IN HAWAI'I 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 HAWAI'I RENOWNED AS THE WORLD'S CENTER OF UNDERSTANDING AND FELLOWSHIP. ALOHA TO YOU. Juke Kahanamiku

WINES BY THE BOTTLE

TINY BUBBLES

SCHRAMSBERG brut rosé north coast	75
VEUVE CLICQUOT brut reims, france	115
DOM PERIGNON brut épernay, france	399

WHITES

PINE RIDGE chenin blanc + viognier california	42
KINGS RIDGE pinot gris willamette valley, oregon	44
ST. SUPERY sauvignon blanc napa valley	58
CLOUDY BAY sauvignon blanc marlborough, nz	70
MERRY EDWARDS sauvignon blanc russian river valley	74
STUHLMULLER chardonnay alexander valley	62
BROCARD 'VAU DE VEY' chardonnay chablis ler cru, france	70
CHATEAU MONTELENA chardonnay napa valley	88
FAR NIENTE chardonnay napa valley	94

PINOT NOIR

A TO Z 'ESSENCE' oregon	52
PIRO WINE CO. 'POINTS WEST' santa barbara county	66
GOLDENEYE anderson valley	78
DOMAINE DROUHIN willamette valley, oregon	80
KISTLER russian river valley	115

OTHER REDS

BEDROCK 'OLD VINE' zinfandel california	58
STOLPMAN 'PARA MARIA' syrah ballard canyon, ca	64
DECOY BY DUCKHORN merlot sonoma county	59
CHATEAU MONGRAVEY cabernet sauvignon blend margaux, bordeaux	70
JOEL GOTT 'PALISADES' red blend california	46
CARERNET SAUVIGNON	

CABERNEI SAUVIGNUN

CHARLES SMITH 'SUBSTANCE' columbia valley, washington	52
ORIN SWIFT 'PALERMO' california	80
PEJU napa valley	95
SILVER OAK alexander valley	120
NICKEL & NICKEL napa valley	175
STAGS LEAP 'SLV' napa valley	280

COCKTAILS

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

COCONUT MOJITO 15 a blend of coconut and mint, with kai coconut shochu and selvarey white rum

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

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

ZERO PROOF

POEMA

BOLLINI

brut | cava, spain

POG OR MANGO SLUSHIE	9	TROP
hawaii grown fruit juice slushies		a tropica

WINES BY THE GLASS

FRATELLI COSMO prosecco | italy

14/21/54 MONT GR rosé of cinsault | pays d'oc, france

12/18/46 **STOLPMAN 'LOVE YOU BUNCHES'** 15/22.5/58 rosé of gsm | santa barbara

12/18/46 pinot grigio | vigneti delle dolomiti

11/16.5/42

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

LIOCO pinot noir | mendocino county 14/21/54

MORGAN sauvignon blanc | arroyo seco

LINE 39 불 chardonnay| california

TYLER chardonnay| santa barbara

ROMBAUER chardonnay | carneros

SELBACH 'AHI' riesling | mosel, germany

ROBERT H merlot| paso 15/22.5/58 **TENTADO** malbec | salt

20/30/78 CAPE D'O cabernet sau DAOU 11/16.5/42 cabernet sauvignon | paso robles

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

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 plastica nd glass products for the health of our oceans, our favorite places to play.

TALL, DARK & CHANCE 'UM 15

duke's barrel series xicaru reposado mezcal, blackberry simple syrup, fresh sweet and sour, soda with a kiawe smoked sea salt rim

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

LAVA FLOW blended pineapple juice, coconut, strawberries and rum

15

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

PICAL SMOOTHIE 9 cal blend of mango, banana, vanilla

6oz/9oz/BTL

AV	ЕΤ	

12/18/46

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

17/25/66

HALL 🝧	13/19.5/50
o robles	
DRA 🝧	13/19.5/50
a, argentina	
DR	13/19.5/50
vignon south africa	ι
	18/27/70
vignon paso robles	

BEERS ON TAP

Duke's proudly uses the 29° Blizzard Draft System

DUKE'S BLONDE 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 mazatlán , 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 BROWI kihei, maui	N 10
NEGRA MODELO tacuba, mexico	8

