

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 Kaharamitoku

WINES BY THE BOTTLE

TINY BUBBLES

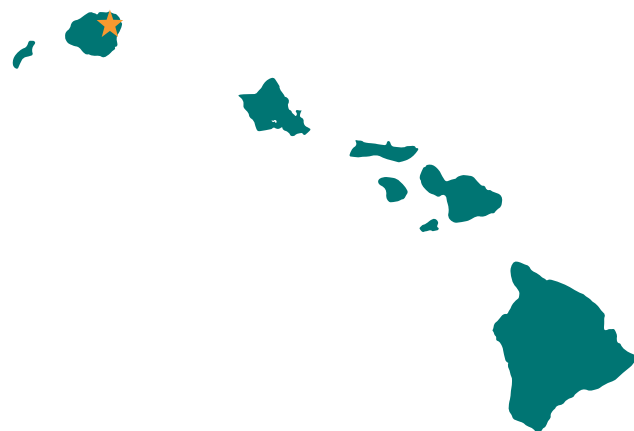
FRATELLI COSMO prosecco italy	52
SCHRAMSBURG blanc de blancs brut north coast	75
VEUVE CLICQUOT 'YELLOW LABEL' champagne brut reims, france	150
DOM PERIGNON champagne brut épernay, france	399

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
STUHMULLER 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
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

ZERO PROOF

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

WINES BY THE GLASS

POEMA brut cava, spain	13/19.5/50	MONT GRAVET rosé of cinsault pays d'oc, france	13/19.5
LOKELANI sparkling rosé maui	17/25.5/66	STOLPMAN 'LOVE YOU BUNCHES' rosé of gsm santa barbara	15/22.5/58
LA FIERA pinot grigio della venezia, italy	12/18/46	THE PINOT PROJECT pinot noir california	14/21/54
SELBACH 'AHI' riesling mosel, germany	12/18/46	ARGYLE 'BLOOM HOUSE' pinot noir willamette valley	16/24/62
MOHUA sauvignon blanc marlborough, nz	13/19.5/50	TENTADORA malbec salta, argentina	13/19.5
ST. SUPÉRY sauvignon blanc napa valley	15/22.5/58	ROBERT HALL merlot paso robles	14/21
CHAMISAL chardonnay san luis obispo coast	13/19.5	JOEL GOTT 'PALISADES' red blend california	13/19.5/50
TYLER chardonnay santa barbara county	16/24/62	CAPE D'OR cabernet sauvignon south africa	14/21/54
ZD chardonnay california	20/30/78	OBSIDIAN 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 29° Blizzard Draft System

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

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

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 21.5

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi aioli 25

MACADAMIA NUT HUMMUS

hawaiian grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 18.5

KALAPAKI HOT WINGS

'spicy' all natural chicken wings, duke's special sauce 19.5

AHI SASHIMI*

local line caught ahi, cabbage, pickled ginger, wasabi, shoyu 29

DUKE'S NACHOS

black beans, black olives, pico de gallo, guacamole, tomatillo aioli, pickled jalapenos, cheddar jack cheese 18
add grilled chicken or kalua pork 5

CRAB & MACADAMIA NUT WONTONS

crabmeat, cream cheese, mac nuts, mustard-plum sauce 19.5

CRISPY COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 23.5

SALADS *add chicken 9 or fresh fish 13*

CAESAR

romaine, parmesan, lemon-anchovy dressing, garlic croutons 14

ROCKET*

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 16



ISLAND FAVORITES

FISH TACOS

cajun mahi-mahi, flour tortillas, tomatillo sauce, cilantro, cabbage, pico de gallo, fresh chips 29
add guacamole 2

KALBI RIBS & TERIYAKI CHICKEN

fire grilled short ribs, all natural teriyaki chicken, steamed rice, macaroni salad, kimchee 27

MAC NUT & HERB CRUSTED FRESH FISH

parmesan, herb & panko dusted, lemon butter, steamed rice, macaroni salad 31

COCONUT SHRIMP & FRIES

lilikoi chili water, cilantro lime slaw, cucumber namasu 29.5

KOREAN STEAK STREET TACOS*

kalbi marinated steak, salsa verde, cilantro, cabbage, gochujang vinaigrette, flour tortillas 27

FISH & CHIPS

kona brewing co beer battered mahi-mahi, cilantro lime slaw, citrus herbed tartar sauce 29

AHI POKE BOWL*

local ahi sesame shoyu poke, onion, diced avocado, green onion, white rice, namasu, kimchee 27

BURGERS & SANDWICHES

DUKE'S CHEESEBURGER*

local medeiros farms grass fed beef, aged cheddar, shredded iceberg, tomatoes, onion, island dressing, brioche bun, fries 23.5
plant-based "kauai made taro patty" and gluten free bun available

CRISPY CHICKEN BLT

all natural chicken, panko crust, applewood smoked bacon, onions, iceberg, ranch, brioche bun, chips 21.5
add avocado 3

FALAFEL WRAP

mixed greens, pico de gallo, cucumbers, ranch, spinach wrap, potato chips 21

PULLED PORK SANDWICH

imu style duroc pork, roasted tomatillo & cabbage slaw, caramelized sweet onions, brioche bun, side mango bbq sauce, potato chips 23.5


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

 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.