

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 Kahararamitoku

# WINES

## BY THE BOTTLE

### TINY BUBBLES

<b>FRATELLI COSMO</b> prosecco   italy	48
<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> pinto gris   willamette valley, oregon	44
<b>ST. SUPÉRY</b> sauvignon blanc   napa valley	58
<b>HENRI BOURGEOIS</b> sauvignon blanc   sancerre, france	65
<b>CLOUDY BAY</b> sauvignon blanc   marlborough, new zealand	70
<b>MERRY EDWARDS</b> sauvignon blanc   russian river valley	74
<b>STUHMULLER</b> chardonnay   alexander valley	62
<b>DAVID FINLAYSON</b> <b>‘CAMINO AFRICANA’</b> chardonnay   stellenbosch, south africa	68
<b>BROCARD ‘VAU DE VEY’</b> chardonnay   chablis ler cru, france	70
<b>ROMBAUER</b> chardonnay   carneros	80
<b>CHATEAU MONTELENA</b> chardonnay   napa valley	95
<b>FAR NIENTE</b> chardonnay   napa valley	99

### PINOT NOIR

<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>RHYS</b> santa cruz mountains	85
<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>ORIN SWIFT ‘PALERMO’</b> california	85
<b>PEJU</b> napa valley	95
<b>SILVER OAK</b> alexander valley	135
<b>NICKEL &amp; NICKEL</b> napa valley	175
<b>STAG’S LEAP ‘SLV’</b> 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, xicarú 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

## PUPUS

### PANKO-CRUSTED CALAMARI

guava cocktail sauce, meyer lemon rémoulade 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 macadamia 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

## 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 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, sustainability practices, 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 rémoulade 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, macaroni salad, steamed rice, 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 & 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\*

½ 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\*

½ 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 meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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