

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 Kaharumoku

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco italy	48
SCARPETTA brut rosé italy	52
SCHRAMSBERG blanc de blancs brut north coast	75
KRUG ‘GRANDE CUVÉE’ brut champagne, france	299

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
REEVE vermentino sonoma county	62
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
DAVID FINLAYSON ‘CAMINO AFRICANA’ chardonnay Stellenbosch, South Africa	62
CHANIN ‘LOS ALAMOS’ chardonnay santa barbara county	72
OLIVIER LEFLAIVE ‘LES SÉTILLES’ chardonnay bourgogne, france	74
ROMBAUER chardonnay carneros	80
THE HILT ‘ESTATE’ chardonnay Sta. Rita Hills	82
FAR NIENTE chardonnay napa valley	99
WAYFARER chardonnay Fort Ross-Seaview, Sonoma Coast	120

LIGHTER, BRIGHTER REDS

PRESQU’ILE gamay noir Santa Maria Valley	56
PIRO WINE CO. ‘POINTS WEST’ pinot noir Santa Barbara County	58
DELMORE pinot noir Humboldt County	72
DOMAINE FAIVELEY pinot noir Mercurey, France	82
PURPLE HANDS pinot noir Dundee Hills, Oregon	85
TWOMEY pinot noir Russian River Valley	95
MAGGY HAWK ‘JOLIE’ pinot noir Anderson Valley	105
COBB ‘EMMALINE ANN’ pinot noir Sonoma Coast	125
GIORNATA barbera Paso Robles	49
UNION SACRÉ cabernet franc Paso Robles	46

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
GAJA CA’MARCANDA ‘PROMIS’ red blend Toscana, Italy	105
BEDROCK ‘OLD VINE’ zinfandel California	48
TURLEY zinfandel California	58
FINCA DECERO cabernet sauvignon Mendoza, Argentina	55
SILVER OAK cabernet sauvignon Alexander Valley	125
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 astral tequila, watermelon purée, with duke’s housemade jalapeño sour	16
GUAVA DAIQUIRI kōloa 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
DRAGON FRUIT YUZU LEMONADE tito’s handmade vodka, yuzu sake, dragon fruit 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	10

WINES BY THE GLASS

POEMA brut cava, Spain	12/18/46
TAITTINGER ‘LA FRANCAISE’ brut champagne, France	24/36/118
MORGAN sauvignon blanc Arroyo Seco	14/21/54
SELBACH ‘INCLINE’ riesling Mosel, Germany	11/16.5/42
TYLER chardonnay Santa Barbara County	15/22.5/58
JORDAN chardonnay Russian River Valley	20/30/78

BARREL TO GLASS *tap wine by the glass 6oz. or 9oz*

MONT GRAVET rosé of Cinsault France	11/16.5
TIAMO ‘ORGANIC’ pinot grigio Veneto, Italy	12/18
MOHUA sauvignon blanc Marlborough, NZ	12/18
CHAMISAL chardonnay San Luis Obispo Coast	12/18

DUKE’S MAI TAI our signature cocktail made with aloha, fresh hawaiian juices and two types of rum	17
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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>	17
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KIWI MOJITO Bacardi Silver, kiwi syrup, mint, fresh lime juice, topped with soda	16
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LYCHEE MARTINI a perfect balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up	17
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VIRGIN LAVENDER COLADA locally sourced organic lavender simple syrup, coconut, pineapple	10
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6oz/9oz/BTL

‘REMY SAVES THE SEA’ rosé of Carignane Sonoma County	14/21/54
BLOODROOT pinot noir Sonoma County	17/25.5/66
THE BARREL red blend Napa Valley	15/22.5/58
CAPE D’OR cabernet sauvignon South Africa	12/18/46
CHARLES SMITH ‘SUBSTANCE’ cabernet sauvignon Columbia Valley, WA	16/24/62

STOLPMAN ‘LOVE YOU BUNCHES’ carbonic sangiovese SB County	13/19.5
THE PINOT PROJECT pinot noir California	13/19.5
SANTA JULIA malbec Mendoza, Argentina	11/16.5
ROBERT HALL merlot Paso Robles	13/19.5

