

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 Kahanamoku*

## WINES BY THE BOTTLE

### TINY BUBBLES (375ML/750ML)

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

### WHITES & ROSÉ (375ML/750ML)

<b>KINGS RIDGE</b> pinot gris   willamette valley, oregon	52
<b>FOXEN</b> chenin blanc   santa maria valley	48
<b>REEVE</b> vermentino   sonoma county	62
<b>STORM</b> sauvignon blanc   santa ynez valley	52
<b>DUCKHORN</b> sauvignon blanc   north coast	32/64
<b>MERRY EDWARDS</b> sauvignon blanc   russian river valley	72
<b>MASSICAN 'ANNIA'</b> white blend   napa valley	62
<b>DAVID FINLAYSON 'CAMINO AFRICANA'</b> chardonnay   Stellenbosch, south africa	62
<b>ZD</b> chardonnay   california	66
<b>LA CREMA</b> chardonnay   russian river valley	68
<b>CHANIN 'LOS ALAMOS'</b> chardonnay   santa barbara county	72
<b>ROMBAUER</b> chardonnay   carneros	45/88
<b>KISTLER 'LES NOISSETIERS'</b> chardonnay   sonoma coast	105
<b>FAR NIENTE</b> chardonnay   napa valley	110
<b>WAYFARER</b> chardonnay   fort ross-seaview, sonoma coast	120
<b>CHÂTEAU MIRAVAL</b> rosé   côtes de provence, france	52

### REDS

<b>PIRO WINE CO. 'POINTS WEST'</b> pinot noir   santa barbara county	66
<b>DELMORE</b> pinot noir   humboldt county	72
<b>TWOMEY</b> pinot noir   russian river valley	98
<b>MAGGY HAWK 'JOLIE'</b> pinot noir   anderson valley	105
<b>ZENA CROWN</b> pinot noir   eola-amity hills, or	125
<b>OUR LADY OF GUADALUPE</b> pinot noir   sta. rita hills	140
<b>ZUCCARDI 'POLIGONOS'</b> malbec   uco valley, argentina	56
<b>BEDROCK 'OLD VINE'</b> zinfandel   california	58
<b>THE OJAI VINEYARD</b> syrah   santa barbara county	62
<b>ORIN SWIFT '8 YEARS IN THE DESERT'</b> red blend   california	72
<b>JONATA 'TODOS'</b> red blend   ballard canyon, ca	85
<b>K VINTNERS 'THE CREATOR'</b> cabernet/syrah blend   walla walla valley, wa	125
<b>UNION SACRÉ</b> cabernet franc   paso robles	54
<b>AD RIPA</b> cabernet sauvignon   happy canyon of santa barbara	78
<b>HEITZ</b> cabernet sauvignon   napa valley	95
<b>SILVER OAK</b> cabernet sauvignon   alexander valley	125
<b>CHATEAU MONTELENA</b> cabernet sauvignon   napa valley	135
<b>CHAPPELLET 'SIGNATURE'</b> cabernet sauvignon   napa valley	140
<b>PAUL HOBBS</b> cabernet sauvignon   napa valley	155
<b>LA JOTA</b> cabernet sauvignon   howell mountain	205



HAWAII'S GREATEST ATHLETE  
& AMBASSADOR OF ALOHA

## 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

## COCKTAILS

<b>POG COCKTAIL</b>	17
100% hawaii grown fruit juice slushie, choice of vodka, tequila or rum	
<b>GUAVA DAIQUIRI</b>	17
kōloa silver rum, st-germain, guava purée, fresh lime juice	
<b>MOANA MARGARITA</b>	17
astral silver, fresh lime, sweet-n-sour, hand shaken, grand marnier - duke's version of the cadillac	
<b>LAVENDER YUZU LEMONADE</b>	17
tito's housemade vodka, yuzu sake, lavender, fresh lime juice, topped with tonic	
<b>MAUI WATERMELON</b>	17
ketel one botanical cucumber & mint, fresh watermelon, lemon juice, st-germain, with a tajín rim	

