

HOT ISLAND SPECIALS

TACO TUESDAYS

variety of two taco plates

PRIME RIB BUFFET THURSDAYS

meat lovers paradise in paradise

CHEF'S BENTO BOX FRIDAYS & SATURDAYS

from chef matt with aloha

PUPUS

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 19.5

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili flakes, avocado, wasabi aioli 23

WAIKIKI HOT WINGS

'spicy' all natural chicken wings, duke's special sauce 18

DUKE'S NACHOS

black beans, jalapeños, pico de gallo, guacamole, sour cream, colby-jack cheese 16
add fire grilled chicken or kalua pork 4

MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 17.5

COCONUT SHRIMP

lilikoï chili water, pickled cucumbers 21

SALADS

add grilled chicken 8 or fresh fish 11 to your caesar or rocket

KALE & ROMAINE CAESAR

romaine, kale, parmesan, garlic focaccia croutons, balsamic tomatoes, lemon-anchovy dressing 12

ROCKET*

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 13

CHILLED SHRIMP SALAD

local greens, maui onions, citrus, avocado, yuzu 1000 dressing, tomato, cucumber, hard boiled egg, lemon vinaigrette 21

DESSERT

KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

PONO PIE

locally made with "ulu" (hawaiian breadfruit), passion fruit, toasted coconut, macadamia nuts, strawberries, honey 12
gluten, sugar, dairy free

FRESH FISH

the fresh hawaiian fish we serve are available according to their season in keeping with hawaiian fishing traditions and respect for the sea (kai).

CAJUN FISH TACOS

flour tortillas, tomatillo sauce, pico de gallo, fresh tortilla chips 25
add guacamole 2

FISH & CHIPS

kona brewing co. beer battered, bok choy macadamia nut slaw, meyer lemon remoulade 27

ISLAND FAVORITES

KOREAN STEAK STREET TACOS*

kalbi marinated steak, salsa verde, cabbage, onions, cilantro, flour tortillas, fresh tortilla chips 21

COCONUT SHRIMP & FRIES

lilikoï chili water, bok choy macadamia nut slaw, cucumber namasu 27

RIB & CHICKEN PLATE

compart family farms pork ribs, mango bbq sauce, all natural huli huli chicken, steamed rice, macaroni salad, pickled cucumbers 27

LUNCH BUFFET 29

11:30am - 3:00pm

Our bountiful salad bar highlighting locally grown Hawaii produce

- made to order poke bowls
- teriyaki chicken
- all natural kalua pork and cabbage
- north shore garlic shrimp
- healthy ancient grain salads
- kalbi short ribs

SANDWICHES & BURGERS

substitute a small caesar salad for \$5 | gluten free buns available

DUKE'S CHEESEBURGER*

1/2 lb angus chuck, brisket & hanger blend, aged cheddar, shredded iceberg, tomatoes, maui island dressing, brioche bun, fries 21
vegetable burger substitute available

MANGO BBQ BACON BURGER*

1/2 lb angus chuck, brisket & hanger blend, applewood smoked duroc bacon, aged cheddar, ranch dressing, grilled onions, brioche bun, fries 23

CRISPY CHICKEN BLT

all natural chicken, panko crust, applewood smoked bacon, onions, iceberg, ranch, brioche bun, chips 19
add avocado 3

FALAFEL NAAN SANDWICH

crisp falafel, warm naan, macadamia nut hummus, cucumber, maui onion, tomato, shaved radish, lemon greek yogurt dip, mixed green salad 18

PULLED PORK SANDWICH

imu style duroc pork, roasted tomatillo & cabbage slaw, caramelized sweet onions, side mango bbq sauce, brioche bun, chips 19

KEIKI

kids 10 & under, all items come with choice of rice, fries, or fresh fruit

CHEESEBURGER*

1/4 lb. usda choice beef, cheddar cheese 13

FRIED CHICKEN

crispy all-natural chicken strips, panko breaded, ranch dipping sauce 14

GRILLED CHEESE SANDWICH


cheddar cheese & sourdough bread 11

FRESH FISH & CHIPS

battered, fried crisp, tartar sauce 17

TERIYAKI CHICKEN

grilled all natural chicken breast, teriyaki glaze 14

 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 foodborne illness. An 20% gratuity is requested from parties of eight or more.*

