

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 Kahamamoku

WINES BY THE BOTTLE

TINY BUBBLES

SORGENTE 'EXTRA DRY' prosecco italy	42
SCARPETTA brut rosé vino spumante, italy	50
CRUSE WINE CO. pétillant naturel california	68
DOYARD 'VENDÉMIAIRE' blanc de blancs brut champagne, france	99
KRUG 'GRANDE CUVÉE' brut champagne, france	299

WHITES & ROSÉ

LIEU DIT sauvignon blanc santa ynez valley	48
ST. SUPERY sauvignon blanc napa valley	52
MERRY EDWARDS sauvignon blanc russian river valley	72
TATOMER 'MEERESBODEN' grüner veltliner santa barbara county	52
REEVE vermentino sonoma county	62
TABLAS CREEK 'PATELIN' white blend paso robles	46
FOXEN chenin blanc santa maria valley	48
DAVID FINLAYSON 'CAMINO AFRICANA' chardonnay stellenbosch, south africa	58
DOMAINE RÉMI JOBARD chardonnay bourgogne côte d'or, france	64
ERNEST VINEYARDS chardonnay sonoma county	68
CHANIN 'LOS ALAMOS' chardonnay santa barbara county	74
ROMBAUER chardonnay carneros	80
THE HILT 'ESTATE' chardonnay sta. rita hills	82
RHYS chardonnay santa cruz mountains	86
MATTHIASSEN rosé california	52
JOLIE-LAIDE skin-contact trousseau gris sonoma county	54

LIGHTER, BRIGHTER REDS

STORM pinot noir santa barbara county	58
PURPLE HANDS pinot noir willamette valley, or	62
CHACRA 'BARDA' pinot noir patagonia, argentina	66
PIRO WINE CO. pinot noir presqu'île vvd, santa maria valley	72
COBB pinot noir sonoma coast	99
TYLER 'MAE ESTATE' pinot noir sta. rita hills	115
JEAN FOILLARD gamay noir beaujolais-villages, france	52
PRESQU'ILE gamay noir santa maria valley	56
BROC CELLARS counoise eaglepoint ranch, mendocino	52
ANGELENO grenache los angeles county	46
GIORNATA barbera paso robles	52
DELINQUENTE 'ROXANNE THE RAZOR'	48
red blend riverland, australia	
UNION SACRÉ cabernet franc paso robles	46

BIGGER, BOLDER REDS

BEDROCK 'OLD VINE' zinfandel california	48
ZUCCARDI 'POLIGONOS' malbec uco valley, argentina	56
JONATA 'TODOS' red blend ballard canyon	85
THE OJAI VINEYARD syrah santa barbara county	48
FINCA DECERO cabernet sauvignon mendoza, argentina	55
MATTHIASSEN cabernet sauvignon napa valley	115
SILVER OAK cabernet sauvignon alexander valley	125
CHAPPELLET 'SIGNATURE' cabernet sauvignon napa valley	135
SHAFFER 'ONE POINT FIVE' cabernet sauvignon napa valley	150

COCKTAILS

LAVA FLOW bacardi white rum blended with pineapple juice, cream of coconut and strawberries <i>add mahina dark rum float 3</i>	15
SPICY CUCUMBER MARGARITA jalapeño infused los arcos agave spirit, fresh lemon, lime and cucumbers, tajin rim <i>make it smoky, sub mezcal 2</i>	15
COCO ESPRESSO MARTINI ketel one vodka, coffee liqueur, cold brew, coconut syrup	17
GUAVA DAQUIRI koloa silver rum, elderflower liqueur, guava purée, fresh lime juice	17
LAVENDER YUZU LEMONADE tito's vodka, yuzu sake, lavender syrup, fresh lime juice, topped with soda	17

ZERO PROOF

THE VOLCANO blended pineapple juice, coconut and strawberry, the dormant cousin of our exotic lava flow	10
RASPBERRY FIZZ raspberries, soda, fresh lime, mint	10

DUKE'S MAI TAI 17
our signature cocktail made with aloha, fresh hawaiian juices with two types of rum

