

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 Kaharamitoku

WINES BY THE BOTTLE

TINY BUBBLES

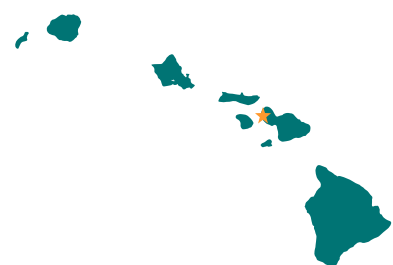
FRATELLI COSMO prosecco italy	48
SCHRAMSBERG blanc de blancs brut north coast	75
TAITTINGER 'LA FRANCAISE' champagne brut france	120
DOM PÉRIGNON champagne brut épernay, france	399

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, nz	70
MERRY EDWARDS sauvignon blanc russian river valley	74
LIOCO chardonnay sonoma county	56
STUHMULLER chardonnay alexander valley	62
TALLEY chardonnay san luis obispo coast	66
OLIVIER LEFLAIVE 'LES SÉTILLES' chardonnay bourgogne, france	74
ROMBAUER chardonnay carneros	80
CHATEAU MONTELENA chardonnay napa valley	95
FAR NIENTE chardonnay napa valley	99
WAYFARER chardonnay fort ross-seaview, sonoma coast	120
MATTHIASSEN rosé california	58

REDS

PIRO WINE CO. 'POINTS WEST' pinot noir santa barbara county	66
GOLDENEYE pinot noir anderson valley	78
HIRSCH 'BOHAN-DILLON' pinot noir sonoma coast	89
RADIO COTEAU 'LA NEBLINA' pinot noir, sonoma coast	125
DOMAINE SERENE 'EVENSTAD RESERVE' pinot noir willamette valley, oregon	150
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
ZUCCARDI 'POLIGONOS' malbec uco valley, argentina	62
K VINTNERS 'MOTOR CITY KITTY' syrah yakima valley, washington	76
FINCA DECERO cabernet sauvignon mendoza, argentina	58
FRANK FAMILY cabernet sauvignon napa valley	95
CLIFF LEDE cabernet sauvignon stags leap district	115
SILVER OAK cabernet sauvignon alexander valley	135
NICKEL & NICKEL cabernet sauvignon napa valley	175
ORIN SWIFT 'MERCURY HEAD' cabernet sauvignon napa valley	225



COCKTAILS

DUKE'S MAI TAI 17
our signature cocktail made with aloha; fresh hawaiian juices with two types of rum

ADULT SLUSHIE 16
spike a pog or mango slushie with your favorite spirit

JAKE'S ON THE BEACH 16
four roses whiskey, aperol, pineapple, splash of cranberry

SUNSET SPRITZ 18
ketel one vodka, aperol, hibiscus syrup, grapefruit infused sparkling water

GUAVA DAIQUIRI 18
kōloa silver rum, elderflower liqueur, guava purée, fresh lime juice

ZERO PROOF

POG OR MANGO SLUSHIE 10
hawaii grown fruit juice slushies

WINES BY THE GLASS

POEMA brut cava, spain	12/18/46
LOKELANI sparkling rosé maui	17/25.5/66
LA FIERA pinot grigio della venezia, italy	11/16.5/42
SELBACH 'AHI' riesling mosel, germany	11/16.5/42
MOHUA sauvignon blanc marlborough, nz	12/18/46
MORGAN sauvignon blanc monterey, ca	14/21/54
CHAMISAL chardonnay san luis obispo coast	12/18/46
TYLER chardonnay santa barbara county	15/22.5/58
JORDAN chardonnay russian river valley	20/30/78

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

MAI KAUA'I TAI 19
kōloa coconut & dark rum made on kaua'i, fresh hawaiian fruit juices

MOLOKAI MARGARITA 17
silver tequila & grand marnier

COCO ESPRESSO MARTINI 18
ketel one vodka, coffee liqueur, cold brew, coconut syrup

LAVENDER YUZU LEMONADE 17
tito's handmade vodka, yuzu sake, lavender syrup, fresh lime juice, topped with soda

TROPICAL TEA 6
mango, pineapple or passion fruit

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

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

ARGYLE 'BLOOM HOUSE' 16/24/62
pinot noir | willamette valley

TENTADORA 13/19.5/50
malbec | salta, argentina

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

ROBERT HALL 13/19.5/50
merlot | paso robles

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

CHARLES SMITH 'SUBSTANCE' 16/24/62
cabernet sauvignon | columbia valley

BEERS ON TAP

16oz/20oz

Duke's proudly uses the 29° Blizzard Draft System

DUKE'S BLONDE 10/13
kailua-kona | big island

BIG WAVE GOLDEN ALE 10/13
kailua-kona | big island

PAU HANA PILSNER 10/13
maui brewing | kihei

TALK STORY PALE ALE 10/13
kohola brewing | lahaina, maui

LAVAMAN RED ALE 10/13
kailua-kona | big island

BIG SWELL IPA 10/13
maui brewing | kihei, maui

LAHAINA HAZE IPA 10/13
kohola brewing | lahaina, maui

MANGO CART WHEAT ALE 10/13
golden road brewing | los angeles, ca

STELLA ARTOIS 9/12
brouwerij artois | leuven, belgium

ESTRELLA 8/11
guadalajara, mexico

MICHELOB ULTRA 8.5/11.5
anheuser-busch | st louis, mo

ACE PINEAPPLE CIDER 8/11
ace cider | sonoma, ca

CANNED

12oz.

POG HARD SELTZER 8
maui brewing co. | hawaii

DRAGON FRUIT SELTZER 8
maui brewing co. | hawaii

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 - 8:00pm

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 21

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 21

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 23

FIELD & FARM

ROCKET

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 14

WAIPOLI FARMS CAESAR

shaved parmesan, lemon-anchovy dressing, cherry tomatoes, house-made focaccia garlic croutons 13.5

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 13
gluten, sugar & dairy-free

CRÈME BRÛLÉE

kona espresso, tahitian vanilla, hawaiian vintage chocolate 16

SWIMMERS

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

BAKED "DUKE'S FISH"

garlic, lemon & sweet basil glaze, jasmine farro rice, lemon caper butter 37

FURIKAKE AHI STEAK*

fire grilled sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, coconut lychee rice, cucumber namasu 45

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 flour tortillas, roasted tomatillo sauce, maui onion rajjas, cabbage, pico de gallo, chips 25.5

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 38

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

RIB & CHICKEN PLATE

compart family farms mango BBQ pork ribs, all natural huli huli chicken, macaroni salad, steamed rice, pickled cucumbers 31

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 44


FARM TO FORK

roasted kula grown kabocha squash, filled with upcountry maui grown roasted carrots, golden beets, pineapple, seasonal vegetables, tamari soy & sesame glaze 29

Take it Surfing add to your entrée

COCONUT SHRIMP 18

DUKE'S GLAZED TRISTAN LOBSTER TAIL 29

 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.