

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 Kahanamoku

WINES BY THE BOTTLE

TINY BUBBLES

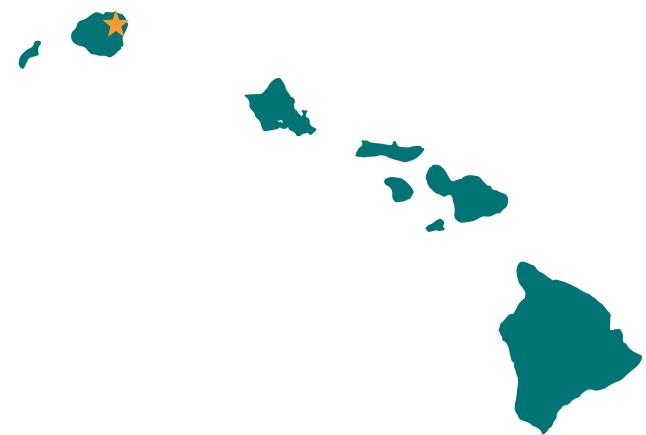
FRATELLI COSMO prosecco italy	52
SCHRAMSBERG blanc de blancs brut north coast	75
VEUVE CLICQUOT 'YELLOW LABEL' champagne brut reims, france	150
DOM PERIGNON champagne brut épernay, france	399

WHITES & ROSÉ

FRIÃ FRIÕ white blend vinho verde, portugal	48
PINE RIDGE chenin blanc + viognier california	46
MÖNCHHOF 'MOSEL SLATE' riesling spätlese mosel, germany	56
KINGS RIDGE pinot gris willamette valley, oregon	48
CAKEBREAD CELLARS sauvignon blanc napa valley	70
MERRY EDWARDS sauvignon blanc russian river valley	74
LIOCO chardonnay sonoma county	60
STUHLMULLER chardonnay alexander valley	68
LA CHABLISIENNE 'LE FINAGE' chardonnay chablis, france	72
THE HILT 'ESTATE' chardonnay sta. rita hills	82
ROMBAUER chardonnay carneros	84
FAR NIENTE chardonnay napa valley	99
KAENA rosé of grenache santa ynez valley	48

REDS

CRAGGY RANGE pinot noir central otago, new zealand	64
PIRO WINE CO. 'POINTS WEST' pinot noir santa barbara county	66
DOMAINE DROUHIN pinot noir willamette valley, oregon	82
VINCENT GIRARDIN 'CUVÉE ST. VINCENT' pinot noir bourgogne, france	92
OUR LADY OF GUADALUPE pinot noir sta. rita hills	95
TWOMEY pinot noir anderson valley	105
BEDROCK 'OLD VINE' zinfandel california	62
STOLPMAN 'PARA MARIA' syrah blend ballard canyon, ca	64
ZUCCARDI 'POLIGONOS' malbec uco valley, argentina	66
THE PRISONER red blend napa valley	79
FRANK FAMILY cabernet sauvignon napa valley	105
ORIN SWIFT 'PALERMO' cabernet sauvignon napa valley	110
SILVER OAK cabernet sauvignon alexander valley	135
LA JOTA cabernet sauvignon howell mountain	205



COCKTAILS

DUKE'S MAI TAI our signature cocktail made with aloha, fresh hawaiian juices with two types of rum	17
KALAPAKI MAI TAI local award-winning kōloa kua'i spice, coconut & dark rums, fresh squeezed passion & pineapple juice	19
LA PIÑA 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	25
GUAVA DAIQUIRI served up, kōloa kua'i white rum, elderflower liqueur, guava purée, & fresh lime juice	17

ZERO PROOF

THE VOLCANO the dormant cousin of our lava flow	10
TROPICAL SLUSHIE hawaii grown local fruit juice slushie	10

WINES BY THE GLASS

POEMA brut cava, spain	13/19.5/50
LOKELANI sparkling rosé maui	17/25.5/66
LA FIERA pinot grigio della venezia, italy	12/18/46
SELBACH 'AHI' riesling mosel, germany	12/18/46
MOHUA sauvignon blanc marlborough, nz	13/19.5/50
ST. SUPÉRY sauvignon blanc napa valley	15/22.5/58
CHAMISAL chardonnay san luis obispo coast	13/19.5
TYLER chardonnay santa barbara county	16/24/62
ZD chardonnay california	20/30/78

we use keg wine for freshness & reduced carbon footprint

TROPICAL MULE tito's gluten free vodka with fresh pineapple juice and ginger beer	17
LYCHEE MARTINI a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up	17
HULA-RITA kapena li-hing mui infused blanco tequila, fresh sweet & sour, agave, passion fruit juice	17
LAVA FLOW blended pineapple, coconut, and light rum erupting with strawberry	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

