

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

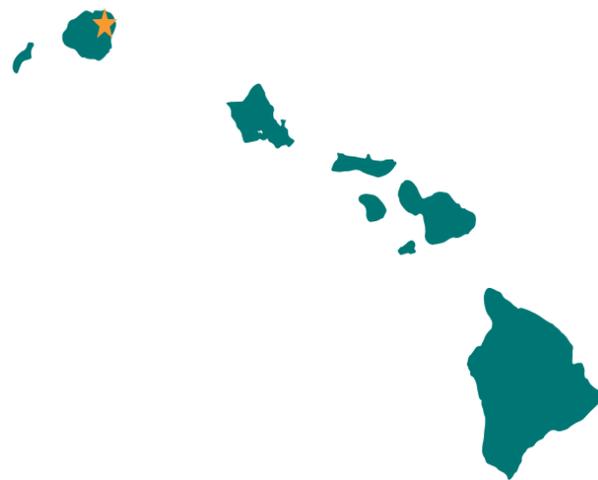
SCHRAMSBERG blanc de blancs brut north coast	75
VEUVE CLICQUOT 'YELLOW LABEL' champagne brut reims, france	115
DOM PERIGNON champagne brut épernay, france	399

WHITES & ROSÉ

PINE RIDGE chenin blanc + viognier california	42
MÖNCHHOF 'MOSEL SLATE' riesling spätlese mosel, germany	49
KINGS RIDGE pinot gris willamette valley, oregon	44
ST. SUPERY sauvignon blanc napa valley	58
MERRY EDWARDS sauvignon blanc russian river valley	74
CAKEBREAD CELLARS sauvignon blanc napa valley	75
LIOCO chardonnay sonoma county	56
STUHMULLER chardonnay alexander valley	62
BROCARD 'VAU DE VEY' chardonnay chablis ler cru, france	70
THE HILT 'ESTATE' chardonnay sta. rita hills	82
FAR NIENTE chardonnay napa valley	94
KAENA rosé santa ynez valley	42

REDS

CRAGGY RANGE pinot noir central otago, new zealand	59
PIRO WINE CO. 'POINTS WEST' pinot noir santa barbara county	66
DOMAINE DROUHIN pinot noir willamette valley, oregon	80
TWOMEY pinot noir anderson valley	105
BEDROCK 'OLD VINE' zinfandel california	58
STOLPMAN 'PARA MARIA' syrah blend ballard canyon, ca	64
THE PRISONER red blend napa valley	79
CHARLES SMITH 'SUBSTANCE' cabernet sauvignon washington	52
FRANK FAMILY cabernet sauvignon napa valley	85
SILVER OAK cabernet sauvignon alexander valley	120



In an effort to reduce our environmental footprint, the TS 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.

COCKTAILS

DUKE'S MAI TAI our signature cocktail made with aloha, fresh hawaiian juices with two types of rum	16
KALAPAKI MAI TAI local award-winning kōloa kaua'i spice, 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
GUAVA DAIQUIRI served up, kōloa kaua'i white rum, elderflower liqueur, guava purée, and fresh lime juice	17

EL PATRON 'DA ORIGINAL' refreshing patron silver margarita, shaken with freshly squeezed lime juice & cointreau	17
LAVENDER YUZU LEMONADE a refreshing cocktail with hangar 1 buddha's hand citron vodka, yuzu sake, lavender syrup, fresh lime juice, topped off with club soda	17
COCO ESPRESSO MARTINI ketel one vodka, coffee liqueur, espresso, coconut syrup	17
SUNSET SPRITZ ketel one vodka, aperol, hibiscus syrup, sparkling wine, grapefruit	17
"MO BETTAH" SLUSHIE 100% hawaii grown fruit juice slushie with your choice of vodka, tequila, or rum <i>take the coconut cup with you when you're pau</i>	20

ZERO PROOF

THE VOLCANO the dormant cousin of our lava flow	9	GINGER PUNCH MOCKTAIL ginger beer, fresh pog, lemon	8
TROPICAL SLUSHIE hawaii grown local fruit juice slushie	9		

