

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 Kahararamitoku

WINES BY THE BOTTLE

TINY BUBBLES

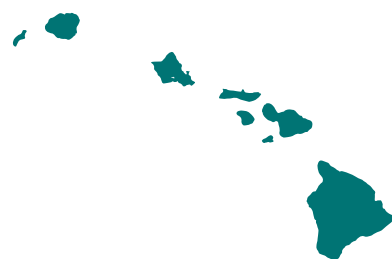
SCHRAMSBERG blanc de blancs sparkling brut north coast	75
TAITTINGER 'LA FRANCAISE' champagne brut france	120
DOM PÉRIGNON champagne brut épernay, france	299

WHITES & ROSÉ

KINGS RIDGE pinot gris willamette valley, oregon	44
MÖNCHHOF 'MOSEL SLATE' riesling spätlese mosel, germany	49
RAILSBACK FRÈRES vermentinu santa barbara county	56
ST. SUPÉRY sauvignon blanc napa valley	58
CLOUDY BAY sauvignon blanc marlborough, nzl	70
MERRY EDWARDS sauvignon blanc russian river valley	74
LIOCO chardonnay sonoma county	56
STUHMULLER chardonnay alexander valley	62
TALLEY chardonnay arroyo grande	66
DOMAINE MICHEL GROS chardonnay burgundy, france	70
CHATEAU MONTELENA chardonnay napa valley	88
FAR NIENTE chardonnay napa valley	94
WAYFARER chardonnay fort ross-seaview, sonoma coast	135
MATTHIASSEN rosé california	58

REDS

BEDROCK 'OLD VINE' zinfandel california	58
THE PRISONER red blend napa valley	79
JONATA 'TODOS' red blend ballard canyon	85
DECOY BY DUCKHORN merlot sonoma county	59
K VINTNERS 'MOTOR CITY KITTY' syrah yakima valley, washington	76
PIRO WINE CO. 'POINTS WEST' pinot noir santa barbara county	66
TRUCHARD pinot noir carneros, california	72
GOLDENEYE pinot noir anderson valley	78
HIRSCH 'BOHAN-DILLON' pinot noir sonoma coast	89
DOMAINE SERENE 'EVENSTAD RESERVE' pinot noir dundee hills, oregon	125
CHARLES SMITH 'SUBSTANCE' cabernet sauvignon washington	52
FRANK FAMILY cabernet sauvignon napa valley	85
CLIFF LEDE cabernet sauvignon stags leap district	105
SILVER OAK cabernet sauvignon alexander valley	120
O'SHAUGHNESSY cabernet sauvignon napa valley	135
NICKEL & NICKEL cabernet sauvignon napa valley	175



COCKTAILS

DUKE'S MAI TAI our signature cocktail made with aloha; fresh hawaiian juices with two types of rum	16
ADULT SLUSHIE spike a pog or mango slushie with your favorite spirit	15
JAKES ON THE BEACH four roses whiskey, aperol, pineapple, splash of cranberry	15
SUNSET SPRITZ ketel one vodka, aperol, hibiscus syrup, grapefruit infused sparkling water	17
GUAVA DAIQUIRI koloa silver rum, elderflower liqueur, guava purée, fresh lime juice	17

ZERO PROOF

POG OR MANGO SLUSHIE hawaii grown fruit juice slushies	9
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WINES BY THE GLASS

POEMA brut cava, spain	12/46
FRATELLI COSMO blanc de blancs italy	14/45
MONT GRAVET 🍷 rosé of cinsault pays d'oc, france	12/46
STOLPMAN 'LOVE YOU BUNCHES' rosé of gsm santa barbara	15/58
BOLLINI pinot grigio vigneti delle dolomiti, italy	12/46
SELBACH 'AHI' riesling mosel, germany	11/42
MOHUA sauvignon blanc marlborough, nz	12/46
MORGAN sauvignon blanc arroyo seco	14/54
CHAMISAL 🍷 chardonnay san luis obispo coast	11/42

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

MAI KAUA'I TAI koloa coconut & dark rum made on kaua'i, fresh hawaiian fruit juices	18
MOLOKAI MARGARITA silver tequila & grand marnier	15
COCO ESPRESSO MARTINI ketel one vodka, coffee liqueur, cold brew, coconut syrup	17
LAVENDER YUZU LEMONADE tito's handmade vodka, yuzu sake, lavender syrup, fresh lime juice, topped with soda	17

TROPICAL TEA mango, pineapple or passion fruit	5
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TYLER chardonnay santa barbara county	15/58
ROMBAUER chardonnay carneros	20/78
HEAD HIGH pinot noir sonoma county	12/46
LIOCO pinot noir mendocino county	17/66
TENTADORA 🍷 malbec salta, argentina	13/50
JOEL GOTT 'PALISADES' red blend california	12/46
ROBERT HALL 🍷 merlot paso robles	13/50
CAPE D'OR cabernet sauvignon south africa	13/50
DAOU cabernet sauvignon paso robles	18/70

