

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

FRATELLI COSMO prosecco italy	42
SCHRAMSBERG blanc de blancs north coast	68
TAITTINGER 'LA FRANCAISE' brut champagne, france	120

WHITES

STORM sauvignon blanc santa barbara county	48
ST. SUPERY sauvignon blanc napa valley	52
PIERRE RIFFAULT 'LES 7 HOMMES' sauvignon blanc sancerre, france	58
MERRY EDWARDS sauvignon blanc russian river valley	72
TRESOMM 'MEZCLA BLANCA' white blend valle de guadalupe, mexico	42
KINGS RIDGE pinot gris willamette valley, oregon	44
THE WHITE QUEEN chardonnay sonoma county	52
ZD chardonnay california	66
CHANIN 'LOS ALAMOS' chardonnay santa barbara county	72
HANZELL chardonnay sonoma valley	78
THE HILT 'ESTATE' chardonnay sta. rita hills	82
FAR NIENTE chardonnay napa valley	98
WAYFARER chardonnay fort ross-seaview, sonoma coast	120

LIGHTER, BRIGHTER REDS

PRESQU'ILE gamay noir santa maria valley	56
BLOODROOT pinot noir sonoma county	48
PIRO WINE CO. 'POINTS WEST' pinot noir santa barbara county	52
PURPLE HANDS pinot noir dundee hills, or	78
TWOMEY pinot noir russian river valley	85
MAGGY HAWK 'JOLIE' pinot noir anderson valley	89
COBB 'EMMALINE ANN' pinot noir sonoma coast	115
GIORNATA barbera paso robles	42

BIGGER, BOLDER REDS

THE OJAI VINEYARD syrah santa barbara county	46
KITA 'SPE'Y' red rhone blend santa ynez valley	54
JONATA 'TODOS' red blend ballard canyon	85
BEDROCK 'OLD VINE' zinfandel california	44
TURLEY zinfandel california	58
SILVER OAK cabernet sauvignon alexander valley	110
PAUL HOBBS cabernet sauvignon napa valley	140
MAYACAMAS cabernet sauvignon mt. veeder, napa valley	225
CHÂTEAU MONTELENA 'ESTATE' cabernet sauvignon calistoga, napa valley	250
ARIETTA 'QUARTET' bordeaux blend napa valley	135

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

BOOMER'S MARGARITA herradura silver tequila, watermelon puree, with duke's house made jalapeno sour	16
TROPICAL MULE cutwater vodka, ginger beer, fresh pineapple, lime	15
MANGO OLD FASHIONED buffalo trace bourbon, black tea syrup, mango puree, orange bitters	16
POG COCKTAIL 100% hawaii grown fruit juice slushie, add choice of vodka, tequila or rum	16
DUKE'S COVE LEMONADE cutwater vodka, mango and passion fruit puree, fresh lemonade	14

ZERO PROOF

GINGER LIME FIZZ ginger beer, pineapple, lime	7
VIRGIN LAVENDER COLADA locally sourced organic lavender simple syrup, coconut, pineapple	9

DUKE'S MAI TAI 16

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

LAVENDER COLADA 16
bacardi silver, locally sourced organic lavender simple syrup, coconut, pineapple, rum
add a float of dark rum for \$3

TORREY SPRITZ 16
hendricks gin, strawberry puree, fresh pineapple juice, and a splash of soda

POG SLUSHIE 9
hawaii grown fruit juice slushie

WINES BY THE GLASS

POEMA brut cava, spain	12/46	ROMBAUER chardonnay carneros	20/78
SCARPETTA brut rosé vino spumante, italy	13/50	BANSHEE pinot noir sonoma county	13/26
CHÂTEAU MIRAVAL rosé côtes de provence, france	15/58	LIOCO pinot noir mendocino county	17/64
MORGAN sauvignon blanc arroyo seco	14/54	CAPE D'OR cabernet sauvignon south africa	12/46
SELBACH 'INCLINE' riesling mosel, germany	11/42	DAOU cabernet sauvignon paso robles	16/62
TYLER chardonnay santa barbara county	15/58		

BARREL TO GLASS *tap wine by the glass or 13 oz. carafe*

MONT GRAVET rosé of cinsault france	11/22	STOLPMAN 'LOVE YOU BUNCHES' carbonic sangiovese sb county	13/26
TIAMO 'ORGANIC' pinot grigio veneto, italy	12/24	THE BARREL red blend napa valley	15/30
MOHUA sauvignon blanc marlborough, nz	12/24	SANTA JULIA malbec mendoza, argentina	11/22
CHAMISAL chardonnay san luis obispo coast	12/46	ROBERT HALL merlot paso robles	13/50

BEERS ON TAP

Duke's proudly uses the 29° Blizzard Draft System

DUKE'S BLONDE stone brewing, escondido	8.5
ICE PILSNER modern times, point loma	8.5
KONA LONGBOARD LAGER kona brewing co., big island	9
MODELO ESPECIAL grupo modelo, mazatlán	9
SHARKBITE RED ALE pizza port brewing co., miramar	8.5
SECRET SAFARI PALE ALE abnormal beer co., san diego	9
STONE DELICIOUS IPA stone brewing, escondido	9
BIG SWELL IPA maui brew co., maui	9
CARLSBAD CRUSH MOSAIC PALE ALE burgeon beer co., carlsbad	9
HARLAND HAZY IPA harland brewing co., san diego	10

CANNED

ASHLAND HARD SELTZER blackberry lemonade or mango strawberry gluten free	7
CUTWATER COCKTAILS tequila paloma & vodka mule	8
JUNESHINE hard kombucha, seasonal selection	10
ATHLETIC BREWING upside dawn golden <i>non alcoholic</i>	7.5