SUNSET SPRITZ 17
ketel one vodka, poema brut sparkling wine, aperol, hibiscus syrup, sparkling water, grapefruit

RASPBERRY MOJITO 15
koloa silver rum, fresh raspberries, fresh lime, house made mint simple syrup

DUKE'S OLD FASHIONED 16
four roses bourbon, angostura and tiki bitters, luxardo cherry

POG SLUSHIE 10
hawaii grown fruit juice slushie
spike it with tito's 15

WINES BY THE GLASS

POEMA brut cava, spain	12/18/46	MONT GRAVET rosé of cinsault pays d'oc, france	11/16.5/42
TAITTINGER 'LA FRANCAISE' brut champagne, france	24/36/118	SCRIBE rosé of pinot noir sonoma county	14/21/54
LA FIERA pinot grigio della venezia, italy	11/16.5/42	STOLPMAN 'LOVE YOU BUNCHES' sangiovese sb county <i>served chilled</i>	12/18/46
SELBACH 'INCLINE' riesling mosel, germany	11/16.5/42	THE PINOT PROJECT pinot noir california	13/19.5/50
MOHUA sauvignon blanc marlborough, nz	12/18/46	BLOODROOT pinot noir sonoma county	17/25.5/66
PIERRE RIFFAULT 'LES 7 HOMMES' sauvignon blanc sancerre, france	18/27/70	CAPE D'OR cabernet sauvignon south africa	12/18/46
CHAMISAL chardonnay san luis obispo coast	12/18/46	CHARLES SMITH 'SUBSTANCE' cabernet sauvignon columbia valley, wa	16/24/62
TYLER chardonnay santa barbara county	15/22.5/58	MALLEA red rhône blend santa barbara county	15/22.5/58
JORDAN chardonnay russian river valley	20/30/78		

In an effort to reduce our environment footprint, the T S family of restaurants is working to eliminate single-use plastics and glass products for the health of the oceans, our favorite place to play.

BEERS ON TAP

DUKE'S BLONDE stone brewing escondido, ca 5% abv	8
COORS LIGHT coors brewing golden, co 4.2% abv	7
CALIDAD LAGER santa barbara, ca 5% abv	8
SCRIMSHAW PILSNER north coast brewing fort bragg, ca 4.4% abv	9
DAYFALL BELGIAN WHITE stone brewing escondido, ca 5.5% abv	10
HAZY IPA madewest brewing ventura, ca 7% abv	10
BIG SWELL IPA maui brewing co. maui, hi 6.8% abv	9
CARTER'S CRAFT limited-edition craft beer handpicked by our very own michael carter, please inquire!	9

CANNED CRAFT BEERS

RANCHO WEST PREMIUM LAGER (16 oz) rancho west malibu 4.5% abv <i>organic</i>	10
SWAMI'S IPA (16 oz) pizza port brewing solana beach 6.8% abv	10
DARK STAR IMPERIAL OATMEAL STOUT fremont brewing seattle, wa 8% abv	9
FRUITLANDS SOUR modern times san diego 4.8% abv	9
UPSIDE DAWN BLONDE athletic brewing co. san diego <0.5% abv <i>non alcoholic</i>	8

HARD SELTZER, CIDER & KOMBUCHA

ASHLAND HARD SELTZER assorted flavors 5% abv <i>organic and gluten-free</i>	8
YOU GUAVA BE KIDDING ME semi-dry apple cider with guava far west cider co. (16 oz.) 6.3% abv	15
JUNESHINE seasonal flavors 6% abv	9

ISLAND NIGHTS

TACO TUESDAY

3pm – close | barefoot bar

join us in the barefoot bar for two tacos, your choice of fresh fish, kalua pork, or chef's special served with chips & salsa | 14

\$8 margaritas all night

SURF & TURF THURSDAY & FRIDAY

4pm – close

lobster, steak, & shrimp
chef's specials all night

ALOHA FRIDAY

4pm - close | barefoot bar

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

SUNDAY BRUNCH

10am – 2pm

start your weekend at duke's with brunch featuring banana macadamia nut pancakes, eggs benedict, avocado toast, breakfast burrito, & more signature items

