

## PŪPŪS

### PANKO CRUSTED CALAMARI

guava cocktail sauce,  
meyer lemon remoulade 18

### 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 18

### 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 18.5

### AHI SASHIMI\*

local line caught ahi, cabbage, pickled ginger,  
wasabi, shoyu 23

### CRISPY COCONUT SHRIMP

lilikoï chili water, pickled cucumbers 19

## KEIKI

*kids 12 & under, all items come with  
choice of rice, fries, or fresh fruit*

### CHEESEBURGER\*

1/4 lb. usda choice beef, cheddar cheese 11.5

### FRIED CHICKEN

crispy all natural chicken strips, panko  
breaded, ranch dipping sauce 12.5

### FRESH FISH & CHIPS

battered, fried crisp, tartar sauce 15

### MAC & CHEESE

freshly cooked pasta, housemade  
cheddar cheese sauce 10

### TERIYAKI CHICKEN

grilled all natural chicken breast,  
teriyaki glaze 12.5

## DESSERT

### KIMO'S ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut  
ice cream, hot fudge, toasted mac nuts,  
whipped cream 13

### TWISTED HULA PIE

a twist on the classic, locally made  
lappert's ice cream 14

### PONO PIE

locally made with "ulu", passion fruit,  
toasted coconut, mac nuts, honey 11.5  
*gluten & dairy free, no added sugar*

## SWIMMERS

*the fresh hawaiian 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, herbed jasmine rice 33.5

### COCONUT GINGER BRAISED SEAFOOD

tristan lobster, shrimp, fresh island fish, mushrooms, spinach,  
steamed white rice 35

### ROASTED TRISTAN LOBSTER

two tristan de cunha tails, roasted with a basil garlic glaze,  
herbed jasmine rice, butter & lemon 57

### FURIKAKE AHI STEAK\*

seared sashimi grade ahi, chili oil, truffle unagi, peanut oil, shiitake  
mushrooms, black bean bok choy, steamed rice, cucumber namasu 39

## DUKE'S FAVORITES

### SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, herbed jasmine rice 36

### SLOW ROASTED PRIME RIB\* *(while it lasts)*

double r ranch signature® beef, slow roasted, hand carved,  
mashed potatoes, au jus

12 oz. cut 44

24 oz. cut 83

## FROM THE LAND

### FILET MIGNON\*

double r ranch beef, dijon rubbed, maui onion jam, watercress sauce,  
creamed corn, mashed yukon gold potatoes 47

### RIB & CHICKEN PLATE

compart family farms pork ribs, mango bbq sauce, all natural huli huli  
chicken, steamed rice, macaroni salad, pickled cucumbers 28.5

### DUKE'S CHEESEBURGER\*

local medeiros farms grass fed beef, aged cheddar, shredded iceberg,  
tomatoes, onion, island dressing, brioche bun, fries 18  
*beyond burger substitute available*

### WILD MUSHROOM & SPINACH RAVIOLI

vegan ravioli, coconut ginger broth, roasted sweet potatoes,  
locally sourced vegetables 27

### TERIYAKI SIRLOIN\*

double r ranch prime beef, soy-brown sugar marinade,  
mashed yukon gold potatoes, pineapple gremolata 29

## *Take it Surfing* ADD TO YOUR ENTREE

COCONUT SHRIMP 14

DUKE'S GLAZED TRISTAN LOBSTER TAIL 25

## ADD DUKE'S FAMOUS SALAD BAR TO YOUR MAIN COURSE 7

a bountiful selection of fresh locally grown vegetables, ancient grains, pasta,  
garden salads, fresh fruit and warm breads | a la carte 25

# DUKE'S

## KAUAI

### BEERS ON TAP

16oz./20oz.

*duke's proudly uses the 29° blizzard draft system*

**DUKE'S BLONDE ALE**  
kona brewing | big island 10/12.5

**LONGBOARD LAGER**  
kona brewing | big island 10/12.5

**LAVAMAN RED ALE**  
kona brewing | big island 10/12.5

**ENGLISH BROWN**  
waikiki brewing co. | oahu 10/12.5

**MODELO ESPECIAL**  
casa modelo | mexico 8.5/10.5

**COORS LIGHT**  
coors brewing | golden, co 8/10

**MICHELOB ULTRA**  
michelob brewing | st louis 8.5/10.5

**ISLAND BEATS TROPICAL IPA**  
lagunitas | petaluma 10/12.5

**HAZY LITTLE THING IPA**  
sierra nevada | chico 10/12.5

**DELICIOUS IPA**  
stone brewing | san diego 10.5/13

**POG HARD SELTZER** (12 oz. can)  
maui brewing co | kihei, maui 8.5

**HARD KOMBUCHA** (12 oz. can)  
june shine | san diego, ca 9.5

### COCKTAILS

**DUKE'S MAI TAI** 16  
our signature cocktail made with aloha, fresh hawaiian juices & two types of rum

**KALAPAKI MAI TAI**  
local award-winning koloa spiced, coconut & dark rums, fresh squeezed passion & pineapple juice 18

