

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 Kahanamoku

WINES

BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco italy	56
VEUVE CLICQUOT brut reims, france	150
DOM PÉRIGNON brut épernay, france	399

WHITES

PINE RIDGE chenin blanc + viognier california	46
KINGS RIDGE pinot 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
STUHELMULLER chardonnay alexander valley	68
DAVID FINLAYSON ‘CAMINO AFRICANA’ chardonnay Stellenbosch, south africa	72
BROCARD ‘VAU DE VEY’ chardonnay chablis 1er cru, france	76
ROMBAUER chardonnay carneros	88
CHATEAU MONTELENA chardonnay napa valley	99
FAR NIENTE chardonnay napa valley	110

PINOT NOIR

PIRO WINE CO. ‘POINTS WEST’ santa barbara county	68
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 18
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 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

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 20
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 13/19.5/50
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



PŪPŪS

- 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

KOREAN STICKY RIBS
crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 23

WAIKIKI HOT WINGS
spicy all-natural chicken wings, duke’s special sauce 19.5

MACADAMIA NUT HUMMUS
hawai’i-grown macadamia nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 18.5

COCONUT SHRIMP
lilikoi chili water, pickled cucumbers 23.5

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

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

 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.

T S RESTAURANTS OF HAWAII AND CALIFORNIA

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 39.5

FURIKAKE AHI STEAK*
sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, herbed jasmine farro rice, cucumber namasu 48.5

FISH TACOS
cajun mahi-mahi, flour tortillas, tomatillo sauce, pico de gallo, fresh tortilla chips 29
add guacamole 2
- 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 43

SLOW-ROASTED PRIME RIB* (WHILE IT LASTS)
greater omaha’s angus beef, slow-roasted, hand-carved, mashed potatoes, au jus | 12 oz. cut 47

PRIME RIB BUFFET 64 adults | 24 keiki | 4:45pm - 10:00pm

- SLOW-ROASTED GREATER OMAHA’S PRIME RIB**

MACADAMIA NUT CRUSTED FRESH CATCH
- FRESH AHI POKE**

ASSORTMENT OF SALADS AND SIDES

FROM THE LAND

- FILET MIGNON*** 
greater omaha corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, yukon gold mashed potatoes 57

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

DUKE’S CHEESEBURGER*
½ lb. angus chuck, brisket & hanger blend, aged cheddar, shredded iceberg, tomatoes, maui island dressing, brioche bun, fries 23.5
vegetable burger substitute available
- TERIYAKI SIRLOIN***
brandt farms all-natural usda prime beef, soy-brown sugar marinade, yukon gold mashed potatoes, pineapple gremolata 33

SMOKED CANNELLINI & MAUI ONION RAVIOLI 
vegan ravioli, coconut broth, shiitake mushrooms, corn, wilted greens, thai basil, sesame & macadamia nut pesto, blistered tomatoes 33.5

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