

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
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	52
ALPHONSE MELLOTT ‘LES ROMAINS’ sauvignon blanc sancerre, france	68
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	52
THE WHITE QUEEN chardonnay sonoma county	56
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
THE HILT ‘ESTATE’ chardonnay Sta. Rita Hills	82
ROMBAUER chardonnay carneros	84
FAR NIENTE chardonnay napa valley	105
WAYFARER chardonnay Fort Ross-Seaview, Sonoma Coast	120
MATTHIASSEN rosé california	52

LIGHTER, BRIGHTER REDS

TRAIL MARKER WINE CO. gamay noir bay tree lane vtd, Sonoma Coast	56
PIRO WINE CO. ‘POINTS WEST’ pinot noir santa barbara county	62
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
VINCENT GIRARDIN ‘VIEILLES VIGNES’ pinot noir Pommard, France	155
KOSTA BROWNE pinot noir Russian River Valley	170
GIORNATA barbera Paso Robles	52
UNION SACRÉ cabernet franc Paso Robles	48

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
K VINTNERS ‘THE CREATOR’ cabernet syrah blend Walla Walla Valley, WA	125
BEDROCK ‘OLD VINE’ zinfandel California	52
TURLEY zinfandel California	58
AD RIPA cabernet sauvignon Happy Canyon of Santa Barbara	78
SILVER OAK cabernet sauvignon Alexander Valley	125
PAUL HOBBS cabernet sauvignon Napa Valley	155
LA JOTA cabernet sauvignon Howell Mountain	205
CHÂTEAU MONTELENA ‘ESTATE’ cabernet sauvignon Calistoga, Napa Valley	250
ARIETTA ‘QUARTET’ Bordeaux Blend Napa Valley	135
PETER MICHAEL ‘LES PAVOTS’ cabernet sauvignon blend Knights Valley	375



HAWAII’S GREATEST ATHLETE
& AMBASSADOR OF ALOHA

ISLAND NIGHTS

BURGER & BEER MONDAY

3pm | barefoot bar
specialty burger and beer

TACO TUESDAY

3pm – close | barefoot bar
join us in the barefoot bar for two tacos, your choice of mahi-mahi, all-natural chicken or kalua pork, served with chips & salsa | 14

\$10 house margaritas all night
\$5 pacifico 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

COCKTAILS

BOOMER’S MARGARITA astral tequila, watermelon purée, with duke’s housemade jalapeño sour	16	DUKE’S MAI TAI our signature cocktail made with aloha, fresh hawaiian juices and two types of rum	17
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	LAVENDER COLADA bacardi silver, lavender simple syrup, coconut, pineapple <i>add a float of dark rum for \$3</i>	17
POG COCKTAIL 100% hawaii grown fruit juice slushie, with choice of vodka, tequila or rum	16	KIWI MOJITO bacardi silver, kiwi syrup, mint, fresh lime juice, topped with soda	16
DRAGON FRUIT YUZU LEMONADE tito’s handmade vodka, yuzu sake, dragon fruit syrup, fresh lime juice, topped with soda	17	LYCHEE MARTINI a perfect balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up	17

ZERO PROOF

GINGER LIME FIZZ ginger beer, pineapple, lime	7	VIRGIN LAVENDER COLADA lavender simple syrup, coconut, pineapple	10
POG SLUSHIE hawaii grown fruit juice slushie	10		

WINES BY THE GLASS

POEMA brut cava, spain	13/50	SCRIBE rosé of pinot noir sonoma county	15/22.5/58
TAITTINGER ‘LA FRANCAISE’ brut champagne, france	24/118	BLOODROOT pinot noir sonoma county	17/25.5/66
ST. SUPÉRY sauvignon blanc napa valley	15/22.5/58	THE BARREL red blend napa valley	15/22.5/58
SELBACH ‘INCLINE’ riesling mosel, germany	12/18/46	CAPE D’OR cabernet sauvignon south africa	13/19.5/50
TYLER chardonnay santa barbara county	16/24/60	OBSIDIAN cabernet sauvignon red hills lake county, ca	18/27/70
PRIDE chardonnay napa valley	20/30/78		

