

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 Kaharamiteku*

# WINES BY THE BOTTLE

## TINY BUBBLES

<b>FRATELLI COSMO</b> prosecco   italy	42
<b>SCHRAMSBERG</b> blanc de blancs   north coast	68
<b>VEUVE CLICQUOT</b> brut   reims, france	95

## WHITES & ROSÉ

<b>STORM</b> sauvignon blanc   santa barbara county	48
<b>DUCKHORN</b> sauvignon blanc   napa valley	56
<b>PIERRE RIFFAULT 'LES 7 HOMMES'</b> sauvignon blanc   sancerre, france	58
<b>MERRY EDWARDS</b> sauvignon blanc   russian river valley	66
<b>WADE CELLARS</b> chenin blanc   california	42
<b>MOUTON NOIR 'O.P.P.'</b> pinot gris   willamette valley, or	44
<b>THE WHITE QUEEN</b> chardonnay   sonoma county	46
<b>CHANIN 'LOS ALAMOS'</b> chardonnay   santa barbara county	58
<b>ZD</b> chardonnay   california	66
<b>HANZELL</b> chardonnay   sonoma valley	78
<b>FAR NIENTE</b> chardonnay   napa valley	92

## REDS

<b>BLOODROOT</b> pinot noir   sonoma county	48
<b>PIRO WINE CO. 'POINTS WEST'</b> pinot noir   santa barbara county	52
<b>PURPLE HANDS</b> pinot noir   dundee hills, or	74
<b>TWOMEY</b> pinot noir   russian river valley	82
<b>MAGGY HAWK 'JOLIE'</b> pinot noir   anderson valley	85
<b>COBB 'EMMALINE ANN'</b> pinot noir   sonoma coast	115
<b>GIORNATA</b> barbera   paso robles	42
<b>THE OJAI VINEYARD</b> syrah   santa barbara county	46
<b>KITA 'SPE'Y'</b> red rhone blend   santa ynez valley	54
<b>BEDROCK 'OLD VINE'</b> zinfandel   california	44
<b>TURLEY</b> zinfandel   california	58
<b>ST. SUPERY 'ESTATE'</b> merlot   rutherford, napa valley	75
<b>DAOU</b> cabernet sauvignon   paso robles	59
<b>SILVER OAK</b> cabernet sauvignon   alexander valley	99
<b>CHATEAU MONTELENA</b> cabernet sauvignon   napa valley	125
<b>PAUL HOBBS</b> cabernet sauvignon   napa valley	140

*In an effort to reduce our environmental footprint, the TS 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.*

## COCKTAILS

<b>PROSPECT MARGARITA</b> herradura silver tequila, watermelon puree, with duke's house made jalapeno sour	16
<b>TROPICAL MULE</b> cutwater vodka, ginger beer, fresh pineapple, lime	15
<b>MANGO OLD FASHIONED</b> buffalo trace bourbon, black tea syrup, mango puree, orange bitters	16
<b>POG COCKTAIL</b> 100% hawaii grown fruit juice slushie, add choice of vodka, tequila or rum	16
<b>DUKE'S COVE LEMONADE</b> cutwater vodka, mango and passion fruit puree, fresh lemonade	14

<b>DUKE'S MAI TAI</b> our signature cocktail made with aloha, fresh hawaiian juices with two types of rum	16
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<b>LAVENDER COLADA</b> bacardi silver, locally sourced organic lavender simple syrup, coconut, pineapple, rum <i>add a float of dark rum for \$3</i>	16
<b>KAIUALU BREEZE</b> hendricks gin, strawberry puree, fresh pineapple juice	16

## ZERO PROOF

<b>GINGER LIME FIZZ</b> ginger beer, pineapple, lime	7	<b>POG SLUSHIE</b> hawaii grown fruit juice slushie	9
<b>VIRGIN LAVENDER COLADA</b> locally sourced organic lavender simple syrup, coconut, pineapple	9		

