

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

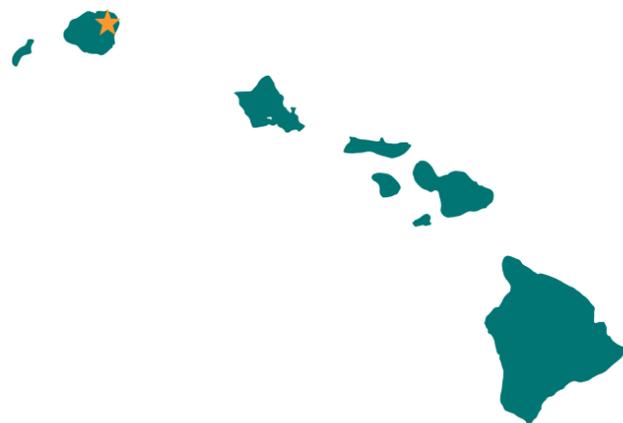
<b>FRATELLI COSMO</b> prosecco   italy	52
<b>SCHRAMSBURG</b> blanc de blancs brut   north coast	75
<b>VEUVE CLICQUOT 'YELLOW LABEL'</b> champagne brut   reims, france	150
<b>DOM PERIGNON</b> champagne brut   épernay, france	399

## WHITES & ROSÉ

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

## REDS

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



## COCKTAILS

<b>DUKE'S MAI TAI</b> our signature cocktail made with aloha, fresh hawaiian juices with two types of rum	17
<b>KALAPAKI MAI TAI</b> local award-winning kōloa kua'i spice, coconut & dark rums, fresh squeezed passion & pineapple juice	19
<b>LA PIÑA</b> 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
<b>GUAVA DAIQUIRI</b> served up, kōloa kua'i white rum, elderflower liqueur, guava purée, & fresh lime juice	17
<b>TROPICAL MULE</b> tito's gluten free vodka with fresh pineapple juice and ginger beer	17
<b>LYCHEE MARTINI</b> a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up	17
<b>HULA-RITA</b> kapena li-hing mui infused blanco tequila, fresh sweet & sour, agave, passion fruit juice	17
<b>LAVA FLOW</b> blended pineapple, coconut, and light rum erupting with strawberry	17
<b>"MO BETTAH" SLUSHIE</b> 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

<b>THE VOLCANO</b> the dormant cousin of our lava flow	10
<b>TROPICAL SLUSHIE</b> hawaii grown local fruit juice slushie	10
<b>GINGER PUNCH MOCKTAIL</b> ginger beer, fresh pog, lemon	10
<b>SPARKLING HOP WATER</b> kōlea   kailua   12oz. can	5

## WINES BY THE GLASS

6oz/9oz/BTL

<b>POEMA</b> brut   cava, spain	13/19.5/50
<b>LOKELANI</b> sparkling rosé   maui	17/25.5/66
<b>LA FIERA</b> pinot grigio   della venezia, italy	12/18/46
<b>SELBACH 'AHI'</b> riesling   mosel, germany	12/18/46
<b>MOHUA</b> sauvignon blanc   marlborough, nz	13/19.5/50
<b>ST. SUPÉRY</b> sauvignon blanc   napa valley	15/22.5/58
<b>CHAMISAL</b> chardonnay   san luis obispo coast	13/19.5
<b>TYLER</b> chardonnay   santa barbara county	16/24/62
<b>ZD</b> chardonnay   california	20/30/78
<b>MONT GRAVET</b> rosé of cinsault   pays d'oc, france	13/19.5
<b>STOLPMAN 'LOVE YOU BUNCHES'</b> rosé of gsm   santa barbara	15/22.5/58
<b>THE PINOT PROJECT</b> pinot noir   california	14/21/54
<b>ARGYLE 'BLOOM HOUSE'</b> pinot noir   willamette valley	16/24/62
<b>TENTADORA</b> malbec   salta, argentina	13/19.5
<b>ROBERT HALL</b> merlot   paso robles	14/21
<b>JOEL GOTT 'PALISADES'</b> red blend   california	13/19.5/50
<b>CAPE D'OR</b> cabernet sauvignon   south africa	14/21/54
<b>OBSIDIAN</b> cabernet sauvignon   red hills lake county, ca	16/24/62

we use keg wine for freshness & reduced carbon footprint

## BEERS ON TAP 16oz/20oz

*Duke's proudly uses the 2.9° Blizzard Draft System*

<b>DUKE'S BLONDE</b> kona brewing   big island	11/14
<b>LONGBOARD LAGER</b> kona brewing   big island	11/14
<b>LAVAMAN RED ALE</b> kona brewing   big island	11/14
<b>MAHEA HAZE HAZY IPA</b> kona brewing   big island	11/14
<b>GOLD CLIFF IPA</b> kona brewing   big island	11/14
<b>BIG SWELL IPA</b> maui brewing co.   maui	11/14
<b>BELGIAN WHITE WHEAT ALE</b> blue moon brewing co.   colorado	11/14
<b>MODELO ESPECIAL</b> grupo modelo   mexico	9/11
<b>COORS LIGHT</b> coors brewing   colorado	9/11
<b>MILLER LITE</b> miller brewing co.   milwaukee	9/11

## CANNED 12oz.

<b>MAUI HARD SELTZER</b> maui brewing co.   kihei, maui	9
<b>VODKA ICED TEA</b> sun cruiser   breinigsville, pa	10
<b>NON-ALCOHOLIC IPA OR GOLDEN ALE</b> 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

11am - 4pm | barefoot bar

specialty burgers & beer | 29

### 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

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 15

### TWISTED HULA PIE

a twist on the classic 16

### PONO PIE

locally made with "ulu", toasted coconut, mac nuts, honey 14  
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 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, kale, 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

### SMOKED CANNELLINI & MAUI ONION RAVIOLI

vegan ravioli, coconut broth, shiitake mushrooms, corn, wilted greens, thai basil, sesame & macadamia nut pesto, blistered tomatoes 31

### DUKE'S CHEESEBURGER\*

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

*plant-based "kauai made taro patty" 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 - these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish.

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