

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	52
VEUVE CLICQUOT brut reims, france	150
DOM PÉRIGNON brut épernay, france	399

WHITES

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

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

OTHER REDS

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

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 17
our signature cocktail made with aloha; fresh hawaiian juices with two types of rum

COCONUT MOJITO 17
a blend of coconut and mint, with kai coconut shochu and kuleana white rum

SUNSET MULE 18
four roses bourbon, hibiscus 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 13/19.5/50
brut | cava, Spain

LOKELANI 17/25.5/66
sparkling rosé | Maui

LA FIERA 12/18/46
Pinot Grigio | Della Venezia, Italy

MOHUA 13/19.5/50
Sauvignon Blanc | Marlborough, NZ

ST. SUPÉRY 15/22.5/58
Sauvignon Blanc | Napa Valley

CHAMISAL 13/19.5/50
Chardonnay | San Luis Obispo Coast

TYLER 16/24/62
Chardonnay | Santa Barbara

ZD 20/30/78
Chardonnay | Californiay

SELBACH ‘AHI’ 12/18/46
Riesling | Mosel, Germany

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

LYCHEE-HOO MARTINI 17
a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up

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

GUAVA JAMS 17
meili vodka, guava purée and fresh lemonade

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 14/21/54
Pinot Noir | Sonoma County

ARGYLE ‘BLOOM HOUSE’ 16/24/62
Pinot Noir | Willamette Valley

ROBERT HALL 🍷 14/21/54
Merlot | Paso Robles

TENTADORA 🍷 13/19.5/50
Malbec | Salta, Argentina

CAPE D’OR 14/21/54
Cabernet Sauvignon | South Africa

OBSIDIAN 18/27/70
Cabernet Sauvignon | Red Hills Lake County, CA

BEERS ON TAP

Duke’s proudly uses the 29°

Blizzard Draft System

DUKE’S BLONDE 10/13
kailua-kona, big island

LONGBOARD LAGER 10/13
kailua-kona, big island

STELLA ARTOIS 9/12
Belgium

COORS LIGHT 8/11
golden, Colorado

KONA LIGHT 10/13
kailua-kona, big island

PACIFICO 9/12
Mazatlán, Mexico

CITRUS SQUALL GOLDEN ALE 10/13
Milton, Delaware

DUKE’S X HANA KOA HAZY IPA 10/13
Kaka’ako, Oahu

BIG SWELL IPA 10/13
Kihei, Maui

POINT PANIC PALE ALE 10/13
Kaka’ako, Oahu

LAHAINA TOWN BROWN 10/13
Kihei, Maui

CHOCOLATE NITRO STOUT 11/14
Newport, Oregon

CANNED

VODKA ICED TEA/ LEMONADE 10
(12oz.) Suncruiser, Boston

POG HARD SELTZER 9
(12 oz.) Maui Brewing, Kihei

GOLDEN ALE (N/A) 8
Athletic Brewing

ISLAND SPECIALS

TACO TUESDAYS

11am - 4:30pm

enjoy a variety of two tacos.
your choice of mahi-mahi, 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 24

KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 23

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 18

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 15

PONO PIE

locally made with "ulu" (hawaiian breadfruit), passion fruit, toasted coconut, macadamia nuts, strawberries, honey 14
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 39

FURIKAKE AHI STEAK*

sashimi grade ahi, chili oil, truffle unagi glaze, nalo cremini mushroom, black bean bok choy, coconut lychee jasmine rice, cucumber namasu 47

ROASTED LOBSTER TAILS

two lobster tails roasted with a basil garlic glaze, herbed jasmine farro rice, butter & lemon 74

COCONUT & GINGER BRAISED SEAFOOD

lobster, shrimp, fresh island fish, nalo cremini mushroom, spinach, steamed white rice 39

DUKE'S FAVORITES

SAUTÉED MACADAMIA NUT & HERB CRUSTED FRESH FISH

parmesan & panko-dusted, lemon-caper butter, herbed jasmine farro rice 41

SLOW-ROASTED PRIME RIB* (WHILE IT LASTS)

greater omaha's angus beef, slow-roasted, hand-carved, mashed potatoes, au jus
12 oz. cut 47 | 24 oz. duke cut 89

FROM THE LAND

FILET MIGNON*

greater omaha corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, yukon gold mashed potatoes 56

HULI HULI CHICKEN

all-natural semi-boneless ½ chicken, garlic, ginger & shoyu marinade, roasted pineapple gremolata 31

MANGO BBQ PORK RIBS

compart family farms pork ribs, mango bbq sauce, yukon gold mashed potatoes, bok choy macadamia nut slaw 37

TERIYAKI SIRLOIN*

brandt farms all-natural usda prime beef, soy-brown sugar marinade, yukon gold mashed potatoes, pineapple gremolata 33

WILD MUSHROOM & SPINACH RAVIOLI

vegan ravioli, macadamia nut pesto, locally sourced vegetables 29

Take it Surfing add to your entrée


COCONUT SHRIMP 19

DUKE'S GLAZED LOBSTER TAIL 33

ADD DUKE'S FAMOUS SALAD BAR TO YOUR MAIN COURSE | 11

a bountiful selection of fresh locally grown vegetables, ancient grains, pasta, garden salads, fresh fruit and warm breads | à la carte 29

 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. | A 5% surcharge will be added to takeout orders.