

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	52
SCARPETTA brut rosé italy	56
SCHRAMSBERG blanc de blancs brut north coast	75
KRUG ‘GRANDE CUVÉE’ brut champagne, france	299

WHITES & ROSÉ

STORM sauvignon blanc santa barbara county	52
MERRY EDWARDS sauvignon blanc russian river valley	72
ALPHONSE MELLOTT ‘LES ROMAINS’ sauvignon blanc sancerre, france	82
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	78
THE HILT ‘ESTATE’ chardonnay Sta. Rita Hills	82
ROMBAUER chardonnay carneros	88
FAR NIENTE chardonnay napa valley	110
WAYFARER chardonnay Fort Ross-Seaview, Sonoma Coast	125
MATTHIASSEN rosé california	56

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	56
UNION SACRÉ cabernet franc paso robles	54

BIGGER, BOLDER REDS

THE OJAI VINEYARD syrah Santa Barbara County	62
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	58
TURLEY zinfandel California	64
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
ALOHA MULE tito’s handmade vodka, fresh pineapple and lime juice, ginger beer	16
LEI’D BACK OLD FASHIONED Duke’s barrel select Maker’s Mark, Angostura bitters, orange, black cherry	19
POG COCKTAIL 100% Hawaii grown fruit juice slushie, with choice of vodka, tequila or rum	16
HIBISCUS PALOMA maestro Dobel Silver, hibiscus syrup, fresh grapefruit juice, lime	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	13/19.5/50
TAITTINGER ‘LA FRANCAISE’ brut champagne, France	24/36/118
ST. SUPÉRY sauvignon blanc Napa Valley	16/24/62
SELBACH ‘INCLINE’ riesling Mosel, Germany	13/19.5/50
TYLER chardonnay Santa Barbara County	16/24/62
PRIDE chardonnay Napa Valley	20/30/78

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

MONT GRAVET rosé of Cinsault France	13/19.5
TIAMO ‘ORGANIC’ pinot grigio Veneto, Italy	13/19.5
MOHUA sauvignon blanc Marlborough, NZ	14/21
CHAMISAL chardonnay San Luis Obispo Coast	14/21

DUKE’S MAI TAI our signature cocktail made with aloha, fresh Hawaiian juices and two types of rum	18
HONI HONI two types of kōloa rums made on Kauaʻi, orange liqueur, fresh pineapple juice	20
LAVENDER COLADA Bacardi Silver, lavender simple syrup, coconut, pineapple <i>add a float of dark rum for \$5</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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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	14/21/54
OBSIDIAN cabernet sauvignon Red Hills Lake County, CA	18/27/70

STOLPMAN ‘LOVE YOU BUNCHES’ carbonic sangiovese SB County	14/21
THE PINOT PROJECT pinot noir California	14/21
SANTA JULIA malbec Mendoza, Argentina	13/19.5
ROBERT HALL merlot Paso Robles	14/21

BEERS ON TAP

Duke’s proudly uses the 29° Blizzard Draft System 16oz/20oz

DUKE’S BLONDE Stone Brewing, Escondido	9/12
MICHELOB ULTRA Michelob Brewing, St. Louis	8.5/11.5
PISTIL PILSNER Burgeon Brewing Co., Carlsbad	9/12
ESTRELLA JALISCO Grupo Modelo, Jalisco	9/12
KONA LONGBOARD LAGER Kona Brewing Co., Big Island	9/12
DEL MARTIAN AMBER ALE Viewpoint Brewing Co., Del Mar	9/12
BLOOD ORANGE IPA Latitude 33 Brewing Co., Vista	10/13
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

MAUI HARD SELTZER Pog Dragon Fruit	8
JUNESHINE Seasonal 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 estrella 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 19.5

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 19.5

FRESH FISH CHOWDER
creamy new england style 14

CAESAR
romaine, parmesan, lemon-anchovy dressing, garlic focaccia crumble 13.5
with all natural chicken 21
with fresh fish 22