## WINES BY THE GLASS

<b>POEMA</b> brut   cava, spain	12	<b>TYLER</b> chardonnay   santa barbara county	15
<b>SCARPETTA</b> brut rosé   vino spumante, italy	13	<b>ROMBAUER</b> chardonnay   carneros	20
<b>CHÂTEAU MIRAVAL</b> rosé   côtes de provence, france	15	<b>A TO Z 'ESSENCE'</b> pinot noir   oregon	15
<b>HUNT &amp; HARVEST</b> sauvignon blanc   napa valley	14	<b>CAPE D'OR</b> cabernet sauvignon   south africa	12
<b>SELBACH 'INCLINE'</b> riesling   mosel, germany	11	<b>PENFOLD'S 'MAX'S'</b> cabernet sauvignon   south australia	16

## BARREL TO GLASS tap wine by the glass or 13 oz. carafe

<b>TRIENNES</b> rosé of cinsault   provence, france	11/22	<b>BANSHEE</b> pinot noir   sonoma county	13/26
<b>TIAMO 'ORGANIC'</b> pinot grigio   veneto, italy	12/24	<b>STOLPMAN 'LOVE YOU BUNCHES'</b> carbonic sangiovese   sb county	13/26
<b>MOHUA</b> sauvignon blanc   marlborough, nz	12/24	<b>THE BARREL</b> red blend   napa valley	15/30
<b>RICKSHAW</b> chardonnay   california	11/22	<b>SANTA JULIA</b> malbec   mendoza, argentina	11/22

## BEERS ON TAP

*Duke's proudly uses the 29° Blizzard Draft System*

<b>DUKE'S BLONDE</b> stone brewing, escondido	8
<b>ICE PILSNER</b> modern times, point loma	8.5
<b>KONA LONGBOARD LAGER</b> kona brewing co., big island	8.5
<b>PACIFICO</b> grupo modelo, mazatlán	8
<b>SHARKBITE RED ALE</b> pizza port brewing co., miramar	8.5
<b>SECRET SAFARI PALE ALE</b> abnormal beer co., san diego	9
<b>STONE DELICIOUS IPA</b> stone brewing, escondido	9
<b>BIG SWELL IPA</b> maui brew co., maui	8.5
<b>CALI CREAMIN</b> mother earth brewing co., vista	9
<b>HARLAND HAZY IPA</b> harland brewing co., san diego	9.5

## CANNED

<b>ASHLAND HARD SELTZER</b> blackberry lemonade or mango strawberry   gluten free	7
<b>CUTWATER COCKTAILS</b> assorted flavors, tequila paloma & vodka mule	8
<b>JUNESHINE</b> hard kombucha, seasonal selection	10
<b>ATHLETIC BREWING</b> upside dawn golden <i>non alcoholic</i>	5

## ISLAND NIGHTS

### TACO TUESDAY

3pm - close

two tacos, your choice of fresh fish, all natural chicken or kalua pork served with chips & salsa | 14

\$8 margaritas all night

\$5 pacificos all night

### SURF & TURF THURSDAY

5pm - close

lobster, steak, scallop & shrimp specials all night

### ALOHA FRIDAY

3pm - 6pm

join us in the barefoot bar for hawaiian-style live music & \$10 mai tai's

### SATURDAY & SUNDAY BRUNCH

10am - 3pm

start your weekend at duke's with brunch featuring banana macadamia nut pancakes, avocado toast, breakfast sandwich, farmers omelet, fish tacos, seared ahi bowl, duke's classic burger and many more of your duke's favorites

## TO START

### CRISPY COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 17.5

### POKE TACOS\*

fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi aioli 18.5

### KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 16.5

### CAESAR

romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing 10  
*with all natural chicken 17*  
*with fresh fish 19*

### CRAB WONTONS

crab meat, cream cheese, macadamia nuts, mustard plum sauce 15.5

### MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 15

### BLACK BEAN NACHOS

corn tortilla chips, cheddar, pepper jack & queso fresco, chipotle cream, pico de gallo, guacamole 14  
*add duroc kalua pork or all natural chicken 4*

