

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

FRATELLI COSMO prosecco italy	48
SCHRAMSBERG blanc de blancs sparkling brut north coast	68
TAITTINGER ‘LA FRANCAISE’ champagne brut france	120

WHITES & ROSÉ

STORM sauvignon blanc santa barbara county	48
ST. SUPÉRY sauvignon blanc napa valley	52
PIERRE RIFFAULT ‘LES 7 HOMMES’ sauvignon blanc sancerre, france	58
MERRY EDWARDS sauvignon blanc russian river valley	72
TRESOMM ‘MEZCLA BLANCA’ white blend valle de guadalupe, mexico	50
KINGS RIDGE pinot gris willamette valley, oregon	44
THE WHITE QUEEN chardonnay sonoma county	52
ZD chardonnay california	66
CHANIN ‘LOS ALAMOS’ chardonnay santa barbara county	72
HANZELL chardonnay sonoma valley	78
THE HILT ‘ESTATE’ chardonnay sta. rita hills	82
FAR NIENTE chardonnay napa valley	98
WAYFARER chardonnay fort ross-seaview, sonoma coast	120

LIGHTER, BRIGHTER REDS

PRESQU’ILE gamay noir santa maria valley	56
BLOODROOT pinot noir sonoma county	52
PIRO WINE CO. ‘POINTS WEST’ pinot noir santa barbara county	58
PURPLE HANDS pinot noir dundee hills, oregon	85
TWOMEY pinot noir russian river valley	92
MAGGY HAWK ‘JOLIE’ pinot noir anderson valley	98
COBB ‘EMMALINE ANN’ pinot noir sonoma coast	125
GIORNATA barbera paso robles	49

BIGGER, BOLDER REDS

THE OJAI VINEYARD syrah santa barbara county	52
MALLEA red blend santa ynez valley	58
JONATA ‘TODOS’ red blend ballard canyon	85
BEDROCK ‘OLD VINE’ zinfandel california	48
TURLEY zinfandel california	58
SILVER OAK cabernet sauvignon alexander valley	110
PAUL HOBBS cabernet sauvignon napa valley	155
MAYACAMAS cabernet sauvignon mt. veeder, napa valley	225
CHÂTEAU MONTELENA ‘ESTATE’ cabernet sauvignon calistoga, napa valley	250
ARIETTA ‘QUARTET’ bordeaux blend napa valley	135

COCKTAILS

BOOMER’S MARGARITA herradura silver tequila, watermelon purée, with duke’s housemade jalapeño sour	16
GUAVA DAIQUIRI koloa white rum, elderflower liqueur, guava purée, fresh lime juice	17
BARREL-AGED MAPLE OLD FASHIONED house-barreled maker’s mark, maple syrup, chocolate bitters, orange	16
POG COCKTAIL 100% hawaii grown fruit juice slushie, with choice of vodka, tequila or rum	16
LAVENDER YUZU LEMONADE tito’s handmade vodka, yuzu sake, lavender syrup, fresh lime juice, topped with soda	17

ZERO PROOF

GINGER LIME FIZZ ginger beer, pineapple, lime	7
POG SLUSHIE hawaii grown fruit juice slushie	9

WINES BY THE GLASS

POEMA brut cava, spain	12/46
SCARPETTA brut rosé italy	13/50
CHÂTEAU MIRAVAL rosé côtes de provence, france	15/58
MORGAN sauvignon blanc arroyo secco	14/54
SELBACH ‘INCLINE’ riesling mosel, germany	11/42
TYLER chardonnay santa barbara county	15/58

BARREL TO GLASS

tap wine by the glass or 13 oz. carafé

MONT GRAVET rosé of cinsault france	11/22
TIAMO ‘ORGANIC’ pinot grigio veneto, italy	12/24
MOHUA sauvignon blanc marlborough, nzl	12/24
CHAMISAL chardonnay san luis obispo coast	12/24

DUKE’S MAI TAI our signature cocktail made with aloha, fresh hawaiian juices and two types of rum	16
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LAVENDER COLADA bacardi silver, locally sourced organic lavender simple syrup, coconut, pineapple <i>add a float of dark rum for \$3</i>	16
SUNSET SPRITZ ketel one vodka, aperol, hibiscus syrup, sparkling water, grapefruit	17
COCO ESPRESSO MARTINI ketel one vodka, coffee liqueur, espresso, coconut syrup	17

