

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 24

WAIKIKI HOT WINGS

'spicy' all natural chicken wings, duke's special sauce 19

DUKE'S NACHOS

black beans, jalapeños, pico de gallo, guacamole, sour cream, colby-jack cheese 17
add fire grilled chicken or kalua pork 5

MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 18

COCONUT SHRIMP

lilikoï 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 14

ROCKET*

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 15

CHILLED SHRIMP SALAD

local greens, maui onions, citrus, avocado, yuzu 1000 dressing, tomato, cucumber, hard boiled egg, lemon vinaigrette 25

DESSERTS

KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 15

PONO PIE

locally made with "ulu" (hawaiian breadfruit), passion fruit, toasted coconut, macadamia nuts, strawberries, honey 14
gluten, sugar, dairy free

ISLAND FAVORITES

CAJUN FISH TACOS

flour tortillas, tomatillo sauce, pico de gallo, fresh tortilla chips 27
add guacamole 2

RIB & CHICKEN PLATE

compart family farms pork ribs, mango bbq sauce, all natural huli huli chicken, steamed rice, macaroni salad, pickled cucumbers 31

FISH & CHIPS

kona brewing co. beer battered, macadamia nut bok choy slaw, meyer lemon remoulade 29

COCONUT SHRIMP & FRIES

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

KOREAN STEAK STREET TACOS*

kalbi marinated steak, salsa verde, cabbage, onions, cilantro, flour tortillas, fresh tortilla chips 26

LUNCH BUFFET 33 adults | 17 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 23
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 24.5

CRISPY CHICKEN BLT

all natural chicken, panko crust, applewood smoked bacon, onions, iceberg, ranch, brioche bun, chips 21
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 23

 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.

A 5% surcharge will be added to takeout orders

COCKTAILS

COCONUT MOJITO

a blend of coconut and mint, with kai coconut shochu and selvairey white rum 16

SUNSET MULE

maker's mark bourbon, hibiscus simple syrup, lime, ginger beer 18

BLUEBERRY LAVENDER YUZU LEMONADE

tito's vodka, yuzu sake, blueberry lavender syrup, fresh lime, topped with soda 17

LYCHEE-HOO MARTINI

a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up 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 16

DUKE'S MAI TAI

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 | 10/13

LONGBOARD LAGER

kailua-kona, big island | 10/13

STELLA ARTOIS

belgium | 9/12

COORS LIGHT

golden, colorado | 8/11

KONA LIGHT

kailua-kona, big island | 10/13

PACIFICO

mazatlan, mexico | 9/12

CITRUS SQUALL GOLDEN ALE

milton, delaware | 10/13

DUKE X HANA KOA HAZY IPA

kaka'ako, oahu | 10/13

BIG SWELL IPA

kihei, maui | 10/13

POINT PANIC PALE ALE

kaka'ako, oahu | 10/13

LAHAINA TOWN BROWN

kihei, maui | 10/13

CHOCOLATE NITRO STOUT

newport, oregon | 11/14

CANNED

SPARKLING RUM GUAVA COCKTAIL

kōloa rum, kauai | 10

POG HARD SELTZER

(12oz.) maui brewing, kihei | 9

NON-ALCOHOLIC GOLDEN ALE

athletic brewing | 8

WINES BY THE GLASS

6oz/9oz/BTL

POEMA

brut | cava, spain

LOKELANI

sparkling rosé | maui

DAY OWL

rosé | california

STOLPMAN

'LOVE YOU BUNCHES'

rosé of gsm | santa barbara

LA FIERA

pinot grigio | della venezia, italy

MOHUA

sauvignon blanc | marlborough, nz

MORGAN

sauvignon blanc | monterey, ca

CHAMISAL

chardonnay | san luis obispo coast

TYLER

chardonnay | santa barbara

JORDAN

chardonnay | russian river valley

SELBACH 'AHI'

riesling | mosel, germany

HEAD HIGH

pinot noir | sonoma county

ARGYLE 'BLOOM HOUSE'

pinot noir | willamette valley

ROBERT HALL

merlot | paso robles

TENTADORA

malbec | salta, argentina

CAPE D'OR

cabernet sauvignon | south africa

CHARLES SMITH

'SUBSTANCE'

cabernet sauvignon | columbia valley, wa

barrel to glass we use keg wine for freshness

& reduced carbon footprint

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO

prosecco | italy

VEUVE CLICQUOT

brut | reims, france

DOM PERIGNON

brut | épernay, france

WHITES

PINE RIDGE

chenin blanc + viognier | california

KINGS RIDGE

pinot gris | willamette valley, oregon

ST. SUPERY

sauvignon blanc | napa valley

HENRI BOURGEOIS

sauvignon blanc | sancerre, france

CLOUDY BAY

sauvignon blanc | marlborough, nz

MERRY EDWARDS

sauvignon blanc | russian river valley

STUHLMULLER

chardonnay | alexander valley

DAVID FINLAYSON

'CAMINO AFRICANA'

chardonnay | Stellenbosch, south africa

BROCARD 'VAU DE VEY'

chardonnay | chablis ler cru, france

ROMBAUER

chardonnay | carneros

CHATEAU MONTELENA

chardonnay | napa valley

FAR NIENTE

chardonnay | napa valley

OTHER REDS

BEDROCK 'OLD VINE'

zinfandel | california

STOLPMAN 'PARA MARIA'

syrah | ballard canyon, ca

DECOY BY DUCKHORN

merlot | sonoma county

CHÂTEAU MONGRAVEY

cabernet sauvignon blend | margaux, bordeaux

JOEL GOTT 'PALISADES'

red blend | california

PINOT NOIR

PIRO WINE CO. 'POINTS WEST'

santa barbara county

GOLDENEYE

anderson valley

DOMAINE DROUHIN

willamette valley, oregon

RHYS

santa cruz mountains

KISTLER

russian river valley

CABERNET SAUVIGNON

ORIN SWIFT 'PALERMO'

california

PEJU

napa valley

SILVER OAK

alexander valley

NICKEL & NICKEL

napa valley

STAG'S LEAP 'SLV'

napa valley

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.