

ALOHA HOUR

Monday 3:30 - close

Tuesday - Friday 3:30 - 6:00pm

Saturday 2:30 - 5:30pm

\$2 OFF All Pupus

\$4 OFF All DUKE'S Favorites

\$7 Select Wine

\$5 Select Beer

Aloha Hour food and beverage discounts valid for onsite dining in the Barefoot Bar only.

ISLAND NIGHTS

3:30pm - close

ALL NIGHT ALOHA HOUR ON MONDAY

enjoy discounted prices on select wine, beer, appetizers and Duke's favorites all night

TACOS ON TUESDAY

fresh fish, all-natural chicken, or kalua pork tacos for just \$3 on tuesdays select drink specials

WAIKIKI WEDNESDAY

choose either USDA prime sirloin, adobo gravy, fries and salad or seven spice ahi, papaya hot mustard sauce, bok choy asian slaw and jasmine rice for just \$20

LOCAL PLATE THURSDAY

waikiki beach boy favorites from our home in the islands. choice of huli chicken, kalua pork and cabbage or the beloved ahi poke served with steamed jasmine rice, macaroni salad, and bok choy macadamia nut slaw only \$10 on thursday

ALOHA FRIDAY

celebrate the spirit of aloha with live music and \$8 maui mai tais all night

SLEEPYHEAD SATURDAY

11am - 2pm

start your weekend off with a delicious breakfast and \$4 champagne mimosas

SUNDAY SPECIALS

10am - 2pm

drop in for breakfast or our brunch buffet. \$4 champagne mimosas all day in the bar

PUPUS

POKE TACOS*

raw ahi, shoyu, maui onions, avocado, wasabi aioli 15

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 12.5

KOREAN STICKY RIBS

crispy duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass, peanuts 13

CRISPY COCONUT SHRIMP

lilikoi chili water 13

SWEET POTATO FRIES

firecracker aioli 6

FRESH FISH CHOWDER

creamy new england style 8.5

CAESAR

romaine, parmesan, garlic croutons, lemon anchovy dressing 8

SHRIMP COCKTAIL ©

lemongrass poached, guava cocktail sauce, bok choy macadamia nut slaw 12.5

HUMMUS TRIO

edamame, macadamia nut, roasted red pepper, herb flatbread, seasonal vegetables 8

CRAB WONTONS

crab meat, cream cheese, macadamia nuts, mustard plum sauce 12

SASHIMI*

fresh ahi, edamame & cucumber salad, wasabi, shoyu 13

WINGS OF FIRE

all natural free range chicken, celery, carrots, herb buttermilk dip 12

BLACK BEAN NACHOS

house fried tortilla chips, cheddar, pepper jack & queso fresco, sour cream, guacamole, salsa fresca, jalapeños 11.5
add duroc kalua pork or all natural chicken 4

WAIKIKI CLASSICS

Local favorites from the streets of Waikiki. Served with jasmine rice, macaroni salad, bok choy macadamia nut slaw

RIBS & CHICKEN

compart family farms duroc pork ribs, mango bbq sauce, grilled huli chicken 17

HULI CHICKEN

grilled all natural fresh chicken breast, ginger, garlic shoyu marinade 12

KALUA PORK & CABBAGE

imu roasted duroc pork, braised cabbage, onion, sesame 13

AHI POKE*

raw ahi, shoyu, maui onions, kimchee, pickled cucumber, furikake 16

DUKE'S FAVORITES

FISH TACOS

grilled or beer battered, flour tortillas, tomatillo sauce, guacamole, pico de gallo, tortilla chips 14

SHRIMP & CRAB SALAD ©

chilled sweet crab and shrimp, local greens, lemon vinaigrette, avocado, egg, tomato, citrus, maui onion, cucumber, yuzu 1000 dressing 19

FISH & CHIPS

kona brewing co. fire rock pale ale battered, meyer lemon remoulade, bok choy macadamia nut slaw, fries 17

MAC NUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, tomato lemon caper butter, jasmine rice, bok choy macadamia nut slaw 18

MANGO BBQ BURGER*

1/2 lb angus chuck, brisket & hanger grind, mango bbq sauce, onion strings, tomato, pickles, sharp cheddar, fries 15

DUKE'S CLASSIC BURGER*

1/2 lb angus chuck, brisket & hanger grind, white cheddar, maui island dressing, pickles, tomato, onion, fries 14 | veggie burger available | add duroc bacon 3 or avocado 2

© Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

*Consuming raw or undercooked foods may increase your risk of foodborne illness