ISLAND NIGHTS

TACO TUESDAY

3pm - close | barefoot bar
two tacos, your choice of fresh fish, all natural chicken or kalua pork served with chips & salsa | 14

\$8 margaritas all night

\$5 pacificos all night

SURF & TURF THURSDAY

4:30pm - close
lobster, steak, scallop & shrimp specials all night

ALOHA FRIDAY

3pm - 6pm | barefoot bar
join us in the barefoot bar for hawaiian-style live music & \$10 mai tai's

SATURDAY & SUNDAY BRUNCH

10am - 3pm
start your weekend at duke's with brunch featuring banana macadamia nut pancakes, avocado toast, breakfast sandwich, farmers omelet, fish tacos, seared ahi bowl, duke's classic burger and many more of your duke's favorites

TO START

CRISPY COCONUT SHRIMP
lilikoi chili water, pickled cucumbers 17.5

POKE TACOS*
fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi aioli 18.5

KOREAN STICKY RIBS
crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 16.5

CAESAR
romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing 10
with all natural chicken 17
with fresh fish 19

CRAB WONTONS
crab meat, cream cheese, macadamia nuts, mustard plum sauce 15.5

MACADAMIA NUT HUMMUS
hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 15

BLACK BEAN NACHOS
corn tortilla chips, cheddar, pepper jack & queso fresco, chipotle cream, pico de gallo, guacamole 14
add duroc kalua pork or all natural chicken 4

SASHIMI*(LIMITED AVAILABILITY)
fresh ahi, wasabi edamame salad, pickled ginger, shoyu 19

PANKO CRUSTED CALAMARI
guava cocktail sauce, meyer lemon remoulade 16.5

BEVERAGES

BLACK SALT BLOODY MARY
tito's vodka, black lava salt rim 12

MIMOSA
traditional or island style 8

APEROL SPRITZ
prosecco, aperol, soda, orange 13

POG SLUSHIE
hawaii grown fruit juice slushie 9

KEIKI *kids 12 & under,*
all items come with choice of breakfast potatoes, rice, fries or fresh fruit

PANCAKES
short stack of buttermilk pancakes 9

OMELET
applewood smoked ham, mild cheddar cheese 11

BACON AND AN EGG*
farm fresh egg your way, duroc bacon 9

FRIED CHICKEN
crispy all natural chicken strips, panko breaded, ranch dipping sauce 11

FRESH FISH & CHIPS
battered, fried crisp, tartar sauce 13

CHEESEBURGER*
1/4 lb. usda choice beef, cheddar cheese 9.5

BREAKFAST

BEACH BOY BREAKFAST BURRITO
breakfast sausage, bacon, scrambled eggs, black beans, cheddar & pepper jack cheese, topped with red chile sauce, pico de gallo, queso fresco, tortilla chips 16.5

BANANA MACNUT PANCAKES
whipped butter, maple syrup 16.5

LOCAL KINE EGGS*
eggs your way, applewood smoked bacon, breakfast sausage, sourdough or wheat toast, roasted yukon gold breakfast potatoes 15.5

AVOCADO TOAST*
9 grain wheat, balsamic tomatoes, arugula, watermelon radish, poached egg 13.5
add bacon 2.5

COCONUT CRUSTED FRENCH TOAST
sweet bread, maple syrup, seasonal berries 15.5

LUNCH

FISH TACOS
corn tortillas from el nopalito, tomatillo sauce, cabbage, pico de gallo, queso fresco, tortilla chips 19

DUKE'S CLASSIC BURGER*
1/2 lb angus chuck & brisket blend, white cheddar, maui island dressing, tomato, onion, pickles, brioche bun, fries 17.5
add duroc bacon 3 or avocado 2
veggie burger & gluten free bun available

KALUA PORK SANDWICH
imu cooked compart family farms duroc pork, mango bbq sauce, onion strings, apple cider slaw, brioche bun, fries 16.5


FISH & CHIPS
maui brew co. big swell ipa beer batter, meyer lemon remoulade, bok choy macadamia nut slaw, fries 19.5

USDA PRIME STEAK & FRIES*
brandt farms all-natural sirloin, mushroom gravy, fries, mixed green salad 21.5

FARMER'S OMELET 
kale, mushrooms, tomato, sliced avocado, cheddar & jack cheese 16.5
add applewood smoked ham or hawaii style spam 3


BREAKFAST SANDWICH
brioche bun, hawaiian style spam, fried egg, bacon, roasted tomatillo aioli, white cheddar cheese, avocado, tomato, breakfast potatoes 15.5

DUKE'S EGGS BENEDICT*
shaved compart family farms duroc smoked ham, poached eggs, buttermilk biscuit, hollandaise, breakfast potatoes 18

LOCO MOCO* 
1/2 lb angus chuck & brisket burger patty, jasmine rice, fried egg, mushroom gravy 18

SAUTÉED MACNUT & HERB CRUSTED FRESH FISH
parmesan & panko dusted, lemon caper butter, jasmine rice, macaroni salad, bok choy macadamia nut slaw 23.5

RIBS & CHICKEN PLATE LUNCH
a local favorite from the streets of waikiki.
compart family farms pork, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw 21

CHILLED SHRIMP SALAD 
local greens, maui onions, citrus, avocado, yuzu 1000 dressing, tomato, cucumber, hard boiled egg, lemon vinaigrette 18

SEARED AHI BOWL*
seared rare, furikake crust, seaweed salad, wasabi edamame, kimchi, pickled cucumbers, diced avocado, jasmine rice, yuzu ponzu 21.5

 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 22% gratuity is requested from parties of eight or more.

T S RESTAURANTS OF HAWAII AND CALIFORNIA