BEERS ON TAP

16oz/20oz

Duke's proudly uses the 29° Blizzard Draft System

DUKE'S BLONDE kailua-kona big island	10/13
BIG WAVE GOLDEN ALE kailua-kona big island	10/13
TALK STORY PALE ALE kohola brewing lahaina, maui	10/13
LAVAMAN RED ALE kailua-kona big island	10/13
BIG SWELL IPA maui brewing kihei, maui	10/13
LAHAINA HAZE IPA kohola brewing lahaina, maui	10/13
MANGO CART WHEAT ALE golden road brewing sonoma, ca	10/13
STELLA ARTOIS brouwerij artois leuven, belgium	9/12
ESTRELLA guadalajara, mexico	8/11
MICHELOB ULTRA anheuser-busch st louis, mo	8.5/11.5
SEASONAL SELECTION	10/13

CANNED 12 oz. can

POG HARD SELTZER maui brewing co. hawaii	8
DRAGON FRUIT SELTZER maui brewing co. hawaii	8
ACE PINEAPPLE CIDER ace cider california	8

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.

DAILY AT DUKE'S

BREAKFAST DAILY

7:30am - 11:00am

join us for breakfast daily featuring banana mac nut pancakes, avocado toast, loco moco, beach boy burrito, kama'aina omelet, and many more of your duke's favorites alongside breathtaking ocean views.

LIVE MUSIC DAILY

12:30pm - 2:30pm

3:00pm - 5:00pm

5:30pm - 8:30pm

enjoy live entertainment from local musicians daily.

OUR COMMITMENT TO YOU

duke's beach house sources ingredients from over twenty local farms on maui. we highlight these items throughout our menus. our commitment to "farm to fork" dining allows our guests to experience a locally sourced meal and support our local farmers and their families.

PŪPŪS

PANKO-CRUSTED CALAMARI

guava cocktail sauce, meyer lemon rémoulade 19.5

POKE TACOS*

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

CRAB & MACADAMIA NUT WONTONS

crabmeat, cream cheese, mac nuts, mustard plum sauce 19

KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 19.5

MACADAMIA NUT HUMMUS

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

AHI SASHIMI* (LIMITED AVAILABILITY)

local line caught ahi, shredded cabbage, pickled ginger, shoyu 25

CRISPY COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 21

FIELD & FARM

ROCKET

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

WAIPOLI FARMS CAESAR

shaved parmesan, lemon-anchovy dressing, cherry tomatoes, house-made focaccia garlic croutons 12.5

WEDGE

iceberg, blue cheese, balsamic tomatoes, duroc bacon, candied walnuts 15

DESSERT

KIMO'S ORIGINAL HULA PIE

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

LILIKOI PONO PIE

hana breadfruit inspired, poha berry & tropical fruit compote 12
gluten, sugar & dairy-free

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, jasmine farro rice, lemon caper butter 36

FURIKAKE AHI STEAK*

fire grilled sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, coconut lychee rice, cucumber namasu 43

ROASTED TRISTAN LOBSTER

two tristan de cunha tails, roasted with a basil garlic glaze, herbed jasmine farro rice, butter & lemon 69

FISH TACOS

lahaina pressed corn tortillas, roasted tomatillo sauce, maui onion rajjas, cabbage, pico de gallo, chips 25

BANANA LEAF STEAMED FISH & SHRIMP

yuzu ponzu, sizzling sesame oil, cilantro, mushrooms, coconut lychee rice, black bean bok choy 39

SEAFOOD RISOTTO

lobster, shrimp, scallop & fresh fish, chardonnay herb risotto 37

DUKE'S FAVORITES

SAUTÉED MAC NUT & HERB-CRUSTED FRESH FISH

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

FILET MIGNON*

greater omaha's corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 54

MAINLANDERS

gluten-free bun available upon request

RIB & CHICKEN PLATE

compart family farms mango BBQ pork ribs, all natural huli huli chicken, macaroni salad, steamed rice, pickled cucumbers 29

HERITAGE PORK SHANK

all natural pork, 24-hour braise, ali'i mushroom demi, maui onion-green apple gremolata, mashed yukon gold potatoes, locally sourced vegetables 39


FARM TO FORK

roasted kula grown kabocha squash, filled with upcountry maui grown roasted carrots, golden beets, pineapple, seasonal vegetables, tamari soy & sesame glaze 27

Take it Surfing add to your entrée

COCONUT SHRIMP 16

DUKE'S GLAZED TRISTAN LOBSTER TAIL 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 meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity is requested from parties of eight or more.