

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

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

### WHITES & ROSÉ

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

### LIGHTER, BRIGHTER REDS

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

### BIGGER, BOLDER REDS

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

## COCKTAILS

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

## ZERO PROOF

<b>THE VOLCANO</b> blended pineapple juice, coconut and strawberry, the dormant cousin of our exotic lava flow	10
<b>RASPBERRY FIZZ</b> 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

<b>POEMA</b> brut   cava, spain	12/18/46
<b>TAITTINGER 'LA FRANCAISE'</b> brut   champagne, france	24/36/118
<b>LA FIERA</b> pinot grigio   della venezia, italy	11/16.5/42
<b>SELBACH 'INCLINE'</b> riesling   mosel, germany	11/16.5/42
<b>MOHUA</b> sauvignon blanc   marlborough, nz	12/18/46
<b>PIERRE RIFFAULT 'LES 7 HOMMES'</b> sauvignon blanc   sancerre, france	18/27/70
<b>CHAMISAL</b> chardonnay   san luis obispo coast	12/18/46
<b>TYLER</b> chardonnay   santa barbara county	15/22.5/58
<b>JORDAN</b> chardonnay   russian river valley	20/30/78

<b>MONT GRAVET</b> rosé of cinsault   pays d'oc, france	11/16.5/42
<b>SCRIBE</b> rosé of pinot noir   sonoma county	14/21/54
<b>STOLPMAN 'LOVE YOU BUNCHES'</b> sangiovese   sb county   <i>served chilled</i>	12/18/46
<b>THE PINOT PROJECT</b> pinot noir   california	13/19.5/50
<b>BLOODROOT</b> pinot noir   sonoma county	17/25.5/66
<b>CAPE D'OR</b> cabernet sauvignon   south africa	12/18/46
<b>CHARLES SMITH 'SUBSTANCE'</b> cabernet sauvignon   columbia valley, wa	16/24/62
<b>MALLEA</b> red rhône blend   santa barbara county	15/22.5/58

*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

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

## CANNED CRAFT BEERS

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

## HARD SELTZER, CIDER & KOMBUCHA

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

### FRESH FISH CHOWDER

creamy new england style 13

### MACADAMIA NUT HUMMUS

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

### CRAB WONTONS

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

### SASHIMI\* (LIMITED AVAILABILITY)

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

### PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 17.5

## FIELD & FARM

### ROCKET\* ©

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 12.5

### CAESAR

romaine, parmesan, lemon-anchovy dressing, garlic focaccia crumble 11

### WEDGE\* ©

iceberg, blue cheese, balsamic tomatoes, duroc bacon, candied walnuts 13

## DESSERT

### KIMO'S ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

### KEY LIME PIE ©

graham cracker coconut crust, whipped cream 13

## SWIMMERS

*the fresh fish we serve are available according to their season in keeping with hawaiian fishing traditions, sustainability practices and respect for the kai (sea)*

### BAKED "DUKE'S FISH"

garlic, lemon & sweet basil glaze, local vegetables, herbed jasmine farro rice 33

### FURIKAKE AHI STEAK\*

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

### ROASTED TRISTAN LOBSTER

two 1/3 lb. tristan da cunha tails, roasted with a basil garlic glaze, local vegetables, herbed jasmine farro rice, butter & lemon 69

### SEAFOOD HOT POT ©

lobster, shrimp, fresh fish, mussels, oyster mushrooms, bean sprouts, coconut cilantro broth, jasmine rice 37

### BANANA LEAF STEAMED FISH & SHRIMP

yuzu ponzu, sizzling sesame oil, cilantro, mushrooms, coconut jasmine lychee rice, black bean bok choy 35

## DUKE'S FAVORITES

### SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, local vegetables, herbed jasmine farro rice 37

### FILET MIGNON\*

greater omaha's corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 49

## MAINLANDERS

### WILD MUSHROOM & SPINACH RAVIOLI

vegan ravioli, coconut ginger vegetable broth, roasted sweet potatoes, locally sourced vegetables 28

### USDA PRIME SIRLOIN\* ©

brandt farms all-natural beef, mushroom gravy, mashed yukon gold potatoes, roasted broccolini 29

### RIB & CHICKEN PLATE

*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 29

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

### COCONUT SHRIMP 13

### DUKE'S GLAZED 1/3 LB. TRISTAN LOBSTER TAIL 29

© 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.