CANNED

SPARKLING RUM GUAVA COCKTAIL kōloa rum, kauai	10
ACE PINEAPPLE CIDER ace cider, sonoma	9
POG HARD SELTZER (12 oz.) maui brewing, kihei	9
GOLDEN ALE (N/A) athletic brewing	8

ISLAND SPECIALS

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### **TACO** TUESDAYS

#### 11am - 5pm

enjoy a variety of two taco plates. your choice of fresh fish, all natural chicken, or kalua pork and a selection of beverages offered at a discounted price to go with your Taco Tuesday must-haves.

### PRIME RIB **BUFFET** THURSDAYS

#### 4:45pm - 10pm

slow roasted prime rib, macadamia nut crusted fresh catch, huli huli chicken, fresh ahi poke, and an assortment of salads and sides. it's a meat lovers' paradise in paradise.

### CHEF'S BENTO **BOX** FRIDAYS & SATURDAYS

enjoy local favorites with a duke's twist from chef matt with aloha

### LIVE MUSIC DAILY

enjoy island eats with live entertainment by local artists. monday - friday | 4-6pm & 7pm-12am saturday & sunday | 12pm - 2pm, 4pm - 6pm, & 7pm-12am

## **PŪPŪS**

**PANKO CRUSTED CALAMARI** guava cocktail sauce, meyer lemon remoulade 19.5

**POKE TACOS\*** fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi aioli 23

**KOREAN STICKY RIBS** crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 19.5

**CRAB WONTONS** crab meat, cream cheese, macadamia nuts, mustard plum sauce 19

#### MACADAMIA NUT HUMMUS hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 17.5

**CRISPY COCONUT SHRIMP** lilikoi chili water, pickled cucumbers 21

### DESSERT

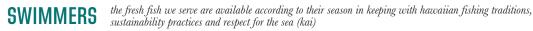
#### **KIMO'S ORIGINAL HULA PIE**

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





#### **BAKED "DUKE'S FISH"**

garlic, lemon & sweet basil glaze, herbed jasmine farro rice 36

#### **FURIKAKE AHI STEAK\***

sashimi grade ahi, chili oil, truffle unagi glaze, nalo cremini mushroom, black bean bok choy, coconut lychee jasmine rice, cucumber namasu 43

### **DUKE'S FAVORITES**

### SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, herbed jasmine farro rice 39

SLOW ROASTED PRIME RIB\* (WHILE IT LASTS)

12 oz. cut 44 | 24 oz. duke cut 83

### 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 54

**HULI HULI CHICKEN** WILD MUSHROOM & SPINACH RAVIOLI all natural semi-boneless 1/2 chicken, garlic, ginger, vegan ravioli, coconut ginger vegetable broth, & shoyu marinade, roasted pineapple gremolata 29 roasted sweet potatoes, locally sourced vegetables 27

#### **MANGO BBQ PORK RIBS**

compart familiy farms pork ribs, mango bbq sauce, yukon gold mashed potatoes, bok choy macadamia nut slaw 35

#### 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 - 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 20% gratuity is requested from parties of eight or more.

#### **ROASTED TRISTAN LOBSTER**

two  $\frac{1}{4}$  lb. tristan da cunha tails, roasted with a basil garlic glaze, herbed jasmine farro rice, butter & lemon 69

#### **COCONUT GINGER** BRAISED SEAFOOD 6

tristan lobster, shrimp, fresh island fish, nalo cremini mushroom, spinach, steamed white rice 35

greater omaha's angus beef, slow roasted, hand carved, mashed potatoes, au jus

#### **TERIYAKI SIRLOIN\***

brandt farms all natural usda prime beef, soy-brown sugar marinade, mashed yukon gold potatoes, pineapple gremolata 29

Take it Surfing add to your entrée

**COCONUT SHRIMP**16

**DUKE'S GLAZED** 1/4 LB. TRISTAN LOBSTER TAIL 27

#### T S RESTAURANTS OF HAWAII AND CALIFORNIA