

IN HAWAI'I 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 HAWAI'I RENOWNED AS THE WORLD'S CENTER OF UNDERSTANDING AND FELLOWSHIP. **ALOHA TO YOU.**

Duke Kahanamoku

WINES BY THE BOTTLE

TINY BUBBLES (375ML/750ML)

FRATELLI COSMO prosecco italy	52
VEUVE CLICQUOT brut champagne reims, france	75/150
DOM PÉRIGNON brut champagne épernay, france	399

WHITES & ROSÉ (375ML/750ML)

KINGS RIDGE pinot gris willamette valley, oregon	52
FOXEN chenin blanc santa maria valley	48
REEVE vermentino sonoma county	62
STORM sauvignon blanc santa ynez valley	52
DUCKHORN sauvignon blanc north coast	32/64
MERRY EDWARDS sauvignon blanc russian river valley	72
MASSICAN ‘ANNIA’ white blend napa valley	62
DAVID FINLAYSON ‘CAMINO AFRICANA’ chardonnay Stellenbosch, South Africa	62
ZD chardonnay california	66
LA CREMA chardonnay russian river valley	68
CHANIN ‘LOS ALAMOS’ chardonnay santa barbara county	72
ROMBAUER chardonnay carneros	42/84
KISTLER ‘LES NOISETIERS’ chardonnay sonoma coast	99
FAR NIENTE chardonnay napa valley	105
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
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
OUR LADY OF GUADALUPE pinot noir sta. rita hills	140
ZUCCARDI ‘POLIGONOS’ malbec uco valley, argentina	56
BEDROCK ‘OLD VINE’ zinfandel california	52
THE OJAI VINEYARD syrah santa barbara county	54
ORIN SWIFT ‘8 YEARS IN THE DESERT’ red blend california	72
JONATA ‘TODOS’ red blend ballard canyon, ca	85
K VINTNERS ‘THE CREATOR’ cabernet/syrah blend walla walla valley, wa	125
UNION SACRÉ cabernet franc paso robles	52
AD RIPA cabernet sauvignon happy canyon of santa barbara	78
HEITZ cabernet sauvignon napa valley	95
SILVER OAK cabernet sauvignon alexander valley	125
CHATEAU MONTELENA cabernet sauvignon napa valley	135
CHAPPELLET ‘SIGNATURE’ cabernet sauvignon napa valley	140
PAUL HOBBS cabernet sauvignon napa valley	155
LA JOTA cabernet sauvignon howell mountain	205

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	17

DUKE’S MAI TAI our signature cocktail made with aloha; fresh hawaiian juices with two types of rum	17
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LYCHEE MARTINI a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up	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

ZERO PROOF

THE VOLCANO blended coconut and strawberry	10
WATERMELON MINT LEMONADE fresh watermelon, mint & lemonade	8
POG SLUSHIE hawaii grown fruit juice slushie	10

BUNDABERG SODA ginger beer or guava	8
ROOT BEER SODA maui brewing co.	8
FRESH FLAVORED LEMONADES your choice of strawberry, lavender, or lychee	8

WINES BY THE GLASS

POEMA brut cava, spain	13/50
MONT GRAVET rosé pays d’oc, france	12/18/46
LA FIERA pinot grigio della venezia, italy	12/18/46
SELBACH ‘INCLINE’ riesling mosel, germany	12/18/46
MOHUA sauvignon blanc marlborough, nzl	13/19.5/50
ST. SUPÉRY sauvignon blanc napa valley	15/22.5/58
CHAMISAL chardonnay san luis obispo coast	13/19.5/50
TYLER chardonnay santa barbara county	16/24/60
PRIDE chardonnay napa valley	20/30/78

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	12/18/46
STOLPMAN ‘LA CUADRILLA’ syrah blend ballard canyon	13/19.5/50
CAPE D’OR cabernet sauvignon south africa	13/19.5/50
OBSIDIAN cabernet sauvignon red hills lake county, ca	18/27/70

