

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	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 ler 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 - Thursday

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

Friday - Sunday

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

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

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, macaroni salad, steamed rice, pickled cucumbers 31

FISH & CHIPS

kona brewing co. beer-battered mahi-mahi, 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 - 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.