BEERS ON TAP

Duke’s proudly uses the 29° Blizzard Draft System

DUKE’S BLONDE stone brewing, escondido	8.5/11.5
PINEAPPLE MANA WHEAT maui brewing co., maui	9/12
KONA LONGBOARD LAGER kona brewing co., big island	9/12
ESTRELLA JALISCO grupo modelo, jalisco	9/12
CHRONIC AMBER ALE pizza port brewing co., miramar	8.5/11.5
MOE’S (AIC) PALE ALE viewpoint brewing co., del mar	9/12
STONE DELICIOUS IPA stone brewing, escondido	10/13
BIG SWELL IPA maui brewing co., maui	9/12
CLEVER KIWI PILSNER burgeon beer co., carlsbad	8.5/11.5
HARLAND HAZY IPA harland brewing co., san diego	10/13

CANNED

ASHLAND HARD SELTZER blackberry lemonade or mango strawberry gluten-free	8
CUTWATER COCKTAILS tequila paloma or vodka mule	9
JUNESHINE p.o.g. hard kombucha	10
UPSIDE DAWN GOLDEN athletic brewing, san diego <i>non-alcoholic</i>	8
RUN WILD IPA athletic brewing, san diego <i>non-alcoholic</i>	8

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

BURGER & BEER MONDAY

3pm - close | barefoot bar
specialty burger and beer

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

\$10 house margaritas all night
\$5 estrella jalisco all night

WINDANSEA WEDNESDAY

3pm - close | barefoot bar
hawaiian style plates & drink special
voted by Windansea Surf Club

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 19

POKE TACOS*

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

KOREAN STICKY RIBS

true story farms heirloom kurobuta 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

corn tortilla chips, cheddar, pepper jack & queso fresco,
chipotle cream, pico de gallo, guacamole 15
add kurobuta 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, garlic focaccia crumble 13
with all natural chicken 17
with fresh fish 19

CHILLED SHRIMP & CRAB SALAD

local greens, maui onions, citrus avocado, yuzu 1000 dressing,
tomato, cucumber, hard boiled egg, lemon vinaigrette 27

MANGO BBQ CHICKEN SALAD

fried 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

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)*

FISH TACOS

corn tortillas from el nopalito, tomatillo sauce,
cabbage, pico de gallo, queso fresco,
chipotle salsa, tortilla chips 21

SEARED AHI BOWL*

seared rare, furikake crust, seaweed salad,
wasabi edamame, kimchi, pickled cucumbers,
diced avocado, jasmine rice, yuzu ponzu 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, tomato,
onion, pickles, brioche bun, fries 19.5
add duroc bacon 3 or avocado 2
veggie burger & 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

true story farms heirloom kurobuta pork ribs,
mango bbq sauce, grilled huli chicken 23.5

HULI HULI CHICKEN

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

MANGO PORK RIBS

true story farms heirloom kurobuta pork ribs,
mango bbq sauce 21.5

SAUTÉED MAC NUT & HERB-CRUSTED FRESH FISH

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

FISH SANDWICH

lemon basil glaze, greens, maui onions, meyer lemon
remoulade, brioche bun, mixed green salad 21

FISH & CHIPS

maui brewing co. big swell ipa beer batter, meyer lemon
remoulade, macadamia nut bok choy slaw, fries 23

KOREAN STEAK STREET TACOS*

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

KALUA PORK SANDWICH

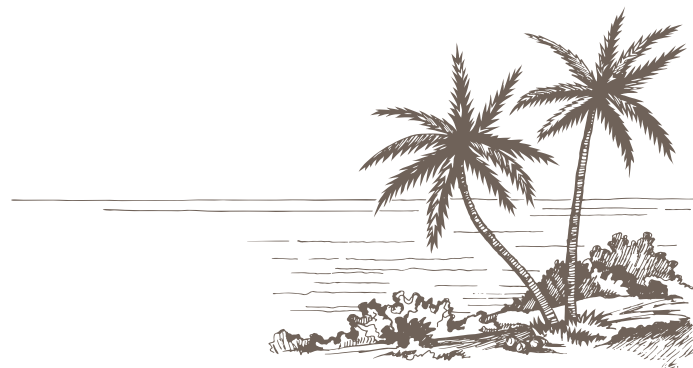
imu-cooked true story farms heirloom kurobuta pork,
mango bbq sauce, onion strings, apple cider slaw, brioche
bun, fries 19

HURRICANE CHICKEN

crispy fried all natural chicken breast,
gochujang aioli, soy-mirin drizzle,
sesame furikake sprinkle 21

COCONUT SHRIMP

crispy coconut panko crusted shrimp,
lilikoi chili water dip 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 will be added to parties of eight or more. Water is served upon request only, per county ordinance