### SASHIMI\*(LIMITED AVAILABILITY)

fresh ahi, wasabi edamame salad, pickled ginger, shoyu 19

### PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 16.5

## BEVERAGES

### BLACK SALT BLOODY MARY

tito's vodka, black lava salt rim 12

### MIMOSA

traditional or island style 8

### APEROL SPRITZ

prosecco, aperol, soda, orange 13

### POG SLUSHIE

hawaii grown fruit juice slushie 9

## KEIKI

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

### PANCAKES

short stack of buttermilk pancakes 9

### OMELET

applewood smoked ham, mild cheddar cheese 11

### BACON AND AN EGG\*

farm fresh egg your way, duroc bacon 9

### 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

## BREAKFAST

### BEACH BOY BREAKFAST BURRITO

breakfast sausage, bacon, scrambled eggs, black beans, cheddar & pepper jack cheese, topped with red chile sauce, pico de gallo, queso fresco, tortilla chips 16.5

### BANANA MACNUT PANCAKES

whipped butter, maple syrup 16.5

### LOCAL KINE EGGS\*

eggs your way, applewood smoked bacon, breakfast sausage, sourdough or wheat toast, roasted yukon gold breakfast potatoes 15.5

### AVOCADO TOAST\*

9 grain wheat, balsamic tomatoes, arugula, watermelon radish, poached egg 13.5  
*add bacon 2.5*

### COCONUT CRUSTED FRENCH TOAST

sweet bread, maple syrup, seasonal berries 15.5

### FARMER'S OMELET ©

asparagus, mushrooms, tomato, sliced avocado, cheddar & jack cheese 16.5  
*add applewood smoked ham or hawaii style spam 3*

### BREAKFAST SANDWICH

brioche bun, hawaiian style spam, fried egg, bacon, roasted tomatillo aioli, white cheddar cheese, avocado, tomato, breakfast potatoes 15.5

### DUKE'S EGGS BENEDICT\*

shaved compart family farms duroc smoked ham, poached eggs, buttermilk biscuit, hollandaise, breakfast potatoes 18

### LOCO MOCO\* ©

1/2 lb angus chuck & brisket burger patty, jasmine rice, fried egg, mushroom gravy 18

## LUNCH

### FISH TACOS

corn tortillas from el nopalito, tomatillo sauce, cabbage, pico de gallo, queso fresco, tortilla chips 19

### DUKE'S CLASSIC BURGER\*

1/2 lb angus chuck & brisket blend, white cheddar, maui island dressing, tomato, onion, pickles, brioche bun, fries 17.5  
*add duroc bacon 3 or avocado 2*  
*veggie burger & gluten free bun available*

### KALUA PORK SANDWICH

imu cooked compart family farms duroc pork, mango bbq sauce, onion strings, apple cider slaw, brioche bun, fries 16.5

### FISH & CHIPS

maui brew co. big swell ipa beer batter, meyer lemon remoulade, bok choy macadamia nut slaw, fries 19.5

### USDA PRIME STEAK & FRIES\*

double r ranch sirloin, mushroom gravy, fries, mixed green salad 21.5

### SAUTÉED MACNUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, jasmine rice, macaroni salad, bok choy macadamia nut slaw 23.5

### RIBS & CHICKEN PLATE LUNCH

*a local favorite from the streets of waikiki.*  
compart family farms pork, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw 21

### CHILLED SHRIMP SALAD ©

local greens, maui onions, citrus, avocado, yuzu 1000 dressing, tomato, cucumber, hard boiled egg, lemon vinaigrette 18

### SEARED AHI BOWL\*

seared rare, furikake crust, seaweed salad, wasabi edamame, kimchi, pickled cucumbers, diced avocado, jasmine rice, yuzu ponzu 21.5

© 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 foods may increase your risk of food borne illness.

A 22% gratuity is requested from parties of eight or more.

T S RESTAURANTS OF HAWAII AND CALIFORNIA