

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

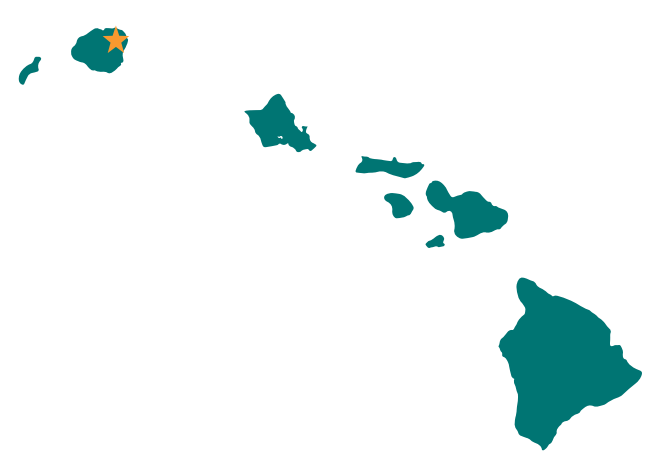
FRATELLI COSMO prosecco italy	56
SCHRAMSBERG blanc de blancs brut north coast	75
VEUVE CLICQUOT 'YELLOW LABEL' champagne brut reims, france	150
DOM PERIGNON champagne brut épernay, france	399

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
LIEU DIT sauvignon blanc santa ynez valley	66
CAKEBREAD CELLARS sauvignon blanc napa valley	70
MERRY EDWARDS sauvignon blanc russian river valley	74
LIOCO chardonnay sonoma county	62
STUHLMULLER chardonnay alexander valley	68
LA CHABLISIENNE 'LE FINAGE' chardonnay chablis, france	72
THE HILT 'ESTATE' chardonnay sta. rita hills	82
ROMBAUER chardonnay carneros	88
FAR NIENTE chardonnay napa valley	110
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	68
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
FROG'S LEAP merlot rutherford, napa valley	82
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 18
our signature cocktail made with aloha, fresh hawaiian juices with two types of rum

KALAPAKI MAI TAI 20
local award-winning kōloa kuaʻi spice, coconut & dark rums, fresh squeezed passion & pineapple juice

LA PIÑA 26.5
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 18
served up, kōloa kuaʻi 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 13/19.5/50
brut | cava, spain

LOKELANI 17/25.5/66
sparkling rosé | maui

LA FIERA 13/19.5/50
pinot grigio | della venezia, italy

SELBACH 'AHI' 13/19.5/50
riesling | mosel, germany

MOHUA 14/21/54
sauvignon blanc | marlborough, nz

ST. SUPÉRY 16/24/62
sauvignon blanc | napa valley

CHAMISAL 14/21/54
chardonnay | san luis obispo coast

TYLER 16/24/62
chardonnay | santa barbara county

ZD 20/30/78
chardonnay | california

we use keg wine for freshness & reduced carbon footprint

TROPICAL MULE 18
tito's gluten free vodka with fresh pineapple juice and ginger beer

LYCHEE MARTINI 18
a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up

HULA-RITA 18
kapena li-hing mui infused blanco tequila, fresh sweet & sour, agave, passion fruit juice

LAVA FLOW 18
blended pineapple, coconut, and light rum erupting with strawberry

"MO BETTAH" SLUSHIE 18
100% hawaii grown fruit juice slushie with your choice of vodka, tequila, or rum

GINGER PUNCH MOCKTAIL 10
ginger beer, fresh pog, lemon

SPARKLING HOP WATER 5
kōlea | kailua | 12oz. can

MONT GRAVET 13/19.5
rosé of cinsault | pays d'oc, france

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

THE PINOT PROJECT 14/21/54
pinot noir | california

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

TENTADORA 13/19.5
malbec | salta, argentina

ROBERT HALL 14/21
merlot | paso robles

JOEL GOTT 'PALISADES' 13/19.5/50
red blend | california

CAPE D'OR 14/21/54
cabernet sauvignon | south africa

OBSIDIAN 16/24/62
cabernet sauvignon | red hills lake county, ca

BEERS ON TAP 16oz/20oz

Duke's proudly uses the 29° Blizzard Draft System

DUKE'S BLONDE 11/14
kona brewing | big island

LONGBOARD LAGER 11/14
kona brewing | big island

LAVAMAN RED ALE 11/14
kona brewing | big island

MAHEA HAZE HAZY IPA 11/14
kona brewing | big island

GOLD CLIFF IPA 11/14
kona brewing | big island

BIG SWELL IPA 11/14
maui brewing co. | maui

BELGIAN WHITE WHEAT ALE 11/14
blue moon brewing co. | colorado

MODELO ESPECIAL 9/11
grupo modelo | mexico

COORS LIGHT 9/11
coors brewing | colorado

MILLER LITE 9/11
miller brewing co. | milwaukee

CANNED 12oz.

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

VODKA ICED TEA 10
sun cruiser | breinigsville, pa

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

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 fish,
all natural chicken or kalua pork

BURGER & BEER WEDNESDAY

11am - 4pm | barefoot bar
specialty burgers & beer

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

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 18.5

CRAB & MACADAMIA NUT WONTONS
crab meat, cream cheese, mac nuts, mustard-plum sauce 19.5

AHI SASHIMI*
local line caught ahi, cabbage, pickled ginger, wasabi, shoyu 29

CRISPY COCONUT SHRIMP
lilikoi chili water, pickled cucumbers 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

PONO PIE 
locally made with "ulu", toasted coconut, mac nuts, honey 14.5
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 39.5

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,
shiitake mushrooms, black bean bok choy,
coconut lychee rice, cucumber namasu 48.5

**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 43

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 57

**SMOKED CANNELLINI &
MAUI ONION RAVIOLI**
vegan ravioli, coconut broth, shiitake mushrooms,
corn, wilted greens, thai basil, sesame & macadamia
nut pesto, blistered tomatoes 33.5

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

RIB & CHICKEN PLATE
compart family farms pork ribs, mango bbq sauce,
all natural huli huli chicken, macaroni salad,
steamed rice, cucumber namasu 35

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 | 10
a bountiful selection of fresh locally grown vegetables, ancient grains, pasta, garden salads,
fresh fruit, and warm breads | a la carte 29

 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