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

MONT GRAVET rosé of cinsault france	12/18	STOLPMAN ‘LOVE YOU BUNCHES’ carbonic sangiovese sb county	13/19.5
TIAMO ‘ORGANIC’ pinot grigio veneto, italy	12/18	THE PINOT PROJECT pinot noir california	13/19.5
MOHUA sauvignon blanc marlborough, nz	13/19.5	SANTA JULIA malbec mendoza, argentina	12/18
CHAMISAL chardonnay san luis obispo coast	13/19.5	ROBERT HALL merlot paso robles	13/19.5

BEERS ON TAP

<i>Duke’s proudly uses the 29° Blizzard Draft System</i>	16oz/20oz
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
PACIFICO LAGER grupo modelo, mazatlan	9/12
CLEVER KIWI PILSNER burgeon beer co., carlsbad	8.5/11.5
BIG WAVE GOLDEN ALE kona brewing co., big island	9/12
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
HARLAND HAZY IPA harland brewing co., san diego	10/13

CANNED

ASHLAND HARD SELTZER blackberry lemonade gluten-free	8
CUTWATER COCKTAILS tequila paloma or vodka mule	9
JUNESHINE p.o.g. hard kombucha	10
SUN CRUISER vodka iced tea	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.*

PUPUS

POKE TACOS* raw ahi, shoyu, maui onions, avocado, wasabi aioli	21
PANKO-CRUSTED CALAMARI guava cocktail sauce, meyer lemon remoulade	18
CRISPY COCONUT SHRIMP lilikoi chili water	19
KOREAN STICKY RIBS crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime	19
CAESAR romaine, parmesan, garlic focaccia crumble, lemon anchovy dressing	13

DUKE’S FAVORITES

FISH TACOS lime-chili marinated mahi-mahi, corn tortillas from el nopalito, tomatillo sauce, cabbage, pico de gallo, queso fresco, chipotle salsa,tortilla chips	21
FISH & CHIPS maui brewing co. big swell ipa beer battered mahi-mahi, meyer lemon remoulade, bok choy macadamia nut slaw, fries	23
SEARED AHI BOWL* seared rare, furikake crust, seaweed salad, wasabi edamame, kimchi, pickled cucumbers, diced avocado, jasmine rice, yuzu ponzu	23

DESSERT

KIMO’S ORIGINAL HULA PIE chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream	15
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CRAB WONTONS crabmeat, cream cheese, macadamia nuts, mustard plum sauce	18
MACADAMIA NUT HUMMUS hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac	17

BLACK BEAN NACHOS corn tortilla chips from el nopalito, cheddar, pepper jack & queso fresco, chipotle cream, pico de gallo, guacamole	15
<i>add duroc kalua pork or all natural chicken</i>	4

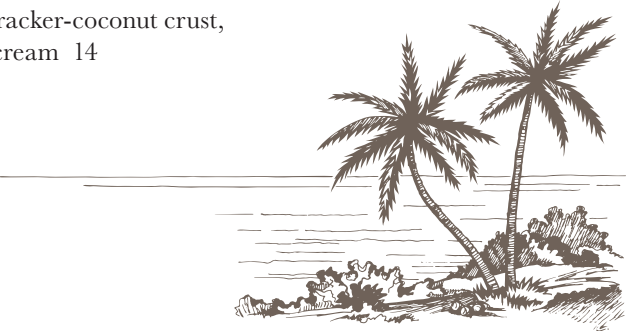
SASHIMI* (LIMITED AVAILABILITY) fresh ahi, wasabi edamame salad, pickled ginger, shoyu	21
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DUKE’S CLASSIC BURGER* 1/2 lb angus chuck, brisket & hanger blend, white cheddar, maui island dressing, tomato, onion, pickles, brioche bun, fries	19.5
<i>add duroc bacon 3 or avocado 2</i>	
<i>veggie burger and gluten-free bun available</i>	

KALUA PORK SANDWICH imu-cooked compart family farms duroc pork, mango bbq sauce, onion strings, apple cider slaw, brioche bun, fries	19
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WAIKIKI CHICKEN PLATE LUNCH Choice of grilled huli huli or crispy fried with a gochujang aioli, soy-mirin drizzle, jasmine rice, macaroni salad, macadamia nut bok choy slaw	18
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KEY LIME PIE © graham cracker-coconut crust, whipped cream	14
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© 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. | A 5% surcharge will be added to takeout orders.
Water is served upon request only, per county ordinance