TO START

CRISPY COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 18

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili flakes, avocado, wasabi aioli 19

KOREAN STICKY RIBS

crispy true story farms heirloom kurobuta pork ribs, spicy gochujang glaze, fresh herbs, lime 18

CRAB WONTONS

crab meat, cream cheese, macadamia nuts, mustard plum sauce 16.5

BLACK BEAN NACHOS

house fried tortilla chips, cheddar, pepper jack & queso fresco, sour cream, guacamole, pico de gallo, jalapeños 14

add kurobuta kalua pork or all-natural chicken 4

MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 16

SASHIMI* (LIMITED AVAILABILITY)

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

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 17.5

FRESH FISH CHOWDER

creamy new england style 13

BEVERAGES

APEROL SPRITZ

sparkling wine, aperol, soda spritz 13

MICHELADA

mexican-style lager, duke's bloody mix, tajin salted rim 8

BLOODY MARY

tito's vodka, tajin spice salted rim 12

BUBBLES

glass 8 | bottle 34

MIMOSA

traditional or island style 8

MIMOSA FLIGHT

customize your mimosa with complimentary fresh juices when you order a bottle of sparkling wine

KIDS BRUNCH

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

PANCAKES

short stack of buttermilk pancakes 11

OMELET

applewood smoked ham, mild cheddar cheese 13

BACON AND AN EGG*

farm fresh egg your way, duroc bacon 12

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

BREAKFAST BURRITO

la gloria flour tortilla, applewood smoked bacon, eggs, pinto beans, salsa, potatoes, jack & cheddar cheese, tomatillo aioli, chips & salsa 17.5
add avocado 3

BEACH BREAKFAST*

2 eggs your way, seeded sourdough from jyan isaac bread, choice of bacon or linguica sausage, breakfast potatoes 16.5

FARMER'S OMELET

baby kale, mushrooms, tomatoes, cheddar & jack cheese, lemon hollandaise, breakfast potatoes 17
egg whites available
add duroc ham 2

SIGNATURE BRUNCH

TRADITIONAL EGGS BENEDICT*

soft poached eggs, english muffin, shaved duroc smoked ham, hollandaise, breakfast potatoes 19

LOCO MOCO*

hand ground signature beef patty, farm fresh fried egg, steamed jasmine rice, mushroom gravy 19

LUNCH

FISH TACOS

grilled or beer battered, flour tortillas, tomatillo sauce, cabbage, pico de gallo, queso fresco, tortilla chips 19.5

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 23

FISH & CHIPS

stone brewing beer battered, meyer lemon remoulade, bok choy macadamia nut slaw, fries 21.5

USDA PRIME STEAK & FRIES*

brandt farms all-natural sirloin, mushroom gravy, fries, mixed green salad 21.5

AVOCADO TOAST*

seeded sourdough from jyan isaac bread, balsamic tomatoes, arugula, watermelon radish, poached egg 14
add duroc bacon 3

BANANA & MAC NUT PANCAKES

three buttermilk pancakes, toasted macadamia nuts, butter, coconut syrup, fresh bananas & seasonal berries 17

BREAKFAST SANDWICH*

duroc bacon, scrambled eggs, white cheddar, gochujang aioli, crispy onion strings, avocado, tomato, brioche bun, breakfast potatoes 16

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

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

DUKE'S CLASSIC BURGER*

1/2 lb. angus chuck, brisket & hanger blend, white cheddar, maui island dressing, tomato, onion, pickles, brioche bun, fries 18
add duroc bacon 3 or avocado 2
veggie burger & gluten free bun available

CHILLED SHRIMP SALAD

local greens, maui onions, citrus, avocado, yuzu 1000 dressing, tomato, cucumber, hard boiled egg, lemon vinaigrette 19

SEARED AHI BOWL*

seared rare, furikake crust, seaweed salad, wasabi edamame, kimchi, pickled cucumbers, diced avocado, jasmine rice, yuzu ponzu, chili oil 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 foods may increase your risk of food borne illness.

A 20% gratuity will be added to parties of eight or more.