

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 Kahamamikeu

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 brut cava, spain	13/19.5/50
LOKELANI sparkling rosé maui	17/25.5/66
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 californiay	20/30/78
SELBACH 'AHI' riesling mosel, germany	12/18/46

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

THE PINOT PROJECT 14/21/54
pinot noir | california

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 16oz/20oz

Duke's proudly uses the 29°

Blizzard Draft System

DUKE'S BLONDE 11/14
kailua-kona, big island

LONGBOARD LAGER 11/14
kailua-kona, big island

STELLA ARTOIS 10/13
belgium

COORS LIGHT 9/12
golden, colorado

KONA LIGHT 11/14
kailua-kona, big island

PACIFICO 10/13
mazatlán, mexico

PALAKA WHEAT ALE 11/14
honolulu, oahu

DUKE'S X HANA KOA HAZY IPA 11/14
kaka'ako, oahu

BIG SWELL IPA 11/14
kihei, maui

GRATEFUL DEAD JUICY PALE ALE 11/14
milton, delaware

LAHAINA TOWN BROWN 11/14
kihei, maui

SOUTH SHORE STOUT 11/14
kaka'ako, oahu

CANNED

VODKA ICED TEA/ LEMONADE 10
(12oz.) suncruiser, boston

POG HARD SELTZER 10
(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 ©

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, shiitake mushrooms, 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, shiitake mushrooms, 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

SMOKED CANNELINI & MAUI ONION RAVIOLI ©

vegan ravioli, coconut broth, shiitake mushrooms, corn, wilted greens, thai basil, sesame & macadamia nut pesto, blistered tomatoes 31

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.