

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 Kahararamiteu

WINES

BY THE BOTTLE

TINY BUBBLES

[375ML/750ML]

FRATELLI COSMO prosecco italy	42
VEUVE CLICQUOT brut/120 reims, france	60
DOM PERIGNON brut épernay, france	399

WHITES & ROSÉ

[375ML/750ML]

KINGS RIDGE pinot gris willamette valley, oregon	44
FOXEN chenin blanc santa maria valley	48
MASSICAN "ANNIA" white blend napa valley	62
DUCKHORN sauvignon blanc/56 napa valley	28
MERRY EDWARDS sauvignon blanc russian river valley	66
LA CREMA chardonnay russian river valley	48
KESSLER-HAAK chardonnay sta. rita hills	56
ZD chardonnay california	66
CHANIN 'LOS ALAMOS' chardonnay santa barbara county	72
KISTLER 'LES NOISETIERS' chardonnay sonoma coast	88
FAR NIENTE chardonnay napa valley	92
WAYFARER chardonnay fort ross-seaview, sonoma coast	120
CHATEAU MIRAVAL rosé côtes de provence, france	52

REDS

PIRO WINE CO. 'POINTS WEST' pinot noir santa barbara county	57
LICHEN 'MOONGLOW' pinot noir anderson valley	61
KEN WRIGHT CELLARS pinot noir willamette valley, oregon	67
MAGGY HAWK 'JOLIE' pinot noir anderson valley	89
TWOMEY pinot noir russian river valley	98
BEDROCK 'OLD VINE' zinfandel california	44
ZUCCARDI 'POLIGONOS' malbec uco valley, argentina	52
SHAHER 'TD-9' merlot blend napa valley	95
THE OJAI VINEYARD syrah santa barbara county	48
ORIN SWIFT '8 YEARS IN THE DESERT' red blend california	68
JONATA "TODOS" red blend ballard canyon	85
CHARLES SMITH 'SUBSTANCE' cabernet sauvignon washington	52
HEITZ cabernet sauvignon napa valley	95
SILVER OAK cabernet sauvignon alexander valley	110
CHAPPELLET 'SIGNATURE' cabernet sauvignon napa valley	130
CHATEAU MONTELENA cabernet sauvignon napa valley	135
PAUL HOBBS cabernet sauvignon napa valley	150
MAYACAMAS cabernet sauvignon mt. veeder, napa valley	225

COCKTAILS

POG COCKTAIL 100% hawaii grown fruit juice slushie, add choice of vodka, tequila or rum	15
GUAVA DAQUIRI koloa silver rum, elderflower liqueur, guava puree, fresh lime juice	17
MOANA MARGARITA astral silver, fresh lime, sweet-n-sour, hand shaken, grand marnier - duke's version of the cadillac	16
MAUI WATERMELON ketel one botanical cucumber & mint, fresh watermelon, lemon juice, st. germain	15
LAVENDER YUZU LEMONADE tito's vodka, yuzu sake, lavender syrup, fresh lime juice, topped with soda	17

ZERO PROOF

THE VOLCANO blended coconut and strawberry	9
WATERMELON MINT LEMONADE fresh watermelon, mint & lemonade	7

WINES BY THE GLASS

POEMA brut cava, spain	12/46
MONT GRAVET rosé pays d'oc, france	11/42
BOLLINI pinot grigio vigneti delle dolomiti, italy	12/46
SELBACH 'INCLINE' riesling mosel, germany	11/42
MOHUA sauvignon blanc marlborough, nz	12/46
MORGAN sauvignon blanc arroyo secco	14/54
CHAMISAL chardonnay san luis obispo coast	12/46
TYLER chardonnay santa barbara county	15/58
ROMBAUER chardonnay carneros	20/78

In an effort to reduce our environmental footprint, the TS 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.

DUKE'S MAI TAI

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

SUNSET SPRITZ

ketel one vodka, aperol, hibiscus syrup, sparkling water, grapefruit

BULLEIT RYE OLD FASHIONED

bulleit rye, angostura bitters, orange, black cherry

COCO ESPRESSO MARTINI

ketel one vodka, coffee liqueur, espresso, coconut syrup

POG SLUSHIE

hawaii grown fruit juice slushie

BUNDEBERG SODAS

ginger beer or guava

BEERS ON TAP

Duke's proudly uses the 29° Blizzard Draft System

DUKE'S BLONDE stone brewing escondido, ca	8
SALTY CREW BLONDE ALE coronado brewing coronado, ca	8
LONGBOARD LAGER kona brewing co. kona, hi	8
BIG WAVE GOLDEN ALE kona brewing kona, hi	8
MANGO CART golden road brewing los angeles, ca	8
ORANGE WHEAT hangar 24 brewing redlands, ca	8
PACIFICO grupo modelo mazatlán, mexico	8
STELLA ARTOIS brouwerji artois leuven, belgium	8
MODELO ESPECIAL grupo modelo mazatlán, mexico	8
VOODOO RANGER JUICY HAZE new belgium brewing fort collins, co	8
COCONOTORIOUS AMBER ALE four sons brewing huntington beach, ca	8
DELICIOUS IPA stone brewing escondido, ca	9
WEST COAST IPA green flash san diego, ca	9
HIGHWAY TO PALE flashpoint brewing huntington beach, ca	9
RIDE ON IPA golden road brewing los angeles, ca	9.5
805 firestone walker brewing paso robles, ca	8
COORS LIGHT coors brewing golden, co	7
PINEAPPLE CIDER ace brewing sonoma county, ca	8
RUN WILD NON-ALCOHOLIC IPA athletic brewing co. san diego, ca	8