## ZERO PROOF

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

## WINES BY THE GLASS

<b>POEMA</b>	13/50
brut   cava, spain	
<b>MONT GRAVET</b>	13/19.5/50
rosé   pays d'oc, france	
<b>LA FIERA</b>	13/19.5/50
pinot grigio   della venezia, italy	
<b>SELBACH 'INCLINE'</b>	13/19.5/50
riesling   mosel, germany	
<b>MOHUA</b>	14/21/54
sauvignon blanc   marlborough, nzl	
<b>ST. SUPÉRY</b>	16/24/62
sauvignon blanc   napa valley	
<b>CHAMISAL</b>	14/21/54
chardonnay   san luis obispo coast	
<b>TYLER</b>	16/24/60
chardonnay   santa barbara county	
<b>PRIDE</b>	20/30/78
chardonnay   napa valley	

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

<b>DUKE'S MAI TAI</b>	18
our signature cocktail made with aloha; fresh hawaiian juices with two types of rum	

<b>LYCHEE MARTINI</b>	17
a perfectly balanced blend of pau vodka, st-germain, lychee purée, lemon, served up	
<b>COCO ESPRESSO MARTINI</b>	17
ketel one vodka, mr. black coffee liqueur, bailey's, espresso, coco lopez	

<b>LEI'D BACK OLD FASHIONED</b>	19
duke's barrel select maker's mark, angostura bitters, orange, filthy black cherry	

<b>GINGER BEER</b>	8
<b>HENRY'S VANILLA CREAM SODA</b>	8
<b>FRESH FLAVORED LEMONADES</b>	8
your choice of strawberry, lavender, or lychee	
<b>DIRTY SODA</b>	9
coconut cream, fresh lime, choice of soda	

<b>THE PINOT PROJECT</b>	14/21/54
pinot noir   california	
<b>BLOODROOT</b>	17/25.5/66
pinot noir   sonoma county	
<b>ROBERT HALL</b>	14/21/54
merlot   paso robles	
<b>JOEL GOTT 'PALISADES'</b>	13/19.5/50
red blend   california	
<b>STOLPMAN 'LA CUADRILLA'</b>	13/19.5/50
syrah blend   ballard canyon	
<b>CAPE D'OR</b>	14/21/54
cabernet sauvignon   south africa	
<b>OBSIDIAN</b>	18/27/70
cabernet sauvignon   red hills lake county, ca	

## BEERS ON TAP

*Duke's proudly uses the 29<sup>o</sup> Blizzard Draft System*

<b>DUKE'S BLONDE</b>	9/12
stone brewing   escondido, ca	
<b>MICHELOB ULTRA</b>	8/11
michelob brewing   st. louis	
<b>COORS LIGHT</b>	8/11
coors brewing   golden, co	
<b>PACIFICO</b>	9/12
grupo modelo   mazatlán, mexico	
<b>STELLA ARTOIS</b>	9/12
brouwerji artois   leuven, belgium	
<b>MODELO NEGRA</b>	9/12
grupo modelo   mazatlán, mexico	
<b>LONGBOARD LAGER</b>	9/12
kona brewing co.   kona, hi	
<b>SALTY CREW BLONDE ALE</b>	9/12
coronado brewing   coronado, ca	
<b>805</b>	9/12
firestone walker brewing   paso robles, ca	
<b>BIG WAVE GOLDEN ALE</b>	9/12
kona brewing co.   kona, hi	
<b>ORANGE WHEAT</b>	9/12
hangar 24 brewing   redlands, ca	
<b>MANGO CART WHEAT</b>	9/12
golden road brewing   los angeles, ca	
<b>HIGHWAY TO PALE</b>	9/12
flashpoint brewing   huntington beach, ca	
<b>DELICIOUS IPA</b>	10.5/13.5
stone brewing   escondido, ca	
<b>WEST COAST IPA</b>	10.5/13.5
green flash   san diego, ca	
<b>VOODOO RANGER JUICY HAZE</b>	10.5/13.5
new belgium brewing   fort collins, co	
<b>COCONUTORIOUS AMBER ALE</b>	9/12
four sons brewing   huntington beach, ca	
<b>SYNTH LIQUID ALOHA PINEAPPLE SELTZER</b>	10/13
synth beer co.   costa mesa, ca	