VIRGIN LAVENDER COLADA locally sourced organic lavender simple syrup, coconut, pineapple	9
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ROMBAUER chardonnay carneros	20/78
BANSHEE pinot noir sonoma county	13/50
LIOCO pinot noir mendocino county	17/64
CAPE D’OR cabernet sauvignon south africa	12/46
DAOU cabernet sauvignon paso robles	16/62

STOLPMAN ‘LOVE YOU BUNCHES’ carbonic sangiovese sb county	13/26
THE BARREL red blend napa valley	15/30
SANTA JULIA malbec mendoza, argentina	11/22
ROBERT HALL merlot paso robles	13/26

BEERS ON TAP

Duke’s proudly uses the 29° Blizzard Draft System

DUKE’S BLONDE stone brewing, escondido	8.5
PINEAPPLE MANA WHEAT maui brewing co., maui	9
KONA LONGBOARD LAGER kona brewing co., big island	9
ESTRELLA JALISCO grupo modelo, jalisco	9
SHARK BITE RED ALE pizza port brewing co., miramar	8.5
SECRET SAFARI PALE ALE abnormal beer co., san diego	9
STONE DELICIOUS IPA stone brewing, escondido	10
BIG SWELL IPA maui brewing co., maui	9
CLEVER KIWI PILSNER burgeon beer co., carlsbad	8.5
HARLAND HAZY IPA harland brewing co., san diego	10

CANNED

ASHLAND HARD SELTZER blackberry lemonade or mango strawberry gluten-free	7
CUTWATER COCKTAILS tequila paloma or vodka mule	8
JUNESHINE p.o.g. hard kombucha	10
ATHLETIC BREWING upside dawn golden <i>non-alcoholic</i>	7.5

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.

ISLAND NIGHTS

TACO TUESDAY

3pm – close | barefoot bar

join us in the barefoot bar for two tacos, your choice of fresh fish, all-natural chicken or kalua pork, served with chips & salsa | 14

\$8 margaritas all night

\$5 estrella jalisco all night

SURF & TURF THURSDAY

4:30pm – close

lobster, steak, scallop & shrimp specials all night

ALOHA FRIDAY

3pm – 6pm | barefoot bar

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

BRUNCH SATURDAY & SUNDAY

10am – 3pm

start your weekend at duke’s with brunch featuring banana mac 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

true story farms heirloom kurobuta pork ribs, spicy gochujang glaze, fresh herbs, lime 16.5

FRESH FISH CHOWDER

creamy new england style 11

CAESAR

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

CRAB WONTONS

crabmeat, 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 kurobuta 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 handmade 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 10 & 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 & 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 MAC NUT 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*

nine-grain wheat, balsamic tomatoes, arugula, watermelon radish, poached egg 13.5
add duroc bacon 3

COCONUT-CRUSTED FRENCH TOAST

sweet bread, maple syrup, seasonal berries 15.5

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 true story farms heirloom kurobuta pork, mango bbq sauce, onion strings, apple cider slaw, brioche bun, fries 16.5

FISH & CHIPS

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

KOREAN STEAK STREET TACOS*

kalbi marinated steak, salsa verde, cabbage, onions, cilantro, flour tortillas, fresh tortilla chips 21

FARMER’S OMELET 

kale, mushrooms, tomato, sliced avocado, cheddar & jack cheese 16.5

add applewood-smoked ham or hawaiian-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 true story farms heirloom kurobuta smoked ham, poached eggs, buttermilk biscuit, hollandaise, breakfast potatoes 18

CRAB CAKE BENEDICT*

lump crab, old bay seasoning, preserved lemon, poached eggs, buttermilk biscuit, hollandaise, breakfast potatoes 26

LOCO MOCO* 

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

SAUTÉED MAC NUT & HERB-CRUSTED FRESH FISH

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

RIBS & CHICKEN PLATE LUNCH

a local favorite from the streets of waikiki
true story farms heirloom kurobuta pork ribs, 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 meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity is requested from parties of eight or more. Water is served upon request only, per county ordinance