CANNED

CUTWATER COCKTAILS mango margarita & lime ranch water	8
HIGH NOON watermelon and black cherry	8

ISLAND NIGHTS

BURGER & BEER MONDAY

3pm - close
specialty burgers & beers

TACO TUESDAY

3pm - close | barefoot bar
join us in the barefoot bar for two tacos, your choice of fresh fish, kalua pork or fried avocado served with chips & salsa | 13
\$8 margaritas all night

SURF & TURF THURSDAY

4pm - close
lobster, steak, & shrimp
specials all night

ALOHA FRIDAY

3pm - 8pm | barefoot bar
rice bowls 3pm - 6pm
live hawaiian music
& polynesian dancing 6pm - 8pm

SATURDAY & SUNDAY BRUNCH

10am - 2pm
start your weekend at duke's
with brunch featuring coconut
crusted french toast, breakfast
burrito, avocado toast, eggs benedict
& many more signature items

PŪPŪS

CRISPY COCONUT SHRIMP
lilikoi chili water, pickled cucumbers 17.5

POKE TACOS*
fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi aioli 18.5

SASHIMI* (LIMITED AVAILABILITY)
fresh ahi, wasabi edamame salad, pickled ginger, shoyu 19

KOREAN STICKY RIBS
crispy true story farms heirloom kurobuta pork ribs, spicy gochujang glaze,
fresh herbs, lime 16.5

FRESH FISH CHOWDER
creamy new england style 11

CRAB WONTONS
crab meat, cream cheese, macadamia nuts, mustard plum sauce 15.5

MACADAMIA NUT HUMMUS
hawaii grown mac nuts, seasonal vegetables,
lemon evoo, herb flatbread, sumac 15

PANKO CRUSTED CALAMARI
guava cocktail sauce, meyer lemon remoulade 16.5

FIELD & FARM

ROCKET* ©
arugula, maui onion, duroc bacon, roasted beets, goat cheese,
white balsamic vinaigrette 11

CAESAR
romaine, parmesan, lemon-anchovy dressing, garlic focaccia crumble 10

WEDGE* ©
iceberg, blue cheese, balsamic tomatoes, duroc bacon,
candied walnuts 12.5

DESSERT

KIMO'S ORIGINAL HULA PIE
chocolate cookie crust, macadamia nut ice cream, hot fudge,
toasted mac nuts, whipped cream 14

KEY LIME PIE ©
graham cracker coconut crust, whipped cream 12

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, seasonal vegetables, herbed jasmine farro rice 31

FURIKAKE AHI STEAK*
sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms,
black bean bok choy, coconut bamboo rice, cucumber namasu 35

ROASTED TRISTAN LOBSTER
two ¼ lb. tristan da cunha tails, roasted with a basil garlic glaze,
herbed jasmine farro rice, butter & lemon 69

SEAFOOD HOT POT ©
lobster, shrimp, scallops, fresh fish, oyster mushrooms, coconut cilantro broth,
jasmine rice 37

BANANA LEAF STEAMED FISH & SHRIMP
ponzu, yuzu, sizzling sesame oil, cilantro, mushrooms, coconut bamboo rice,
black bean bok choy 33

DUKE'S FAVORITES

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH
parmesan & panko dusted, lemon caper butter, seasonal vegetables, herbed jasmine farro rice 36

GREATER OMAHA'S ANGUS PRIME RIB* (WHILE IT LASTS)
choice of 14 oz. traditional hand carved or dry rubbed and fire grilled "duke's style",
mashed yukon gold potatoes, grilled asparagus 39

MAINLANDERS

FILET MIGNON*
greater omaha's corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce,
creamed corn, mashed yukon gold potatoes 47

RIBS & CHICKEN PLATE LUNCH
a local favorite from the streets of waikiki
true story farms heirloom kurobuta pork ribs, mango bbq sauce, grilled huli chicken,
jasmine rice, macaroni salad, bok choy macadamia nut slaw 29

WILD MUSHROOM & SPINACH RAVIOLI
vegan ravioli, coconut ginger vegetable broth, roasted sweet potatoes, locally sourced vegetables 28

Take it Surfing *add to your entrée*

COCONUT SHRIMP 13

DUKE'S GLAZED 1/4 LB. TRISTAN LOBSTER TAIL 29

© 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 food borne illness.
20% will be added to parties of eight or more. Water is served upon request only, per county ordinance