

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 Kahamamoku

WINES BY THE BOTTLE

TINY BUBBLES [375ML/750ML]

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

WHITES & ROSÉ [375ML/750ML]

KINGS RIDGE pinot gris willamette valley, oregon	44
FOXEN chenin blanc santa maria valley	48
REEVE vermentino sonoma county	62
STORM sauvignon blanc santa ynez valley	48
DUCKHORN sauvignon blanc north coast	32/64
MERRY EDWARDS sauvignon blanc russian river valley	72
MASSICAN ‘ANNIA’ white blend napa valley	62
LA CREMA chardonnay russian river valley	56
DAVID FINLAYSON ‘CAMINO AFRICANA’ chardonnay Stellenbosch, South Africa	62
ZD chardonnay California	66
CHANIN ‘LOS ALAMOS’ chardonnay Santa Barbara County	72
ROMBAUER chardonnay Carneros	42/84
KISTLER ‘LES NOISETIERS’ chardonnay Sonoma Coast	95
FAR NIENTE chardonnay Napa Valley	99
WAYFARER chardonnay Fort Ross-Seaview, Sonoma Coast	120
CHÂTEAU MIRAVAL rosé Côte de Provence, France	52

REDS

PIRO WINE CO. ‘POINTS WEST’ pinot noir Santa Barbara County	62
LICHEN ‘MOONGLOW’ pinot noir Anderson Valley	68
DELMORE pinot noir Humboldt County	72
TWOMEY pinot noir Russian River Valley	98
MAGGY HAWK ‘JOLIE’ pinot noir Anderson Valley	105
ZENA CROWN pinot noir Eola-Amity Hills, OR	125
ZUCCARDI ‘POLIGONOS’ malbec Uco Valley, Argentina	52
BEDROCK ‘OLD VINE’ Zinfandel California	44
SHAFFER ‘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, CA	85
UNION SACRÉ cabernet franc Paso Robles	46
FINCA DECERO cabernet sauvignon Mendoza, Argentina	55
HEITZ cabernet sauvignon Napa Valley	95
SILVER OAK cabernet sauvignon Alexander Valley	125
CHAPPELLET ‘SIGNATURE’ cabernet sauvignon Napa Valley	140
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, choice of vodka, tequila or rum	16
GUAVA DAIQUIRI kōloa silver rum, elderflower liqueur, guava purée, fresh lime juice	17
MOANA MARGARITA astral silver, fresh lime, sweet-n-sour, hand shaken, grand marnier - duke’s version of the cadillac	17
LAVENDER YUZU LEMONADE tito’s housemade vodka, yuzu sake, lavender, fresh lime juice, topped with soda	17
MAUI WATERMELON ketel one botanical cucumber & mint, fresh watermelon, lemon juice, St-Germain	16

ZERO PROOF

THE VOLCANO blended coconut and strawberry	10
WATERMELON MINT LEMONADE fresh watermelon, mint & lemonade	8

WINES BY THE GLASS

POEMA brut cava, Spain	12/18/46
MONT GRAVET rosé Pays d’Oc, France	11/16.5/42
LA FIERA pinot grigio Della Venezia, Italy	11/16.5/42
SELBACH ‘INCLINE’ riesling Mosel, Germany	11/16.5/42
MOHUA sauvignon blanc Marlborough, NZL	12/18/46
MORGAN sauvignon blanc Arroyo Seco	14/21/54
CHAMISAL chardonnay San Luis Obispo Coast	12/18/46
TYLER chardonnay Santa Barbara County	15/22.5/58
JORDAN chardonnay Russian River Valley	20/30/78

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.