## CANNED

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

## PUPUS

<b>CRISPY COCONUT SHRIMP</b>	19.5
lilikoi chili water, pickled cucumbers	
<b>PANKO-CRUSTED CALAMARI</b>	18.5
guava cocktail sauce, meyer lemon remoulade	

<b>KOREAN STICKY RIBS</b>	19
crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime	

<b>CRAB WONTONS</b>	18.5
crabmeat, cream cheese, macadamia nuts, mustard plum sauce	

<b>FRESH FISH CHOWDER</b>	14
creamy new england style	

<b>POKE TACOS*</b>	21
fresh raw ahi, shoyu, maui onions, chili flakes, avocado, wasabi aioli	

## FIELD & FARM

<b>CAESAR</b>	13.5
romaine, parmesan, lemon-anchovy dressing, focaccia crumble	
<i>with all-natural chicken 21</i>	
<i>with fresh fish 22</i>	

## DUKE'S FAVORITES

<b>SEARED AHI BOWL*</b>	25
seared rare, furikake crust, seaweed salad, wasabi edamame, kimchi, pickled cucumbers, diced avocado, jasmine rice, yuzu ponzu	

<b>FISH TACOS</b>	23
grilled or beer battered mahi-mahi, flour tortillas, tomatillo sauce, cabbage, pico de gallo, queso fresco, chipotle salsa, tortilla chips	
<i>add guacamole 1.5</i>	

<b>FISH &amp; CHIPS</b>	23
beer battered mahi-mahi, meyer lemon remoulade, bok choy macadamia nut slaw, fries	

## DESSERT

<b>KIMO'S ORIGINAL HULA PIE</b>	15
chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream	

**G** 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

<b>BLACK BEAN NACHOS</b>	15
house fried tortilla chips, cheddar, pepper jack & queso fresco, chipotle crema, guacamole, pico de gallo, jalapeños	
<i>add duroc kalua pork or all-natural chicken 4</i>	

<b>MACADAMIA NUT HUMMUS</b>	17
hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac	

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

<b>WINGS OF FIRE</b>	18
buffalo, mango bbq, or gochujang glaze, cucumber, ranch dipping sauce	

<b>CHILLED SHRIMP SALAD <b>G</b></b>	23
local greens, maui onions, citrus avocado, yuzu 1000 dressing, tomato, cucumber, hard-boiled egg, lemon vinaigrette	

<b>DUKE'S CLASSIC BURGER*</b>	21
1/2 lb. angus chuck & brisket blend, white cheddar, maui island dressing, iceberg, tomato, onion, pickles, brioche bun, fries	
<i>add duroc bacon 3 or avocado 2</i>	
<i>veggie burger &amp; gluten-free bun available</i>	

<b>MANGO BBQ BURGER*</b>	22.5
1/2 lb. angus chuck & brisket blend, duroc bacon, cheddar, mango bbq sauce, crispy onion strings, iceberg, tomato, brioche bun, fries	

<b>RIBS &amp; CHICKEN PLATE</b>	27
compart family farms pork, mango bbq sauce, grilled huli huli chicken	

<b>KEY LIME PIE <b>G</b></b>	14.5
graham cracker-coconut crust, whipped cream	

<b>PINEAPPLE UPSIDE-DOWN CAKE</b>	14
dark rum & caramel sauce, toasted coconut, vanilla ice cream	