

IN HAWAI'I 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 HAWAI'I RENOWNED AS THE WORLD'S CENTER OF UNDERSTANDING AND FELLOWSHIP. **ALOHA TO YOU.**

Duke Kahamamoku

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 MELLOT ‘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 vyd, 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 pommar, 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

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	13/50
TAITTINGER ‘LA FRANCAISE’ brut champagne, france	24/118
ST. SUPÉRY sauvignon blanc napa valley	15/22.5/58
SELBACH ‘INCLINE’ riesling mosel, germany	12/18/46
TYLER chardonnay santa barbara county	16/24/60
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
TIAMO ‘ORGANIC’ pinot grigio veneto, italy	12/18
MOHUA sauvignon blanc marlborough, nz	13/19.5
CHAMISAL chardonnay san luis obispo coast	13/19.5

DUKE’S MAI TAI our signature cocktail made with aloha, fresh hawaiian juices and two types of rum	17
LAVENDER COLADA bacardi silver, lavender simple syrup, coconut, pineapple <i>add a float of dark rum for \$3</i>	17
KIWI MOJITO bacardi silver, kiwi syrup, mint, fresh lime juice, topped with soda	16
LYCHEE MARTINI a perfect balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up	17

VIRGIN LAVENDER COLADA lavender simple syrup, coconut, pineapple	10
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6oz/9oz/BTL

SCRIBE rosé of pinot noir sonoma county	15/22.5/58
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	13/19.5/50
OBSIDIAN cabernet sauvignon red hills lake county, ca	18/27/70

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	12/18
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.

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

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

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 19

CRAB CAKES

lump crab, old bay seasoning, preserved lemon, meyer lemon remoulade 25

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

SASHIMI* *(LIMITED AVAILABILITY)*

fresh ahi, wasabi edamame salad, pickled ginger, shoyu 21

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 18

FIELD & FARM

ROCKET* ⑥

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 14

CAESAR

romaine, parmesan, lemon-anchovy dressing, garlic focaccia crumble 13

WEDGE* ⑥

iceberg, blue cheese, balsamic tomatoes, duroc bacon, candied walnuts 15

DESSERT

KIMO’S ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 15

KEY LIME PIE ⑥

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)

BAKED “DUKE’S FISH”

garlic, lemon & sweet basil glaze, seasonal vegetable, herbed jasmine farro rice 34

ROASTED LOBSTER TAILS

two lobster tails, roasted with a basil garlic glaze, herbed jasmine farro rice, seasonal vegetable, butter & lemon 69

FURIKAKE AHI STEAK*

sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, coconut jasmine lychee rice, cucumber namasu 36

SEAFOOD HOT POT ⑥

lobster, shrimp, fresh fish, mussels, oyster mushrooms, coconut cilantro broth, jasmine rice 39

BANANA LEAF STEAMED FISH & SHRIMP

yuzu ponzu, sizzling sesame oil, cilantro, mushrooms, coconut jasmine lychee rice, black bean bok choy 37

DUKE’S FAVORITES

SAUTÉED MAC NUT & HERB-CRUSTED FRESH FISH

parmesan & panko-dusted, lemon-caper butter, herbed jasmine farro rice, seasonal vegetable 38

FILET MIGNON*

greater omaha corn-fed angus beef, dijon-rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 51

MAINLANDERS

USDA PRIME TERIYAKI SIRLOIN*

brandt farms all natural usda prime sirloin, soy-brown sugar marinade, mashed yukon gold potatoes, seasonal vegetable, pineapple gremolata 31

WILD MUSHROOM & SPINACH RAVIOLI

vegan ravioli, coconut & ginger vegetable broth, roasted sweet potatoes, locally sourced vegetables 29

RIB & CHICKEN PLATE

a local favorite from the streets of waikiki.
compart family farms pork, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, macadamia nut bok choy slaw 33

***Take it Surfing** add to your entrée*

COCONUT SHRIMP 15

DUKE’S GLAZED LOBSTER TAIL 31

⑥ 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