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, sparkling water, grapefruit	17
COCO ESPRESSO MARTINI ketel one vodka, coffee liqueur, espresso, coco Lopez	17
BLACK SALT BLOODY MARY duke’s house made bloody mary mix, chili de arbol infused ketel one vodka, lava salt & tajin rim	16

POG SLUSHIE hawaii grown fruit juice slushie	10
BUNDABERG SODA ginger beer or guava	8

‘REMY SAVES THE SEA’ rosé of carignane Sonoma County	14/21/54
THE PINOT PROJECT pinot noir California	13/19.5/50
BLOODROOT pinot noir Sonoma County	17/25.5/66
ROBERT HALL merlot Paso Robles	13/19.5/50
JOEL GOTT ‘PALISADES’ red blend California	10/15/38
STOLPMAN ‘LA CUADRILLA’ syrah blend Ballard Canyon	13/19.5/50
CAPE D’OR cabernet sauvignon South Africa	12/18/46
CHARLES SMITH ‘SUBSTANCE’ cabernet sauvignon Columbia Valley, WA	16/24/62

BEERS ON TAP

Duke’s proudly uses the 29° Blizzard Draft System

DUKE’S BLONDE stone brewing escondido, ca	8.5
SALTY CREW BLONDE ALE coronado brewing coronado, ca	8.5
LONGBOARD LAGER kona brewing co. kona, hi	8.5
BIG WAVE GOLDEN ALE kona brewing co. kona, hi	8.5
MANGO CART WHEAT golden road brewing los angeles, ca	8.5
ORANGE WHEAT hangar 24 brewing redlands, ca	8.5
PACIFICO grupo modelo mazatlán, mexico	8.5
STELLA ARTOIS brouwerij artois leuven, belgium	8.5
MODELO ESPECIAL grupo modelo mazatlán, mexico	8.5
VOODOO RANGER JUICY HAZE new belgium brewing fort collins, co	10
COCONUTORIOUS AMBER ALE four sons brewing huntington beach, ca	8.5
DELICIOUS IPA stone brewing escondido, ca	10
WEST COAST IPA green flash san diego, ca	10
HIGHWAY TO PALE flashpoint brewing huntington beach, ca	8.5
RIDE ON IPA golden road brewing los angeles, ca	10
805 firestone walker brewing paso robles, ca	8.5
COORS LIGHT coors brewing golden, co	7.5
PINEAPPLE CIDER ace brewing sonoma county, ca	10
RUN WILD NON-ALCOHOLIC IPA athletic brewing co. san diego, ca	8

CANNED

CUTWATER COCKTAILS mango margarita or lime ranch water	9
HIGH NOON SELTZER watermelon or black cherry	9

ISLAND NIGHTS

BURGER & BEER MONDAY

3pm - close | barefoot bar
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 fresh avocado, served with
chips & salsa | 13

\$8 margaritas all night

SURF & TURF THURSDAY

4pm – close
lobster, steak, scallops, & shrimp
specials all night

ALOHA FRIDAY

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

BRUNCH SATURDAY & SUNDAY

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



TO START

CRISPY COCONUT SHRIMP

lilikoï chili water, pickled cucumbers 18

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi aioli 19

KOREAN STICKY RIBS

crispy true story farms heirloom kurobuta pork ribs, spicy gochujang glaze,
fresh herbs, lime 18

CRAB WONTONS

crabmeat, cream cheese, macadamia nuts,
mustard plum sauce 16.5

BLACK BEAN NACHOS

house fried tortilla chips, cheddar, pepper jack & queso fresco,
chipotle crema, guacamole, pico de gallo, jalapeños 14
add duroc kalua pork or all natural chicken 4

MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 16

PANKO-CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 17.5

FRESH FISH CHOWDER

creamy new england style 13

SASHIMI* (LIMITED AVAILABILITY)

fresh ahi, wasabi edamame salad, pickled ginger, shoyu 21

BEVERAGES

BUBBLES

glass 10 | bottle 34

MIMOSA

traditional or island style 10

PPOG

fresh hawaiian juices, pineapple,
passion, orange & guava 5

APEROL SPRITZ

prosecco, aperol, soda, orange 13

KIDS’ BRUNCH

kids 12 & under, all items served with choice of breakfast potatoes, rice, fries or fresh fruit

