas, tomatillo sauce, pico de gallo, fresh tortilla chips 25.5
add guacamole 2

FISH & CHIPS

kona brewing co. beer battered, macadamia nut bok choy slaw, meyer lemon remoulade 27.5

ISLAND FAVORITES

KOREAN STEAK STREET TACOS*

kalbi marinated steak, salsa verde, cabbage, onions, cilantro, flour tortillas, fresh tortilla chips 25

COCONUT SHRIMP & FRIES

lilikoi chili water, macadamia nut bok choy slaw, cucumber namasu 29

RIB & CHICKEN PLATE

compart family farms pork ribs, mango bbq sauce, all natural huli huli chicken, steamed rice, macaroni salad, pickled cucumbers 27.5

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 21.5
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 23.5

CRISPY CHICKEN BLT

all natural chicken, panko crust, applewood smoked bacon, onions, iceberg, ranch, brioche bun, chips 19.5
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 19

PULLED PORK SANDWICH

imu style duroc pork, roasted tomatillo & cabbage slaw, caramelized sweet onions, brioche bun, side mango bbq sauce, potato chips 21

 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 foodborne illness.*

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

COCKTAILS			WINES BY THE GLASS		6oz/9oz/BTL
COCONUT MOJITO a blend of coconut and mint, with kai coconut shochu and selvarey white rum 16 SUNSET MULE maker's mark bourbon, blood orange simple syrup, lime, ginger beer 17 BLUEBERRY LAVENDER YUZU LEMONADE tito's vodka, yuzu sake, blueberry lavender syrup, fresh lime, topped with soda 17 KONA KRUSH maestro dobel tequila, hibiscus simple syrup, lime, bitters, topped with soda water 18 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 16			DUKE'S MAI TAI 17 our signature cocktail made with aloha, fresh hawaiian juices & two types of rum		
			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 rum, fresh lime juice, splash of fresh pineapple 19 COCO COLD BREW MARTINI ketel one vodka, coffee liqueur, illy cold brew coffee, coconut syrup 17		
BEERS ON TAP			Duke's proudly uses the 29° Blizzard Draft System		16oz/20oz
DUKE'S BLONDE kailua-kona, big island 10/12.5 LONGBOARD LAGER kailua-kona, big island 10/12.5 STELLA ARTOIS belgium 9/11.25 COORS LIGHT golden, colorado 8/10 KONA LIGHT kailua-kona, big island 10/12.5 PACIFICO mazatlan, mexico 9/11.25 STONE HAZY IPA san diego, california 10/12.5 ROOFTOP PALE ALE kaka'ako, oahu 10/12.5 BIG SWELL IPA kihei, maui 10/12.5			SOUTH SHORE STOUT kaka'ako, oahu 10/12.5 LAHAINA TOWN BROWN kihei, maui 10/12.5 ROGUE DEAD GUY ALE newport, oregon 10/12.5 CANNED SPARKLING RUM GUAVA COCKTAIL kōloa rum, kauai 10 ACE PINEAPPLE CIDER ace ciders, sonoma 9 POG HARD SELTZER (12oz.) maui brewing, kihei 9 NON-ALCOHOLIC GOLDEN ALE athletic brewing 8		
			PINOT NOIR PIRO WINE CO. 'POINTS WEST' 66 santa barbara county GOLDENEYE 78 anderson valley DOMAINE DROUHIN 80 willamette valley, oregon RHYS 85 santa cruz mountains KISTLER 115 russian river valley CABERNET SAUVIGNON ORIN SWIFT 'PALERMO' 85 california PEJU 95 napa valley SILVER OAK 135 alexander valley NICKEL & NICKEL 175 napa valley STAG'S LEAP 'SLV' 280 napa valley		
BARREL TO GLASS we use keg wine for freshness & reduced carbon footprint					
WINES BY THE BOTTLE					
TINY BUBBLES FRATELLI COSMO 48 prosecco italy VEUVE CLICQUOT 115 brut reims, france DOM PERIGNON 399 brut épernay, france			DAVID FINLAYSON 'CAMINO AFRICANA' 68 chardonnay Stellenbosch, South Africa BROCARD 'VAU DE VEY' 70 chardonnay Chablis 1er cru, France ROMBAUER 80 chardonnay Carneros CHATEAU MONTELENA 95 chardonnay Napa Valley FAR NIENTE 99 chardonnay Napa Valley		
WHITES PINE RIDGE 42 Chenin Blanc + Viognier California KINGS RIDGE 44 Pinot Gris Willamette Valley, Oregon ST. SUPERY 58 Sauvignon Blanc Napa Valley HENRI BOURGEOIS 65 Sauvignon Blanc Sancerre, France CLOUDY BAY 70 Sauvignon Blanc Marlborough, NZ MERRY EDWARDS 74 Sauvignon Blanc Russian River Valley STUHLMULLER 62 Chardonnay Alexander Valley			OTHER REDS BEDROCK 'OLD VINE' 58 Zinfandel California STOLPMAN 'PARA MARIA' 64 Syrah Ballard Canyon, CA DECOY BY DUCKHORN 59 Merlot Sonoma County CHÂTEAU MONGRAVEY 70 Cabernet Sauvignon Blend Margaux, Bordeaux JOEL GOTT 'PALISADES' 46 Red Blend California		

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.