

# WINES BY THE BOTTLE

## TINY BUBBLES

**FRATELLI COSMO** 52  
prosecco | italy

**VEUVE CLICQUOT** 150  
brut | reims, france

**DOM PÉRIGNON** 399  
brut | épernay, france

## WHITES

**PINE RIDGE** 46  
chenin blanc + viognier | california

**KINGS RIDGE** 48  
pinto gris | willamette valley, oregon

**CLOUDY BAY** 70  
sauvignon blanc | marlborough, new zealand

**HENRI BOURGEOIS** 72  
sauvignon blanc | sancerre, france

**MERRY EDWARDS** 74  
sauvignon blanc | russian river valley

**STUHLMULLER** 68  
chardonnay | alexander valley

**DAVID FINLAYSON  
'CAMINO AFRICANA'** 72  
chardonnay | stellenbosch, south africa

**BROCARD 'VAU DE VEY'** 76  
chardonnay | chablis ler cru, france

**ROMBAUER** 84  
chardonnay | carneros

**CHATEAU MONTELENA** 95  
chardonnay | napa valley

**FAR NIENTE** 99  
chardonnay | napa valley

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 Kahamoku

## PINOT NOIR

**PIRO WINE CO. 'POINTS WEST'** 66  
santa barbara county

**DOMAINE DROUHIN** 82  
willamette valley, oregon

**RHYS** 85  
santa cruz mountains

**GOLDENEYE** 88  
anderson valley

**KISTLER** 115  
russian river valley

## OTHER REDS

**BEDROCK 'OLD VINE'** 62  
zinfandel | california

**STOLPMAN 'PARA MARIA'** 64  
syrah | ballard canyon, california

**DECoy BY DUCKHORN** 62  
merlot | sonoma county

**CHÂTEAU MONGRAVEY** 74  
cabernet sauvignon blend | margaux, bordeaux, france

**JOEL GOTTE 'PALISADES'** 52  
red blend | california

## CABERNET SAUVIGNON

**ORIN SWIFT 'PALERMO'** 85  
california

**PEJU** 95  
napa valley

**SILVER OAK** 135  
alexander valley

**NICKEL & NICKEL** 175  
napa valley

**STAG'S LEAP 'SLV'** 280  
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.*

## 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*

## BEERS ON TAP

16oz/20oz

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 - 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 G

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

## 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\* G

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 1/2 chicken, garlic,  
ginger & shoyu marinade, roasted  
pineapple gremolata 31

### MANGO BBQ PORK RIBS G

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 V

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  
G 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.