GINGER PUNCH MOCKTAIL ginger beer, fresh pog, lemon	10
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MONT GRAVET rosé of cinsault pays d'oc, france	13/19.5
STOLPMAN 'LOVE YOU BUNCHES' rosé of gsm santa barbara	15/22.5/58
HEAD HIGH pinot noir sonoma county	14/21/54
ARGYLE 'BLOOM HOUSE' pinot noir willamette valley	16/24/62
TENTADORA malbec salta, argentina	13/19.5
ROBERT HALL merlot paso robles	14/21
JOEL GOTT 'PALISADES' red blend california	13/19.5/50
CAPE D'OR cabernet sauvignon south africa	14/21/54
OBSIDIAN cabernet sauvignon red hills lake county, ca	16/24/62

BEERS ON TAP 16oz/20oz

Duke's proudly uses the 29° Blizzard Draft System

DUKE'S BLONDE kona brewing big island	10/13
KONA LONGBOARD LAGER kona brewing big island	10/13
LAVAMAN RED ALE kona brewing big island	10/13
GOLD CLIFF IPA kona brewing big island	10/13
BIG SWELL IPA maui brewing co. maui	10.5/13.5
OMG HAZY IPA maui brewing co. maui	10.5/13.5
TALK STORY PALE ALE kohola brewery lahaina, maui	10.5/13.5
MODELO ESPECIAL grupo modelo mexico	8.5/10.5
COORS LIGHT coors brewing golden, co	8/10
MICHELOB ULTRA michelob brewing st. louis	8.5/10.5

CANNED 12oz.

MAUI HARD SELTZER maui brewing co. kihei, maui	9
VODKA ICED TEA sun cruiser breinigsville, pa	10
NON-ALCOHOLIC IPA OR GOLDEN ALE athletic brewing co. san diego, ca	8.5

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.

ISLAND GRINDS

TACO TUESDAY

11am – 4pm | barefoot bar

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

BURGER & BEER WEDNESDAY

all day | barefoot bar

specialty burgers & beer | 28

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 24

KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 23

MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 18

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 27

CRISPY COCONUT SHRIMP

lilikoï 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 15

TWISTED HULA PIE

a twist on the classic 16

PONO PIE

locally made with "ulu", toasted coconut, mac nuts, honey 14
choice of lilikoï 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 39

ROASTED LOBSTER TAILS

two lobster tails, roasted with a basil garlic glaze, herbed jasmine rice, butter & lemon 74

FURIKAKE AHI STEAK*

seared sashimi grade ahi, chili oil, truffle unagi, peanut oil, shiitake mushrooms, black bean bok choy, coconut lychee rice, cucumber namasu 47

COCONUT GINGER BRAISED SEAFOOD

lobster, shrimp, fresh island fish, coconut ginger broth, mushrooms, spinach, coconut lychee rice 39

DUKE’S FAVORITES

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, herbed jasmine rice 41

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

greater omaha’s angus beef, slow roasted, hand carved, mashed yukon gold potatoes, au jus, horseradish cream | 12 oz. cut 47 | 24 oz. cut 89

FROM THE LAND

FILET MIGNON*

greater omaha's corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 56

WILD MUSHROOM & SPINACH RAVIOLI

vegan ravioli, coconut ginger broth, roasted sweet potatoes, locally sourced vegetables 29

DUKE’S CHEESEBURGER*

local medeiros farms grass fed beef, aged cheddar, shredded iceberg, tomatoes, onion, island dressing, brioche bun, fries 23

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, cucumber namasu 33

TERIYAKI SIRLOIN*

brandt farms all natural usda prime beef, soy-brown sugar marinade, mashed yukon gold potatoes, pineapple gremolata 33

Take it Surfing add to your entree

COCONUT SHRIMP 17

DUKE’S GLAZED LOBSTER TAIL 33

ADD DUKE’S FAMOUS SALAD BAR TO YOUR MAIN COURSE | 9

a bountiful selection of fresh locally grown vegetables, ancient grains, pasta, garden salads, fresh fruit, and warm breads | a la carte 27

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. | A 5% surcharge will be added to takeout orders

T S RESTAURANTS OF HAWAII AND CALIFORNIA