DUKE'S

WAIKIKI

BEERS ON TAP

duke's proudly uses the 29° blizzard draft system

DUKE'S BLONDE ALE
kailua-kona, big island 10

LONGBOARD LAGER
kailua-kona, big island 10

STELLA ARTOIS belgium 8

COORS LIGHT golden, colorado 7.5

KONA LIGHT kailua-kona, big island 10

PACIFICO mazatlan, mexico 8

STONE HAZY IPA
san diego, california 9.5

ROOFTOP PALE ALE
kaka'ako, oahu 9.5

BIG SWELL IPA kihei, maui 10

SOUTH SHORE STOUT
kaka'ako, oahu 9.5

LAHAINA TOWN BROWN
kihei, maui 10

NEGRA MODELO tacuba, mexico 8

STRAWBERRY GUAVA CIDER
paradise ciders, oahu 8

PINEAPPLE CIDER
ace ciders, sonoma 8

POG SELTZER
(12oz. can) maui brewing, kihei 8

NON-ALCOHOLIC GOLDEN ALE
athletic brewing 8

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO 48
prosecco | italy

VEUVE CLICQUOT 115
brut | reims, france

DOM PERIGNON 299
brut | épernay, france

WHITES

PINE RIDGE 42
chenin blanc + viognier | california

SOKOL BLOSSER 44
pinot gris | willamette valley, or

DUCKHORN 65
sauvignon blanc | napa valley

MERRY EDWARDS 68
sauvignon blanc | russian river valley

CLOUDY BAY 70
sauvignon blanc | marlborough, new zealand

STUHMULLER 62
chardonnay | alexander valley

COCKTAILS

DUKE'S MAI TAI 16
our signature cocktail made with
aloha, fresh hawaiian juices &
two types of rum

COCONUT MOJITO
a blend of coconut and mint, with kai coconut
shochu and selvarey white rum 15
add a flavor—guava, lilikoi or mango

ENDLESS SUMMER
a tropical blend of mango & citrus vodka with
guava, coconut, and passion fruit juice 14

GUAVA JAMZ
a blend of maui's ocean vodka with lemonade,
lime juice and guava 15

POG OR MANGO COCKTAIL
100% locally grown fruit juice slushie,
choice of vodka, tequila or rum 16

LAVA FLOW
blended pineapple juice, coconut,
strawberries and rum 15

VINTAGE '44 MAI TAI
our locally influenced version of the original
mai tai with koloa rums, fresh lime juice,
splash of fresh pineapple 18

ZERO PROOF

POG OR MANGO SLUSHIE
hawaii grown fruit juice slushies 9

TROPICAL SMOOTHIE
a tropical blend of mango, banana, vanilla 9

WINES BY THE GLASS 6 OZ./9 OZ./BTL

POEMA 12/18/46
brut | cava, spain

LOKELANI 14/21/54
sparkling rosé | maui, hawaii

MONT GRAVET 12/18/46
rosé of cinsault | pays d'oc, france

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

TIAMO 'ORGANIC' 11/16.5/42
pinot grigio | veneto, italy

MOHUA 12/18/46
sauvignon blanc | marlborough, nz

HUNT & HARVEST 14/21/54
sauvignon blanc | napa valley

LINE 39 11/16.5/42
chardonnay | california

TYLER 15/22.5/58
chardonnay | santa barbara

ROMBAUER 20/30/78
chardonnay | carneros

SELBACH 'AHI' 11/16.5/42
riesling | mosel, germany

HEAD HIGH 12/18/46
pinot noir | sonoma county

A TO Z 'ESSENCE' 16/24/62
pinot noir | oregon

TENTADORA 13/19.5/50
malbec | salta, argentina

JOEL GOTT 'PALISADES' 12/18/46
red blend | california

CAPE D'OR 13/19.5/50
cabernet sauvignon | south africa

PENFOLD'S 'MAX'S' 18/27/70
cabernet sauvignon | south australia

*barrel to glass we use keg wine for
freshness & reduced carbon footprint*

BROCARD 'VAU DE VEY' 70
chardonnay | chablis 1er cru, france

CHATEAU MONTELENA 88
chardonnay | napa valley

FAR NIENTE 94
chardonnay | napa valley

REDS

PIRO WINE CO. 'POINTS WEST' 66
pinot noir | santa barbara county

GOLDENEYE 78
pinot noir | anderson valley

DOMAINE DROUHIN 80
pinot noir | willamette valley, oregon

KISTLER 115
pinot noir | russian river valley

BEDROCK 'OLD VINE' 58
zinfandel | california

STOLPMAN 'PARA MARIA' 64
syrah | ballard canyon, ca

DECOY BY DUCKHORN 59
merlot | sonoma county

CHATEAU MONGRAVEY 70
cabernet sauvignon blend |
margaux, bordeaux

CABERNET SAUVIGNON

CHARLES SMITH 'SUBSTANCE' 52
columbia valley, washington

DAOU 62
paso robles

ORIN SWIFT 'PALERMO' 80
california

PEJU 95
napa valley

SILVER OAK 120
alexander valley

STAG'S LEAP 'SLV' 280
napa valley