

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 Kahamamoku

# WINES

## BY THE BOTTLE

### TINY BUBBLES

<b>FRATELLI COSMO</b> prosecco   italy	52
<b>VEUVE CLICQUOT</b> brut   reims, france	150
<b>DOM PÉRIGNON</b> brut   épernay, france	399

### WHITES

<b>PINE RIDGE</b> chenin blanc + viognier   california	46
<b>KINGS RIDGE</b> pinto gris   willamette valley, oregon	48
<b>CLOUDY BAY</b> sauvignon blanc   marlborough, new zealand	70
<b>HENRI BOURGEOIS</b> sauvignon blanc   sancerre, france	72
<b>MERRY EDWARDS</b> sauvignon blanc   russian river valley	74
<b>STUHMULLER</b> chardonnay   alexander valley	68
<b>DAVID FINLAYSON</b> <b>‘CAMINO AFRICANA’</b> chardonnay   Stellenbosch, South Africa	72
<b>BROCARD ‘VAU DE VEY’</b> chardonnay   Chablis 1er Cru, France	76
<b>ROMBAUER</b> chardonnay   carneros	84
<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>DOMAINE DROUHIN</b> Willamette Valley, Oregon	82
<b>RHYS</b> Santa Cruz Mountains	85
<b>GOLDENEYE</b> Anderson Valley	88
<b>KISTLER</b> Russian River Valley	115

### OTHER REDS

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

### 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

*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

<b>DUKE’S MAI TAI</b> our signature cocktail made with aloha; fresh hawaiian juices with two types of rum	17
<b>COCONUT MOJITO</b> a blend of coconut and mint, with kai coconut shochu and kuleana white rum	17
<b>SUNSET MULE</b> four roses bourbon, hibiscus simple syrup, lime, ginger beer	18
<b>BLUEBERRY LAVENDER YUZU LEMONADE</b> tito’s vodka, yuzu sake, blueberry lavender syrup, fresh lime, topped with soda	17

### ZERO-PROOF

<b>POG OR MANGO SLUSHIE</b> hawai’i-grown fruit juice slushie	10
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### WINES BY THE GLASS

<b>POEMA</b> brut   cava, Spain	13/19.5/50
<b>LOKELANI</b> sparkling rosé   Maui	17/25.5/66
<b>LA FIERA</b> Pinot Grigio   Della Venezia, Italy	12/18/46
<b>MOHUA</b> Sauvignon Blanc   Marlborough, NZ	13/19.5/50
<b>ST. SUPÉRY</b> Sauvignon Blanc   Napa Valley	15/22.5/58
<b>CHAMISAL</b> 🍷 Chardonnay   San Luis Obispo Coast	13/19.5/50
<b>TYLER</b> Chardonnay   Santa Barbara	16/24/62
<b>ZD</b> Chardonnay   Californiay	20/30/78
<b>SELBACH ‘AHI’</b> Riesling   Mosel, Germany	12/18/46

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

<b>LYCHEE-HOO MARTINI</b> a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up	17
<b>TALL, DARK &amp; CHANCE ‘UM</b> duke’s barrel series, xicarú reposado mezcal, blackberry simple syrup, fresh sweet and sour, soda with a kiawe smoked sea salt rim	16
<b>POG OR MANGO COCKTAIL</b> 100% hawai’i grown fruit juice slushie, with ocean vodka	16
<b>VINTAGE ‘44 MAI TAI</b> our locally influenced version of the original mai tai with kōloa rums, fresh lime juice, splash of fresh pineapple	19
<b>GUAVA JAMS</b> meili vodka, guava purée and fresh lemonade	17

<b>TROPICAL SMOOTHIE</b> a tropical blend of mango, banana, vanilla	10
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<b>DAY OWL</b> 🍷 rosé   California	12/18/46
<b>STOLPMAN ‘LOVE YOU BUNCHES’</b> rosé of GSM   Santa Barbara	15/22.5/58
<b>HEAD HIGH</b> Pinot Noir   Sonoma County	14/21/54
<b>ARGYLE ‘BLOOM HOUSE’</b> Pinot Noir   Willamette Valley	16/24/62
<b>ROBERT HALL</b> 🍷 Merlot   Paso Robles	14/21/54
<b>TENTADORA</b> 🍷 Malbec   Salta, Argentina	13/19.5/50
<b>CAPE D’OR</b> Cabernet Sauvignon   South Africa	14/21/54
<b>OBSIDIAN</b> Cabernet Sauvignon   Red Hills Lake County, CA	18/27/70

### BEERS ON TAP

Duke’s proudly uses the 29°

Blizzard Draft System

<b>DUKE’S BLONDE</b> kailua-kona, big island	10/13
<b>LONGBOARD LAGER</b> kailua-kona, big island	10/13
<b>STELLA ARTOIS</b> belgium	9/12
<b>COORS LIGHT</b> golden, colorado	8/11
<b>KONA LIGHT</b> kailua-kona, big island	10/13
<b>PACIFICO</b> mazatlán, mexico	9/12
<b>CITRUS SQUALL GOLDEN ALE</b> milton, delaware	10/13
<b>DUKE’S X HANA KOA HAZY IPA</b> kaka‘ako, oahu	10/13
<b>BIG SWELL IPA</b> kihei, maui	10/13
<b>POINT PANIC PALE ALE</b> kaka‘ako, oahu	10/13
<b>LAHAINA TOWN BROWN</b> kihei, maui	10/13
<b>CHOCOLATE NITRO STOUT</b> newport, oregon	11/14

### CANNED

<b>VODKA ICED TEA/ LEMONADE</b> (12oz.) suncruiser, boston	10
<b>POG HARD SELTZER</b> (12 oz.) maui brewing, kihei	9
<b>GOLDEN ALE (N/A)</b> athletic brewing	8

# 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 - Thursday**

4:30pm - 6:30pm & 7:00pm - 12:00am

**Friday - Sunday**

4:00pm - 6:00pm & 7:00pm - 12:00am

# 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 - these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish. 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.