

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

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 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

FISH TACOS

cajun mahi-mahi, 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 mahi-mahi, macadamia nut bok choy slaw, meyer lemon remoulade 29

COCONUT SHRIMP & FRIES

lilikoi 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 kuleana white rum 17	
SUNSET MULE four roses 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	17
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	
GUAVA JAMS meili vodka, guava purée and fresh lemonade 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	
VODKA ICED TEA/LEMONADE (12oz.) suncruiser, boston 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		13/19.5/50
LOKELANI sparkling rosé maui		17/25.5/66
DAY OWL 🍷 rosé california		12/18/46
STOLPMAN 'LOVE YOU BUNCHES' rosé of gsm santa barbara		15/22.5/58
LA FIERA pinot grigio della venezia, italy		12/18/46
MOHUA sauvignon blanc marlborough, nz		13/19.5/50
ST. SUPÉRY sauvignon blanc napa valley		15/22.5/58
CHAMISAL 🍷 chardonnay san luis obispo coast		13/19.5/50
TYLER chardonnay santa barbara		16/24/62
ZD chardonnay california		20/30/78
SELBACH 'AHI' riesling mosel, germany		12/18/46
HEAD HIGH pinot noir sonoma county		14/21/54
ARGYLE 'BLOOM HOUSE' pinot noir willamette valley		16/24/62
ROBERT HALL 🍷 merlot paso robles		14/21/54
TENTADORA 🍷 malbec salta, argentina		13/19.5/50
CAPE D'OR cabernet sauvignon south africa		14/21/54
OBSIDIAN cabernet sauvignon red hills lake county, ca		18/27/70
barrel to glass 🍷 we use keg wine for freshness & reduced carbon footprint		

WINES BY THE BOTTLE

TINY BUBBLES	
FRATELLI COSMO prosecco italy	52
VEUVE CLICQUOT brut reims, france	150
DOM PERIGNON brut épernay, france	399

WHITES	
PINE RIDGE chenin blanc + viognier california	46
KINGS RIDGE pinot gris willamette valley, oregon	48
CLOUDY BAY sauvignon blanc marlborough, new zealand	70
HENRI BOURGEOIS sauvignon blanc sancerre, france	72
CLOUDY BAY sauvignon blanc marlborough, new zealand	70
MERRY EDWARDS sauvignon blanc russian river valley	74
STUHLMULLER chardonnay alexander valley	68

DAVID FINLAYSON 'CAMINO AFRICANA' chardonnay Stellenbosch, South Africa	72
BROCARD 'VAU DE VEY' chardonnay Chablis 1er cru, France	76
ROMBAUER chardonnay Carneros	84
CHATEAU MONTELENA chardonnay Napa Valley	95
FAR NIENTE chardonnay Napa Valley	99

OTHER REDS	
BEDROCK 'OLD VINE' Zinfandel California	62
STOLPMAN 'PARA MARIA' Syrah Ballard Canyon, CA	64
DECOY BY DUCKHORN Merlot Sonoma County	62
CHÂTEAU MONGRAVEY Cabernet Sauvignon blend Margaux, Bordeaux	74
JOEL GOTT 'PALISADES' Red Blend California	52

PINOT NOIR	
PIRO WINE CO. 'POINTS WEST' Santa Barbara County	66
DOMAINE DROUHIN Willamette Valley, Oregon	82
RHYS Santa Cruz Mountains	85
GOLDENEYE Anderson Valley	88
KISTLER Russian River Valley	115

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.