

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 NOISSETIERS’ chardonnay Sonoma Coast	95
FAR NIENTE chardonnay Napa Valley	99
WAYFARER chardonnay Fort Ross-Seaview, Sonoma Coast	120
CHÂTEAU MIRAVAL rosé Côtes 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
SHAFER ‘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

17

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
BULLEIT RYE OLD FASHIONED bulleit rye, angostura bitters, orange, black cherry	16

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

‘REMY SAVES THE SEA’ rosé of Cagnan 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
COCONOTORIOUS 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



PŪPŪS

CRISPY COCONUT SHRIMP
lilikoi chili water, pickled cucumbers 18

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

SASHIMI* (LIMITED AVAILABILITY)
fresh ahi, wasabi edamame salad, pickled ginger, shoyu 21

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

FRESH FISH CHOWDER
creamy new england style 13

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

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

FIELD & FARM

ROCKET* ⑥
arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 12.5

CAESAR
romaine, parmesan, lemon-anchovy dressing, focaccia crumbles 11

WEDGE ⑥
iceberg, blue cheese, balsamic tomatoes, duroc bacon, candied walnuts 13

DESSERT

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

KEY LIME PIE ⑥
graham cracker coconut crust, whipped cream 13

SWIMMERS *the fresh fish we serve are available according to their season in keeping with hawaiian fishing traditions, sustainability practices and respect for the kai (sea)*

BAKED “DUKE’S FISH”
garlic, lemon & sweet basil glaze, seasonal vegetables, herbed jasmine farro rice 33

FURIKAKE AHI STEAK*
sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, coconut lychee rice, cucumber namasu 36

ROASTED TRISTAN LOBSTER
two 6oz. tristan da cunha tails, roasted with a basil garlic glaze, herbed jasmine farro rice, butter & lemon 69

SEAFOOD HOT POT ⑥
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 lychee rice, black bean bok choy 35

DUKE’S FAVORITES

SAUTÉED MAC NUT & HERB-CRUSTED FRESH FISH
parmesan & panko dusted, lemon caper butter, seasonal vegetables, herbed jasmine farro rice 37

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 49

RIBS & CHICKEN PLATE
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 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 6OZ. TRISTAN LOBSTER TAIL 29

⑥ 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