

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

lilikoï chili water, pickled cucumbers 18

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 17.5

KOREAN STICKY RIBS

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

SASHIMI* (LIMITED AVAILABILITY)

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

CRAB WONTONS

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

POKE TACOS*

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

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

FRESH FISH CHOWDER

creamy new england style 13

FIELD & FARM

CAESAR

romaine, parmesan, lemon-anchovy dressing, focaccia crumble 11
with all-natural chicken 18
with fresh fish 20

CHILLED SHRIMP SALAD ©

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

MANGO BBQ CHICKEN SALAD

fried or grilled all-natural chicken, mango bbq sauce, romaine, black beans, pepper jack cheese, roasted corn, avocado, pico de gallo, buttermilk dressing 19.5

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)

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, jasmine rice, macaroni salad, bok choy macadamia nut slaw 25

ROASTED DUKE'S FISH

plate lunch style, lemon basil glaze, jasmine rice, macaroni salad, bok choy macadamia nut slaw 23



MAINLANDERS

DUKE'S CLASSIC BURGER*

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

MANGO BBQ CHEESEBURGER*

1/2 lb. angus chuck & brisket blend, duroc bacon, crispy onion strings, mango bbq sauce, cheddar, iceberg, tomato, brioche bun, fries 19.5

HAWAIIAN PLATE LUNCHES

local favorites from the streets of waikiki all served with jasmine rice, macaroni salad, & bok choy macadamia nut slaw

COCONUT SHRIMP

crispy coconut panko crusted shrimp, lilikoï chili water dip 18.5

HULI HULI CHICKEN

grilled all-natural chicken breast, shoyu, garlic, ginger marinade 18

MANGO PORK RIBS

true story farms heirloom kurobuta pork ribs, mango bbq sauce 19

FISH TACOS

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

FISH & CHIPS

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

SEARED AHI BOWL*

seared rare, furikake crust, seaweed salad, wasabi edamame, kimchi, pickled cucumbers, avocado, jasmine rice, yuzu ponzu, chili oil 22.5

USDA PRIME STEAK & FRIES*

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

KALUA PORK SANDWICH

imu cooked true story heirloom kurobuta pork ribs, mango bbq sauce, crispy onion strings, apple cider slaw, brioche buns, fries 17.5

RIBS & CHICKEN PLATE LUNCH

true story farms heirloom kurobuta pork ribs, mango bbq sauce, grilled huli chicken 23

HURRICANE CHICKEN

crispy fried all-natural chicken breast, gochujang aioli, soy-mirin drizzle, sesame furikake sprinkle 18

© 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.