

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 Kahamamikeu

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 17
our signature cocktail made with aloha; fresh hawaiian juices with two types of rum

LYCHEE MARTINI 17
a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up

COCO ESPRESSO MARTINI 17
ketel one vodka, coffee liqueur, espresso, coco lopez

MAKER'S MARK OLD FASHIONED 16
maker's mark, angostura bitters, orange, black cherry

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 8
ginger beer or guava

ROOT BEER SODA 8
maui brewing co.

FRESH FLAVORED LEMONADES 8
your choice of strawberry, lavender, or lychee

WINES BY THE GLASS

6oz/9oz/BTL

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 13/19.5/50
pinot noir | california

BLOODROOT 17/25.5/66
pinot noir | sonoma county

ROBERT HALL 13/19.5/50
merlot | paso robles

JOEL GOTT 'PALISADES' 12/18/46
red blend | california

STOLPMAN 'LA CUADRILLA' 13/19.5/50
syrah blend | ballard canyon

CAPE D'OR 13/19.5/50
cabernet sauvignon | south africa

OBSIDIAN 18/27/70
cabernet sauvignon | red hills lake county, ca

BEERS ON TAP

16oz/20oz

Duke's proudly uses the 29° Blizzard Draft System

DUKE'S BLONDE 8.5/11.5
stone brewing | escondido, ca

MICHELOB ULTRA 7.5/10.5
michelob brewing | st. louis

COORS LIGHT 7.5/10.5
coors brewing | golden, co

PACIFICO 8.5/11.5
grupo modelo | mazatlán, mexico

STELLA ARTOIS 8.5/11.5
brouwerij artois | leuven, belgium

MODELO ESPECIAL 8.5/11.5
grupo modelo | mazatlán, mexico

LONGBOARD LAGER 8.5/11.5
kona brewing co. | kona, hi

SALTY CREW BLONDE ALE 8.5/11.5
coronado brewing | coronado, ca

805 8.5/11.5
firestone walker brewing | paso robles, ca

BIG WAVE GOLDEN ALE 8.5/11.5
kona brewing co. | kona, hi

ORANGE WHEAT 8.5/11.5
hangar 24 brewing | redlands, ca

MANGO CART WHEAT 8.5/11.5
golden road brewing | los angeles, ca

HIGHWAY TO PALE 8.5/11.5
flashpoint brewing | huntington beach, ca

DELICIOUS IPA 10/13
stone brewing | escondido, ca

WEST COAST IPA 10/13
green flash | san diego, ca

BIG SWELL IPA 10/13
maui brewing co. | maui, hi

VOODOO RANGER JUICY HAZE 10/13
new belgium brewing | fort collins, co

COCONUTORIOUS AMBER ALE 8.5/11.5
four sons brewing | huntington beach, ca

CANNED

RUN WILD IPA 9
athletic brewing co. | san diego, ca
non-alcoholic

MEXICAN LAGER 9
capacity brewing co. | california
non-alcoholic

HIGH NOON SELTZER 9
watermelon or black cherry

SUN CRUISER 10
vodka iced tea

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

MACADAMIA NUT HUMMUS

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

CRAB WONTONS

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

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

FIELD & FARM

CAESAR

romaine, parmesan, lemon-anchovy dressing, focaccia crumbles 13
with all natural chicken 21
with fresh fish 22

CHILLED SHRIMP SALAD ©

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

MANGO BBQ CHICKEN SALAD

fried or grilled all natural chicken, mango bbq sauce, romaine,
black beans, pepper jack cheese, roasted corn, avocado-tomato salsa,
buttermilk dressing 20.5

DESSERT

KIMO'S ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream,
hot fudge, toasted mac nuts, whipped cream 15

KEY LIME PIE ©

graham cracker coconut crust, whipped cream 14

PINEAPPLE UPSIDE DOWN CAKE

dark rum & caramel sauce, toasted coconut, vanilla ice cream 14

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)*

SAUTÉED MAC NUT & HERB-CRUSTED FRESH FISH

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

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

SEARED AHI BOWL*

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

FISH & CHIPS

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

ROASTED DUKE'S FISH

plate lunch style, basil lemon glaze, jasmine rice,
macaroni salad, bok choy macadamia nut slaw 24

MAINLANDERS

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

MANGO BBQ BURGER*

1/2 lb. angus chuck & brisket blend, duroc bacon, cheddar, mango bbq sauce, crispy onion strings,
iceberg, tomato, brioche bun, fries 21

KALUA PORK SANDWICH

imu cooked compart family farms duroc pork, mango bbq sauce, onion strings,
apple cider slaw, brioche bun, fries 19
gluten-free bun available

HAWAIIAN PLATE LUNCHES

local favorites from the streets of waikiki all served with jasmine rice, macaroni salad, & bok choy macadamia nut slaw

RIBS & CHICKEN PLATE LUNCH

compart family farms pork, mango bbq sauce,
grilled huli huli chicken 25

HULI HULI CHICKEN

grilled all natural chicken breast, shoyu,
garlic, ginger marinade 19

MANGO PORK RIBS

compart family farms pork ribs,
mango bbq sauce 21.5

HURRICANE CHICKEN

panko crusted all natural chicken breast,
gochujang aioli, soy mirin drizzle,
sesame furikaki sprinkle 21

COCONUT SHRIMP

crispy coconut panko crusted shrimp,
lilikoi chili water dip 21.5

© Gluten-conscious - our kitchen prepares items with gluten-free ingredients; however, our facility is not gluten-free and
also prepares menu items that contain wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish.

*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