

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	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 ler 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

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.

COCKTAILS

DUKE’S MAI TAI our signature cocktail made with aloha; fresh hawaiian juices with two types of rum	17
COCONUT MOJITO a blend of coconut and mint, with kai coconut shochu and selvarey 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

ZERO-PROOF

POG OR MANGO SLUSHIE hawai’i-grown fruit juice slushie	10
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WINES BY THE GLASS

POEMA brut cava, spain	12/18/46
LOKELANI sparkling rosé maui	17/25.5/66
LA FIERA pinot grigio della venezia, italy	11/16.5/42
MOHUA sauvignon blanc marlborough, nz	12/18/46
MORGAN sauvignon blanc monterey, ca	14/21/54
CHAMISAL chardonnay san luis obispo coast	12/18/46
TYLER chardonnay santa barbara	15/22.5/58
JORDAN chardonnay russian river valley	20/30/78
SELBACH ‘AHI’ riesling mosel, germany	11/16.5/42

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

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, xicarú reposado mezcal, blackberry simple syrup, fresh sweet and sour, soda with a kiawe smoked sea salt rim	16
POG OR MANGO COCKTAIL 100% hawai’i 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	19
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	10
DAY OWL rosé california	12/18/46
STOLPMAN ‘LOVE YOU BUNCHES’ rosé of gsm santa barbara	15/22.5/58
HEAD HIGH pinot noir sonoma county	12/18/46
ARGYLE ‘BLOOM HOUSE’ pinot noir willamette valley	16/24/62
ROBERT HALL merlot paso robles	13/19.5/50
TENTADORA malbec salta, argentina	13/19.5/50
CAPE D’OR cabernet sauvignon south africa	13/19.5/50
CHARLES SMITH ‘SUBSTANCE’ cabernet sauvignon columbia valley, wa	16/24/62

BEERS ON TAP

Duke’s proudly uses the 29°

Blizzard Draft System

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 mazatlán, mexico	9/12
CITRUS SQUALL GOLDEN ALE milton, delaware	10/13
DUKE’S 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 (12 oz.) maui brewing, kihei	9
GOLDEN ALE (N/A) athletic brewing	8

16oz/20oz

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 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 macadamia 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

DESSERT

KIMO’S ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted macadamia 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, macaroni salad, steamed rice, pickled cucumbers 31

FISH & CHIPS

kona brewing co. beer-battered, macadamia nut bok choy slaw, meyer lemon rémoulade 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 & 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 23
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 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 meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 20% gratuity is requested from parties of eight or more. | A 5% surcharge will be added to takeout orders.