

DUKE'S

WAIKIKI

HOT ISLAND SPECIALS

TACO TUESDAYS | 11AM - 4:30PM

variety of two taco plates

PRIME RIB BUFFET THURSDAYS

4:30PM - 10PM | DINING ROOM

meat lovers' paradise in paradise

CHEF'S BENTO BOX FRIDAYS & SATURDAYS

from chef matt with aloha

PUPUS

PANKO-CRUSTED CALAMARI

guava cocktail sauce, meyer lemon
rémoulade 21.5

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili
flakes, avocado, wasabi aioli 25

WAIKIKI HOT WINGS

spicy all-natural chicken wings,
duke's special sauce 19.5

MACADAMIA NUT HUMMUS

hawaii-grown macadamia nuts, seasonal
vegetables, lemon evoo, herb flatbread,
sumac 18.5

COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 23.5

SALADS

*add grilled chicken 9 or fresh fish 13 to your
caesar or rocket*

KALE & ROMAINE CAESAR

romaine, kale, parmesan, garlic
focaccia croutons, balsamic tomatoes,
lemon-anchovy dressing 15

ROCKET*

arugula, maui onion, duroc bacon,
roasted beets, goat cheese, white
balsamic vinaigrette 16

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 14.5
gluten, sugar, dairy free

ISLAND FAVORITES

FISH TACOS

cajun mahi-mahi, flour tortillas, tomatillo sauce, pico de gallo,
fresh tortilla chips 29
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

COCONUT SHRIMP & FRIES

lilikoi chili water, macadamia nut bok choy slaw, cucumber namasu 29.5

KOREAN STEAK STREET TACOS*

kalbi-marinated steak, salsa verde, cabbage, onions, cilantro,
flour tortillas, fresh tortilla chips 27

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*

1/2 lb angus chuck, brisket & hanger blend, aged cheddar, shredded iceberg,
tomatoes, maui island dressing, brioche bun, fries 23.5
vegetable burger substitute available

MANGO BBQ BACON BURGER*

1/2 lb angus chuck, brisket & hanger blend, applewood-smoked duroc
bacon, aged cheddar, ranch dressing, grilled onions, brioche bun, fries 25

CRISPY CHICKEN BLT

all-natural chicken, panko crust, applewood-smoked bacon, onions, iceberg,
ranch, brioche bun, chips 21.5
add avocado 3

PULLED PORK SANDWICH

imu-style duroc pork, roasted tomatillo & cabbage slaw, caramelized
sweet onions, brioche bun, side mango bbq sauce, potato chips 23.5

 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 foods 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

COCKTAILS

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

SUNSET MULE
four roses bourbon, hibiscus simple syrup, lime, ginger beer 18

BLUEBERRY LAVENDER YUZU LEMONADE
tito's vodka, yuzu sake, blueberry lavender syrup, fresh lime, topped with soda 17

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

TALL, DARK & CHANCE 'UM
duke's barrel series, xicaru reposado mezcal, blackberry simple syrup, fresh sweet and sour, soda with a kiawe smoked sea salt rim 16

DUKE'S MAI TAI 18

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

- POG OR MANGO COCKTAIL**
100% hawai'i-grown fruit juice slushie, with ocean vodka 16

VINTAGE '44 MAI TAI
our locally influenced version of the original mai tai with kōloa rums, fresh lime juice, splash of fresh pineapple 20

GUAVA JAMS
meili vodka, guava purée and fresh lemonade 17

BEERS ON TAP

Duke's proudly uses the 29° Blizzard Draft System

16oz/20oz

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

LONGBOARD LAGER
kailua-kona, big island | 11/14

STELLA ARTOIS
belgium | 10/13

COORS LIGHT
golden, colorado | 9/12

KONA LIGHT
kailua-kona, big island | 11/14

PACIFICO
mazatlan, mexico | 10/13

PALAKA WHEAT ALE
honolulu, oahu | 11/14

DUKE'S X HANA KOA HAZY IPA
kaka'ako, oahu | 11/14
- BIG SWELL IPA**
kihei, maui | 11/14

GRATEFUL DEAD JUICY PALE ALE
milton, delaware | 11/14

LAHAINA TOWN BROWN
kihei, maui | 11/14

SOUTH SHORE STOUT
kaka'ako, oahu | 11/14
- CANNED**

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

POG HARD SELTZER
(12 oz.) maui brewing, kihei | 10

GOLDEN ALE (N/A)
athletic brewing | 8

WINES BY THE GLASS 6oz/9oz/BTL

- POEMA** 13/19.5/50
brut | cava, spain

LOKELANI 17/25.5/66
sparkling rosé | maui

DAY OWL 13/19.5/50
rosé | california

STOLPMAN 'LOVE YOU BUNCHES' 15/22.5/58
rosé of gsm | santa barbara

LA FIERA 13/19.5/50
pinot grigio | della venezia, italy

MOHUA 14/21/54
sauvignon blanc | marlborough, nz

ST. SUPÉRY 16/24/62
sauvignon blanc | napa valley

CHAMISAL 14/21/54
chardonnay | san luis obispo coast

TYLER 16/24/62
chardonnay | santa barbara

ZD 20/30/78
chardonnay | california

SELBACH 'AHI' 13/19.5/50
riesling | mosel, germany

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

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

WINES BY THE BOTTLE

TINY BUBBLES			PINOT NOIR		
FRATELLI COSMO	56		PIRO WINE CO. 'POINTS WEST'	68	
VEUVE CLICQUOT	150		DOMAINE DROUHIN	82	
DOM PÉRIGNON	399		RHYS	85	
WHITES			GOLDENEYE	88	
PINE RIDGE	46		KISTLER	115	
KINGS RIDGE	48		CABERNET SAUVIGNON		
CLOUDY BAY	70		ORIN SWIFT 'PALERMO'	85	
HENRI BOURGEOIS	72		PEJU	95	
MERRY EDWARDS	74		SILVER OAK	135	
STUHMULLER	68		NICKEL & NICKEL	175	
DAVID FINLAYSON			STAG'S LEAP 'SLV'	280	
'CAMINO AFRICANA'	72				

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.