PANCAKES

short stack of buttermilk pancakes 11

BACON AND AN EGG*

farm fresh egg your way, duroc bacon 12

FRIED CHICKEN

crispy all natural chicken strips, panko breaded, ranch dipping sauce 11

FRESH FISH & CHIPS

battered, fried crisp, tartar sauce 13

CHEESEBURGER*

1/4 lb. usda choice beef, cheddar cheese 9.5

ALL DAY BREAKFAST

ONOLICIOUS FRESH FRUIT BOWL

half a papaya, pineapple, seasonal berries, lilikoï yogurt,
coconut cornflake crumble 11

BREAKFAST SANDWICH

brioche bun, slow roasted kalua pork, fried egg, bacon,
firecracker aioli, white cheddar cheese, avocado, tomato,
breakfast potatoes 16

FARMER’S OMELET

asparagus, mushrooms, tomato, sliced avocado,
cheddar & jack cheese, hollandaise 17
add applewood-smoked ham or bacon 3
egg whites available

SIGNATURE BRUNCH

DUKE’S EGGS BENEDICT*

shaved duroc smoked ham, poached eggs,
english muffin, hollandaise, breakfast potatoes 19

SAUTÉED MAC NUT & HERB-CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, jasmine rice,
macaroni salad, bok choy macadamia nut slaw 25

LOCO MOCO*

1/2 lb angus chuck & brisket burger patty,
jasmine rice, fried egg, mushroom gravy 19

LUNCH

FISH TACOS

grilled or beer battered, flour tortillas, tomatillo sauce, cabbage,
pico de gallo, queso fresco, chipotle salsa, tortilla chips 19.5
add guacamole 1.5

RIBS & CHICKEN PLATE LUNCH

a local favorite from the streets of waikiki
true story farms heirloom kurobuta pork ribs, mango bbq
sauce, grilled huli huli chicken, jasmine rice, macaroni salad,
bok choy macadamia nut slaw 23

FISH & CHIPS

beer battered, meyer lemon remoulade,
bok choy macadamia nut slaw, fries 21.5

CAESAR

romaine, parmesan, lemon-anchovy dressing,
focaccia crumble 11

HAWAIIAN BREAKFAST*

two eggs your way, nine-grain wheat toast,
choice of bacon or linguica sausage 16.5

COCONUT-CRUSTED FRENCH TOAST

sweet bread, maple syrup, papaya, seasonal berries 16.5

AVOCADO TOAST*

nine-grain wheat, balsamic tomatoes, arugula,
watermelon radish, poached egg 14
add bacon 3

STEAK & EGGS*

greater omaha’s grass fed 6 oz prime sirloin,
two eggs your way, mushroom gravy, breakfast potatoes 23

BEACH BOY BREAKFAST BURRITO

flour tortilla filled with eggs, linguica sausage,
duroc applewood-smoked bacon, cheddar & jack cheese,
pico de gallo, charred jalapeño crema, breakfast
potatoes 17.5

LOBSTER BENEDICT

soft poached egg, english muffin,
butter poached lobster, lobster hollandaise 32

DUKE’S CLASSIC BURGER*

1/2 lb angus chuck & brisket blend, white cheddar,
maui island dressing, iceberg, tomato, onion, pickles,
brioche bun, fries 18
add duroc bacon 3 or avocado 2
veggie burger & gluten-free bun available

CHILLED SHRIMP SALAD

local greens, maui onions, citrus avocado,
yuzu 1000 dressing, tomato, cucumber,
hard-boiled egg, lemon vinaigrette 19

SEARED AHI BOWL*

seared rare, furikake crust, seaweed salad, wasabi edamame,
kimchi, pickled cucumbers, diced avocado, jasmine rice,
yuzu ponzu 22.5

 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 meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 20% gratuity will be added to parties of eight or more. Water is served upon request only, per county ordinance