

IN HAWAI'I 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 HAWAI'I RENOWNED AS THE WORLD'S CENTER OF UNDERSTANDING AND FELLOWSHIP. **ALOHA TO YOU.**

Duke Kahanamoku

WINES BY THE BOTTLE

TINY BUBBLES

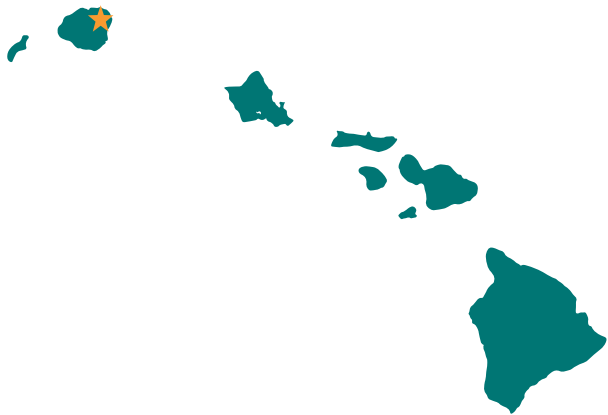
FRATELLI COSMO	48
prosecco italy	
SCHRAMSBERG	75
blanc de blancs brut north coast	
VEUVE CLICQUOT 'YELLOW LABEL'	115
champagne brut reims, france	
DOM PERIGNON	399
champagne brut épernay, france	

WHITES & ROSÉ

PINE RIDGE	42
chenin blanc + viognier california	
MÖNCHHOF 'MOSEL SLATE'	49
riesling spätlese mosel, germany	
KINGS RIDGE	44
pinot gris willamette valley, oregon	
ST. SUPERY	58
sauvignon blanc napa valley	
CAKEBREAD CELLARS	70
sauvignon blanc napa valley	
MERRY EDWARDS	74
sauvignon blanc russian river valley	
LIOCO	56
chardonnay sonoma county	
STUHLMULLER	62
chardonnay alexander valley	
LA CHABLISIENNE 'LE FINAGE'	66
chardonnay chablis, france	
ROMBAUER	80
chardonnay carneros	
THE HILT 'ESTATE'	82
chardonnay sta. rita hills	
FAR NIENTE	99
chardonnay napa valley	
KAENA	42
rosé of grenache santa ynez valley	

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	
TWOMEY	105
pinot noir anderson valley	
BEDROCK 'OLD VINE'	58
zinfandel california	
STOLPMAN 'PARA MARIA'	64
syrah blend ballard canyon, ca	
ZUCCARDI 'POLIGONOS'	62
malbec uco valley, argentina	
THE PRISONER	79
red blend napa valley	
FINCA DECERO	58
cabernet sauvignon mendoza, argentina	
FRANK FAMILY	85
cabernet sauvignon napa valley	
ORIN SWIFT 'PALERMO'	110
cabernet sauvignon napa valley	
SILVER OAK	135
cabernet sauvignon alexander valley	



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 17
our signature cocktail made with aloha, fresh hawaiian juices with two types of rum

KALAPAKI MAI TAI 19
local award-winning kloa kaua`i spice, coconut & dark rums, fresh squeezed passion & pineapple juice

LA PIÑA 25
taste the real hawaii, sip out of a locally grown pineapple & enjoy a refreshing blend of fresh pineapple, coconut cream & hana bay gold rum with a dark rum float

GUAVA DAIQUIRI 17
served up, kloa kauai white rum, elderflower liqueur, guava purée, & fresh lime juice

ZERO PROOF

THE VOLCANO 10
the dormant cousin of our lava flow

TROPICAL SLUSHIE 10
hawaii grown local fruit juice slushie

WINES BY THE GLASS

POEMA 12/18/46
brut | cava, spain

LOKELANI 17/25.5/66
sparkling rosé | maui

LA FIERA 11/16.5/42
pinot grigio | della venezia, italy

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

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

MORGAN 14/21/54
sauvignon blanc | arroyo seco

CHAMISAL 12/18
chardonnay | san luis obispo coast

TYLER 15/22.5/58
chardonnay | santa barbara county

JORDAN 20/30/78
chardonnay | russian river valley

we use keg wine for freshness & reduced carbon footprint

EL PATRON 'DA ORIGINAL' 17
refreshing patron silver margarita, shaken with freshly squeezed lime juice & cointreau

LAVENDER YUZU LEMONADE 17
a refreshing cocktail with hangar 1 buddha's hand citron vodka, yuzu sake, lavender syrup, fresh lime juice, topped off with club soda

COCO ESPRESSO MARTINI 17
ketel one vodka, coffee liqueur, espresso, coconut syrup

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

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

GINGER PUNCH MOCKTAIL 10
ginger beer, fresh pog, lemon

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

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

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

ARGYLE 'BLOOM HOUSE' 16/24/62
pinot noir | willamette valley

TENTADORA 13/19.5
malbec | salta, argentina

ROBERT HALL 13/19.5
merlot | paso robles

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

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

CHARLES SMITH 'SUBSTANCE' 16/24/62
cabernet sauvignon | columbia valley, wa

BEERS ON TAP 16oz/20oz

Duke's proudly uses the 29° Blizzard Draft System

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

KONA LONGBOARD LAGER 10/12.5
kona brewing | big island

LAVAMAN RED ALE 10/12.5
kona brewing | big island

FIRE ROCK PALE ALE 10/12.5
kona brewing | big island

GOLD CLIFF IPA 10/12.5
kona brewing | big island

ESTRELLA JALISCO 8.5/10.5
guadalajara | mexico

COORS LIGHT 8/10
coors brewing | golden, co

MICHELOB ULTRA 8.5/10.5
michelob brewing | st. louis

HAZY LITTLE THING 10/12.5
sierra nevada | chico

VOODOO RANGER IPA 10.5/13
new belgium | colorado

CANNED 12oz.

SPARKLING HAWAIIAN RUM COCKTAIL 10
kloa rum co. | kuaa`i

MAUI HARD SELTZER 9
maui brewing co. | kihei, maui

HARD KOMBUCHA 9.5
june shine | san diego, ca

NON-ALCOHOLIC IPA OR GOLDEN ALE 8.5
athletic brewing co. | san diego, ca

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 21

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 21

MACADAMIA NUT HUMMUS

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

CRAB & MACADAMIA NUT WONTONS

crab meat, cream cheese, mac nuts, mustard-plum sauce 19

AHI SASHIMI*

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

CRISPY COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 23

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 15

PONO PIE

locally made with "ulu", toasted coconut, mac nuts, honey 13
choice of lilikoi or chocolate



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, tomato gastrique, herbed jasmine rice 37

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 45

COCONUT GINGER BRAISED SEAFOOD

tristan lobster, shrimp, fresh island fish, coconut ginger broth, mushrooms, spinach, coconut lychee rice 38

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 21.5

beyond burger and gluten free bun available

RIB & CHICKEN PLATE

compart family farms pork ribs, mango bbq sauce, all natural huli huli chicken, macaroni salad, steamed rice, pickled cucumbers 31

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 16

DUKE’S GLAZED 1/4 LB. TRISTAN LOBSTER TAIL 27

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