CRAB WONTONS
crabmeat, cream cheese, macadamia nuts, mustard plum sauce 18.5

MACADAMIA NUT HUMMUS
hawaii grown mac nuts, seasonal vegetables, lemon evoo,
herb flatbread, sumac 17

BLACK BEAN NACHOS
corn tortilla chips, cheddar, pepper jack & queso fresco,
chipotle cream, pico de gallo, guacamole 15
add duroc 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 18.5

BEVERAGES

**BLACK SALT
BLOODY MARY**
tito’s handmade vodka,
black lava salt rim 16

MIMOSA
traditional or island style
6oz 10 | 9oz 15

APEROL SPRITZ
prosecco, aperol, soda, orange 13

POG SLUSHIE
hawaii-grown fruit juice
slushie 10

KEIKI *kids 10 & under*
all items come with choice of breakfast potatoes, rice, fries or fresh fruit

PANCAKES
short stack of buttermilk pancakes 12.5

OMELET
applewood-smoked ham, mild cheddar cheese 14

BACON & AN EGG*
farm fresh egg your way, duroc bacon 13.5

FRIED CHICKEN
crispy all-natural chicken strips, panko-breaded, ranch dipping sauce 13

FRESH FISH & CHIPS
battered, fried crisp, tartar sauce 15

CHEESEBURGER*
1/4 lb. usda choice beef, cheddar cheese 11

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 19

BANANA MAC NUT PANCAKES
whipped butter, maple syrup 18.5

LOCAL KINE EGGS*
eggs your way, applewood-smoked bacon,
breakfast sausage, sourdough or wheat toast,
roasted yukon gold breakfast potatoes 17

AVOCADO TOAST*
nine-grain wheat, balsamic tomatoes, arugula,
watermelon radish, poached egg 16
add duroc bacon 3

COCONUT-CRUSTED FRENCH TOAST
sweet bread, maple syrup, seasonal berries 17.5

LUNCH

FISH TACOS
lime-chili marinated mahi-mahi, corn tortillas from
el nopalito, tomatillo sauce, cabbage, pico de gallo,
queso fresco, chipotle salsa, tortilla chips 23

DUKE’S CLASSIC BURGER*
1/2 lb. angus chuck & brisket blend, aged cheddar,
maui island dressing, tomato, onion, pickles,
brioche bun, fries 21
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 19.5

FISH & CHIPS
maui brewing co. big swell ipa beer battered
mahi-mahi, 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 21.5

FARMER’S OMELET 
kale, mushrooms, tomato, sliced avocado,
cheddar & jack cheese 18.5
add applewood-smoked ham or hawaiian-style spam 3

BREAKFAST SANDWICH
brioche bun, hawaiian-style spam, fried egg, bacon,
roasted tomatillo aioli, aged cheddar, avocado,
tomato, breakfast potatoes 17

DUKE’S EGGS BENEDICT*
shaved compart family farms duroc smoked ham,
poached eggs, buttermilk biscuit, hollandaise,
breakfast potatoes 22

CRAB CAKE BENEDICT*
lump crab, old bay seasoning, preserved lemon,
poached eggs, buttermilk biscuit, hollandaise,
breakfast potatoes 27

LOCO MOCO* 
1/2 lb angus chuck & brisket burger patty, jasmine
rice, fried egg, mushroom gravy 21

**SAUTÉED MAC NUT &
HERB-CRUSTED FRESH FISH**
parmesan & panko-dusted, lemon caper butter,
jasmine rice, macaroni salad, macadamia nut
bok choy slaw 27

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,
macadamia nut bok choy slaw 27

CHILLED SHRIMP & CRAB SALAD 
local greens, maui onions, citrus, avocado,
yuzu 1000 dressing, tomato, cucumber,
hard boiled egg, lemon vinaigrette 27

SEARED AHI BOWL*
seared rare, furikake crust, seaweed salad,
wasabi edamame, kimchi, pickled cucumbers,
diced avocado, jasmine rice, yuzu ponzu 25

 Gluten-conscious - our kitchen prepares items with gluten-free ingredients; however, our facility is not gluten-free and also prepares menu items that contain wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish.
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