

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 Kahanamoku

WINES

BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco italy	48
VEUVE CLICQUOT brut reims, france	115
DOM PÉRIGNON brut épernay, france	399

WHITES

PINE RIDGE chenin blanc + viognier california	42
KINGS RIDGE pinto gris willamette valley, oregon	44
ST. SUPÉRY sauvignon blanc napa valley	58
HENRI BOURGEOIS sauvignon blanc sancerre, france	65
CLOUDY BAY sauvignon blanc marlborough, new zealand	70
MERRY EDWARDS sauvignon blanc russian river valley	74
STUHLMULLER chardonnay alexander valley	62
DAVID FINLAYSON ‘CAMINO AFRICANA’ chardonnay Stellenbosch, South Africa	68
BROCARD ‘VAU DE VEY’ chardonnay Chablis 1er Cru, France	70
ROMBAUER chardonnay Carneros	80
CHATEAU MONTELENA chardonnay napa valley	95
FAR NIENTE chardonnay napa valley	99

PINOT NOIR

PIRO WINE CO. ‘POINTS WEST’ Santa Barbara County	66
GOLDENEYE Anderson Valley	78
DOMAINE DROUHIN Willamette Valley, Oregon	80
RHYS Santa Cruz Mountains	85
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

ORIN SWIFT ‘PALERMO’ California	85
PEJU Napa Valley	95
SILVER OAK Alexander Valley	135
NICKEL & NICKEL Napa Valley	175
STAG’S LEAP ‘SLV’ Napa Valley	280

COCKTAILS

DUKE’S MAI TAI 17
our signature cocktail made with aloha;
fresh hawaiian juices with two types of rum

COCONUT MOJITO 16
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, 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 10
hawai’i-grown fruit juice slushie

WINES BY THE GLASS

POEMA 12/18/46
brut | cava, Spain

LOKELANI 17/25.5/66
sparkling rosé | Maui

LA FIERA 11/16.5/42
pinot grigio | della venezia, Italy

MOHUA 12/18/46
sauvignon blanc | Marlborough, NZ

MORGAN 14/21/54
sauvignon blanc | Monterey, CA

CHAMISAL 12/18/46
chardonnay | San Luis Obispo Coast

TYLER 15/22.5/58
chardonnay | Santa Barbara

JORDAN 20/30/78
chardonnay | Russian River Valley

SELBACH ‘AHI’ 11/16.5/42
riesling | Mosel, Germany

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

KONA KRUSH 18
maestro dobel tequila, hibiscus simple syrup,
lime, bitters, topped with soda water

TALL, DARK & CHANCE ‘UM 16
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% hawai’i grown fruit juice slushie, with
ocean vodka

VINTAGE ‘44 MAI TAI 19
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 10
a tropical blend of mango, banana, vanilla

DAY OWL 🍷 12/18/46
rosé | California

STOLPMAN
‘LOVE YOU BUNCHES’ 15/22.5/58
rosé of GSM | Santa Barbara

HEAD HIGH 12/18/46
pinot noir | Sonoma County

ARGYLE
‘BLOOM HOUSE’ 16/24/62
pinot noir | Willamette Valley

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

CHARLES SMITH
‘SUBSTANCE’ 16/24/62
cabernet sauvignon | Columbia Valley, WA

BEERS ON TAP 16oz/20oz

Duke’s proudly uses the 29° Blizzard Draft System

DUKE’S BLONDE 10/12.5
kailua-kona, big island

LONGBOARD LAGER 10/12.5
kailua-kona, big island

STELLA ARTOIS 9/11.25
Belgium

COORS LIGHT 8/10
golden, Colorado

KONA LIGHT 10/12.5
kailua-kona, big island

PACIFICO 9/11.25
Mazatlán, Mexico

STONE HAZY IPA 10/12.5
San Diego, California

ROOFTOP PALE ALE 10/12.5
Kaka’ako, Oahu

BIG SWELL IPA 10/12.5
Kihei, Maui

SOUTH
SHORE STOUT 10/12.5
Kaka’ako, Oahu

LAHAINA
TOWN BROWN 10/12.5
Kihei, Maui

ROGUE DEAD
GUY ALE 10/12.5
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 - 4:30pm

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 | DINING ROOM

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 21

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 21

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

lilikoi chili water, pickled cucumbers 23

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 13

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 37

FURIKAKE AHI STEAK*

sashimi grade ahi, chili oil, truffle unagi glaze, nalo cremini mushroom, black bean bok choy, coconut lychee jasmine rice, cucumber namasu 45

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 38

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, macadamia nut pesto, locally sourced vegetables 27

Take it Surfing add to your entrée

COCONUT SHRIMP 18

DUKE’S GLAZED ¼LB TRISTAN LOBSTER TAIL 29

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

🌱 Vegan menu item

© 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.