BEERS ON TAP

Duke’s proudly uses the 29° Blizzard Draft System

DUKE’S BLONDE stone brewing escondido, ca	8.5/11.5
MICHELOB ULTRA michelob brewing st. louis	7.5/10.5
COORS LIGHT coors brewing golden, co	7.5/10.5
PACIFICO grupo modelo mazatlán, mexico	8.5/11.5
STELLA ARTOIS brouwerij artois leuven, belgium	8.5/11.5
MODELO ESPECIAL grupo modelo mazatlán, mexico	8.5/11.5
LONGBOARD LAGER kona brewing co. kona, hi	8.5/11.5
SALTY CREW BLONDE ALE coronado brewing coronado, ca	8.5/11.5
805 firestone walker brewing paso robles, ca	8.5/11.5
BIG WAVE GOLDEN ALE kona brewing co. kona, hi	8.5/11.5
ORANGE WHEAT hangar 24 brewing redlands, ca	8.5/11.5
MANGO CART WHEAT golden road brewing los angeles, ca	8.5/11.5
HIGHWAY TO PALE flashpoint brewing huntington beach, ca	8.5/11.5
DELICIOUS IPA stone brewing escondido, ca	10/13
WEST COAST IPA green flash san diego, ca	10/13
BIG SWELL IPA maui brewing co. maui, hi	10/13
VOODOO RANGER JUICY HAZE new belgium brewing fort collins, co	10/13
COCONUTORIOUS AMBER ALE four sons brewing huntington beach, ca	8.5/11.5

CANNED

RUN WILD IPA athletic brewing co. san diego, ca <i>non-alcoholic</i>	9
MEXICAN LAGER capacity brewing co. california <i>non-alcoholic</i>	9
HIGH NOON SELTZER watermelon or black cherry	9
SUN CRUISER vodka iced tea	10

We are working to eliminate single-use plastic and glass products for the health of our oceans, our favorite places to play.

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 mahi-mahi, kalua pork or fresh avocado, served with chips & salsa | 14

\$8 margaritas all night

SURF & TURF WEDNESDAY & 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

lilikoi chili water, pickled cucumbers 19

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi aioli 21

KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 19

FRESH FISH CHOWDER

creamy new england style 13

CAESAR

romaine, parmesan, lemon-anchovy dressing, focaccia crumble 13

CRAB WONTONS

crabmeat, cream cheese, macadamia nuts, mustard plum sauce 18

MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 17

BLACK BEAN NACHOS

house fried tortilla chips, cheddar, pepper jack & queso fresco, chipotle crema, guacamole, pico de gallo, jalapeños 15
add duroc kalua pork or all natural chicken 4

SASHIMI* *(LIMITED AVAILABILITY)*

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

PANKO-CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 18

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 12

BACON AND AN EGG*

farm fresh egg your way, duroc bacon 13

FRIED CHICKEN

crispy all natural chicken strips, panko breaded, ranch dipping sauce 13

FRESH FISH & CHIPS

battered, fried crisp, tartar sauce 15

CHEESEBURGER*

1/4 lb. usda choice beef, cheddar cheese 11

ALL DAY BREAKFAST

ONOLICIOUS FRESH FRUIT BOWL

half a papaya, pineapple, seasonal berries, lilikoi 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 17

FARMER’S OMELET

asparagus, mushrooms, tomato, sliced avocado, cheddar & jack cheese, hollandaise 18
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 21

SAUTÉED MAC NUT & HERB-CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, jasmine rice, macaroni salad, bok choy macadamia nut slaw 26

LOCO MOCO*

1/2 lb angus chuck & brisket burger patty, jasmine rice, fried egg, mushroom gravy 21

LUNCH

FISH TACOS

grilled or beer battered mahi-mahi, flour tortillas, tomatillo sauce, cabbage, pico de gallo, queso fresco, chipotle salsa, tortilla chips 21
add guacamole 1.5

RIBS & CHICKEN PLATE LUNCH

a local favorite from the streets of waikiki
compart family farms pork, mango bbq sauce, grilled huli huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw 25

FISH & CHIPS

beer battered mahi-mahi, meyer lemon remoulade, bok choy macadamia nut slaw, fries 23

HAWAIIAN BREAKFAST*

two eggs your way, nine-grain wheat toast, choice of bacon or linguíça sausage 17

COCONUT-CRUSTED FRENCH TOAST

sweet bread, maple syrup, papaya, seasonal berries 17

AVOCADO TOAST*

nine-grain wheat, balsamic tomatoes, arugula, watermelon radish, poached egg 15
add bacon 3

STEAK & EGGS*

greater omaha’s grass fed 6 oz prime sirloin, two eggs your way, mushroom gravy, breakfast potatoes 25

BEACH BOY BREAKFAST BURRITO

flour tortilla filled with eggs, linguíça sausage, duroc applewood-smoked bacon, cheddar & jack cheese, pico de gallo, charred jalapeño crema, breakfast potatoes 19

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 19.5
add duroc bacon 3 or avocado 2
veggie burger & gluten-free bun available

CHILLED SHRIMP SALAD ⑥

local greens, maui onions, citrus avocado, yuzu 1000 dressing, tomato, cucumber, hard-boiled egg, lemon vinaigrette 21

SEARED AHI BOWL*

seared rare, furikake crust, seaweed salad, wasabi edamame, kimchi, pickled cucumbers, diced avocado, jasmine rice, yuzu ponzu 23

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. | A 5% surcharge will be added to takeout orders. Water is served upon request only, per county ordinance