WINES BY THE GLASS

6oz/9oz/BTL

POEMA brut cava, spain	12/18/46	MONT GRAVET rosé of cinsault pays d'oc, france	12/18
FRATELLI COSMO prosecco italy	14/21/54	STOLPMAN 'LOVE YOU BUNCHES' rosé of gsm santa barbara	15/22.5/58
BOLLINI pinot grigio vigneti delle dolomiti	12/18/46	HEAD HIGH pinot noir sonoma county	12/18/46
SELBACH 'AHI' riesling mosel, germany	11/16.5/42	LIOCO pinot noir mendocino county	17/25.5/66
MOHUA sauvignon blanc marlborough, nz	12/18/46	TENTADORA malbec salta, argentina	13/19.5
MORGAN sauvignon blanc arroyo seco	14/21/54	ROBERT HALL merlot spaso robes	13/19.5
CHAMISAL chardonnay san luis obispo coast	11/16.5	JOEL GOTT 'PALISADES' red blend california	12/18/46
TYLER chardonnay santa barbara county	15/22.5/58	CAPE D'OR cabernet sauvignon south africa	13/19.5/50
ROMBAUER chardonnay carneros	20/30/78	DAOU cabernet sauvignon paso robes	18/27/70

we use keg wine for freshness & reduced carbon footprint

BEERS ON TAP 16oz/20oz

Duke's proudly uses the 29° Blizzard Draft System

DUKE'S BLONDE kona brewing big island	10/12.5
KONA LONGBOARD LAGER kona brewing big island	10/12.5
LAVAMAN RED ALE kona brewing big island	10/12.5
FIRE ROCK PALE ALE kona brewing big island	10/12.5
GOLD CLIFF IPA kona brewing big island	10/12.5
ESTRELLA JALISOC guadalajara mexico	8.5/10.5
COORS LIGHT coors brewing golden, co	8/10
MICHELOB ULTRA michelob brewing st. louis	8.5/10.5
HAZY LITTLE THING sierra nevada chico	10/12.5
VOODOO RANGER IPA new belgium colorado	10.5/13

CANNED 12oz. can

SPARKLING HAWAIIAN RUM COCKTAIL kōloa rum co. kaua'i	9.5
MAUI HARD SELTZER maui brewing co. kihei, maui	8.5
HARD KOMBUCHA june shine san diego, ca	9.5
NON-ALCOHOLIC IPA OR GOLDEN ALE athletic brewing co. san diego, ca	8.5

ISLAND NIGHTS

TACO TUESDAY

11am - 4pm | barefoot bar

join us in the barefoot bar for two tacos, your choice of fresh fish, all natural chicken or kalua pork

BURGER & BEER THURSDAY

all day | barefoot bar

specialty burgers & beer | 27

SUNDAY BRUNCH

9am - 12pm | dining room

eggs benedict, banana mac nut pancakes, chilled seafood bar, prime rib carving station, fresh fish, huli chicken, and more

\$7 mimosas

SURF & TURF SUNDAY

4:15pm - close | dining room

seafood and steak combinations all night in the dining room

PŪPŪS

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 19.5

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi aioli 23

KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 19.5

MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 17.5

AHI SASHIMI*

local line caught ahi, cabbage, pickled ginger, wasabi, shoyu 25

CRISPY COCONUT SHRIMP

lilikoï chili water, pickled cucumbers 21

DESSERT

KIMO'S ORIGINAL HULA PIE

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

TWISTED HULA PIE

a twist on the classic, locally made lappert's ice cream 15

PONO PIE

locally made with "ulu", passion fruit, toasted coconut, mac nuts, honey 12



SWIMMERS

the fresh 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 farro rice 36

ROASTED TRISTAN LOBSTER

two tristan da cunha tails, roasted with a basil garlic glaze, herbed jasmine rice, butter & lemon 69

FURIKAKE AHI STEAK*

seared sashimi grade ahi, chili oil, truffle unagi, peanut oil, shiitake mushrooms, black bean bok choy, coconut lychee rice, cucumber namasu 43

COCONUT GINGER BRAISE SEAFOOD

tristan lobster, shrimp, fresh island fish, mushrooms, spinach, coconut lychee rice 36

DUKE'S FAVORITES

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, herbed jasmine rice 39

GREATER OMAHA'S ANGUS PRIME RIB* (WHILE IT LASTS)

greater omaha's angus beef, slow roasted, hand carved, mashed potatoes, au jus 12 oz. cut 44 | 24 oz. cut 83

MAINLANDERS

FILET MIGNON*

greater omaha's corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 54

WILD MUSHROOM & SPINACH RAVIOLI

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

DUKE'S CHEESEBURGER*

local medeiros farms grass fed beef, aged cheddar, shredded iceberg tomatoes, onion, island dressing, brioche bun, fries 21

beyond burger substitute available

RIB & CHICKEN PLATE

compart family farms pork ribs, mango bbq sauce, all natural huli huli chicken, macaroni salad, steamed rice, pickled cucumbers 29

TERIYAKI SIRLOIN*

brandt farms all natural usda prime beef, soy-brown sugar marinade, mashed yukon gold potatoes, pineapple gremolata 29

Take it Surfing add to your entree

COCONUT SHRIMP 13

DUKE'S GLAZED 1/4 LB. TRISTAN LOBSTER TAIL 21

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

 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 is requested from parties of eight or more.

T S RESTAURANTS OF HAWAII AND CALIFORNIA