

# ALOHA HOUR

Daily from 3-5 pm

## BARREL TO GLASS

<b>Line 39</b> Chardonnay, California	7
<b>Nobilo</b> Sauvignon Blanc, Marlborough, New Zealand	7
<b>Line 39</b> Pinot Noir, California	7
<b>Leese Fitch</b> Cabernet Sauvignon, California	7

## 29° DRAFT BEERS

<b>DUKE'S BLONDE ALE</b>	5	<b>BIG SWELL IPA</b>	5	<b>FRESH SQUEEZED IPA</b>	5
<b>FIRE ROCK PALE ALE</b>	5	<b>COORS LIGHT</b>	5	<b>DOS EQUIS AMBER</b>	5
<b>KOKO BROWN</b>	5	<b>STELLA ARTOIS</b>	5	<b>KOHOLA RED SAND ALE</b>	6
<b>PAU HANA PILSNER</b>	5	<b>PACIFICO</b>	5	<b>ROTATING CRAFT HANDLE</b>	MP

## SEASONAL HANDCRAFTED COCKTAIL

### ULA MAHINA (RED MOON) | \$10

ocean vodka, lime, strawberry, topped with ginger beer

Eclipse your palate with Duke's twist on the classic Moscow Mule.  
Created by Duke's own Erika T.

## TROPICAL BEACH DRINKS | \$7

**MAI TAI** | Our signature cocktail made with aloha, fresh Hawaiian juices with two types of rum

**DUKE'S LEMONADE** | Citrus vodka, lemonade, splash of cranberry

## PUPUS

**SHRIMP COCKTAIL** | guava cocktail sauce 8

**BUFFALO CHICKEN DEVILED EGGS**  
lahaina farmed eggs, all natural chicken, blue cheese crumbles, green onions, spicy sauce 7

**MAUI GROWN TOMATOES AND CHEESE**  
farmer zuhair's haiku tomatoes, surfing goat feta, thai basil, cherry tomatoes, watercress sauce 6

**SHRIMP GAZPACHO** | shrimp, cucumbers, onions, tomatoes, avocado, cilantro 6

**CHICKEN KATSU** | cabbage, mac salad, white rice, katsu sauce 8

**TRUFFLE POTATO CHIPS** | skin on potatoes, grated parmesan, truffle salt, fresh herbs, roasted garlic aioli 5

## LATE LUNCH

**BLACK BEAN NACHOS** | house fried chips, four cheeses, roasted tomatillo sauce, pico de gallo, avocado 13  
add all natural kalua pork or chicken plus 4

**POKE TACOS** | fresh ahi\*, shoyu, maui onions, chili flakes, avocado, wasabi aioli 19

**KOREAN STICKY RIBS** | crispy compart family farms pork ribs, spicy gochujang glaze, fresh herbs, lime 15

**CRISPY COCONUT SHRIMP** | lilikoi dipping sauce, pickled maui cucumbers and onions 17

**FISH & CHIPS** | kona brewing co. fire rock pale ale battered, citrus herbed tartar sauce, fries 21

**FISH TACOS** | lahaina pressed corn tortillas, roasted tomatillo sauce, maui onion rajas, cabbage, pico de gallo, chips 19.5

**KOREAN STEAK STREET TACOS** | kal-bi marinated steak\*, salsa verde, cabbage, onions, cilantro, corn tortillas, chips 17.5

**CHEF'S 1/2 LB. CHEESEBURGER** | hand ground angus chuck-brisket-hanging tender blend\*, shredded iceberg, upcountry tomatoes, pickled maui onions, cabot white cheddar, roasted garlic aioli, onion bun, fries 18.5