

DUKE'S

WAIKIKI

HOT ISLAND SPECIALS

PRIME RIB BUFFET DAILY
4:30PM - 10PM | DINING ROOM

meat lovers' paradise in paradise

LIVE MUSIC DAILY

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
rémolade 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

lilikoï 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

lilikoï 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 our signature cocktail made with aloha; fresh hawaiian juices with two types of rum	18
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 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
STUHLMULLER 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

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	74
JOEL GOTT 'PALISADES' red blend california	52

WINES BY THE GLASS	6oz/9oz/BTL
POEMA brut cava, spain	13/19.5/50
LOKELANI sparkling rosé maui	17/25.5/66
DAY OWL 🍷 rosé california	13/19.5/50
STOLPMAN 'LOVE YOU BUNCHES' rosé of gsm santa barbara	15/22.5/58
LA FIERA pinot grigio della venezia, italy	13/19.5/50
MOHUA sauvignon blanc marlborough, nz	14/21/54
ST. SUPÉRY sauvignon blanc napa valley	16/24/62
CHAMISAL 🍷 chardonnay san luis obispo coast	14/21/54
TYLER chardonnay santa barbara	16/24/62
ZD chardonnay california	20/30/78
SELBACH 'AHI' riesling mosel, germany	13/19.5/50
THE PINOT PROJECT pinot noir california	14/21/54
ARGYLE 'BLOOM HOUSE' pinot noir willamette valley	16/24/62
ROBERT HALL 🍷 merlot paso robles	14/21/54
TENTADORA 🍷 malbec salta, argentina	13/19.5/50
CAPE D'OR cabernet sauvignon south africa	14/21/54
OBSIDIAN cabernet sauvignon red hills lake county, ca	18/27/70
barrel to glass 🍷 we use keg wine for freshness & reduced carbon footprint	

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
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.