**LA PIÑA**  
taste the real hawaii. sip out of a locally grown pineapple and enjoy a refreshing blend of fresh pineapple, coconut cream and hana bay gold rum with a dark rum float 21

**LAVA FLOW**  
blended pineapple, coconut, light rum erupting with strawberry 15

**EL PATRON 'DA ORIGINAL'**  
refreshing patron silver margarita, shaken with freshly squeezed lime juice & cointreau 16

**PINEAPPLE MOJITO**  
pineapple vodka, fresh pineapple, muddled mint leaves 14

**TROPICAL MULE**  
tito's gluten free vodka with fresh pineapple juice & ginger beer 14

**"MO BETTAH" SLUSHIE**  
100% hawaii grown fruit juice slushie with your choice of vodka, tequila or rum 20  
*take the coconut cup with you when you're pau*

### ZERO PROOF

**VOLCANO**  
the dormant cousin of our lava flow 7

**TROPICAL SLUSHIE**  
hawaii grown local fruit juice slushie 8.5

**GINGER PUNCH MOCKTAIL**  
ginger beer, fresh pog, lemon 7

### WINES BY THE GLASS 6 OZ./9 OZ./BOTTLE

**POEMA** 12/18/46  
brut | cava, spain

**LOKELANI** 14/21/54  
sparkling rosé | maui, hawaii

**MONT GRAVET** 12/18/46  
rosé of cinsault | pays d'oc, france

**STOLPMAN 'LOVE YOU BUNCHES'**  
rosé of gsm | santa barbara 15/22.5/58

**TIAMO 'ORGANIC'** 11/16.5  
pinot grigio | veneto, italy

**SELBACH 'AHI'** 11/16.5/42  
riesling | mosel, germany

**MOHUA** 12/18/46  
sauvignon blanc | marlborough, nz

**HUNT & HARVEST** 14/21/54  
sauvignon blanc | napa valley

**LINE 39** 11/16.5  
chardonnay | california

**TYLER** 15/22.5/58  
chardonnay | santa barbara county

**ROMBAUER** 20/30/78  
chardonnay | carneros

**HEAD HIGH** 12/18/46  
pinot noir | sonoma county

**A TO Z 'ESSENCE'** 16/24/62  
pinot noir | oregon

**TENTADORA** 13/19.5  
malbec | salta, argentina

**JOEL GOTT 'PALISADES'** 12/18/46  
red blend | california

**CAPE D'OR** 13/19.5/50  
cabernet sauvignon | south africa

**PENFOLD'S 'MAX'S'** 18/24/70  
cabernet sauvignon | south australia

 we use keg wine for freshness & reduced carbon footprint

### WINES BY THE BOTTLE

#### WHITES & ROSÉ

**KAENA** rosé | santa ynez valley, ca 42

**MÖNCHHOF 'MOSEL SLATE'** 49  
riesling spätlese | mosel, germany

**SOKOL BLOSSER** 44  
pinot gris | willamette valley, oregon

**PALMINA** 48  
pinot grigio | santa barbara county

**PINE RIDGE** 42  
chenin blanc + viognier | california

**FERRARI-CARANO** 44  
fumé blanc | sonoma county

**MERRY EDWARDS** 68  
sauvignon blanc | russian river valley

**CAKEBREAD CELLARS** 75  
sauvignon blanc | napa valley

**LIOCO** chardonnay | sonoma county 56

**STUHMULLER** 62  
chardonnay | alexander valley

**BROCARD 'VAU DE VEY'** 70  
chardonnay | chablis ler cru, france

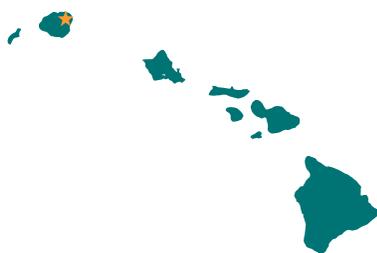
**FAR NIENTE** 94  
chardonnay | napa valley

#### TINY BUBBLES

**FRATELLI COSMO** 48  
prosecco | italy

**VEUVE CLICQUOT 'YELLOW LABEL'** 115  
brut | reims, france

**DOM PERIGNON** 299  
brut | épernay, france



#### REDS

**Craggy Range** 59  
pinot noir | central otago, new zealand

**PIRO WINE CO. 'POINTS WEST'** 66  
pinot noir | santa barbara county

**DOMAINE DROUHIN** 80  
pinot noir | willamette valley, oregon

**BEDROCK 'OLD VINE'** 58  
zinfandel | california

**STOLPMAN 'PARA MARIA'** 64  
syrah blend | ballard canyon, ca

**DECOY** 59  
merlot | sonoma county

**THE PRISONER** 79  
red blend | napa valley

**CHARLES SMITH 'SUBSTANCE'** 52  
cabernet sauvignon | washington

**DAOU** 62  
cabernet sauvignon | paso robles

**FRANK FAMILY** 85  
cabernet sauvignon | napa valley

**SILVER OAK** 120  
cabernet sauvignon | alexander valley