

WINES BY THE GLASS

bubbles

NV MERCAT brut | cava, spain 10

NV SCARPETTA 'TIMIDO' brut rosé | vino spumante, italy 12

rosé

2018 MONT GRAVET cinsault | pays d'oc, france 10

2018 REEVE WINES pinot noir | bybee vyd, sonoma coast 13

pinot grigio

2017 LA FIERA | veneto, italy 10

sauvignon blanc

2017 MOHUA  marlborough, new zealand 10

2018 TURNBULL | oakville, napa valley 12

riesling

2017 KUNG FU GIRL | evergreen vyd, columbia valley, wa 9

chenin blanc

2017 DRY CREEK VINEYARD | clarksburg 10

chardonnay

2017 RICKSHAW  california 10

2017 TYLER | santa barbara county 14

2017 ZD | california 17

pinot noir

2017 THE PINOT PROJECT  california 11

2017 BROADLEY | willamette valley, or 13

zinfandel

2016 SALDO | california 15

red blends

2017 STOLPMAN 'LA CUADRILLA' | ballard canyon 12

2016 'THE BARREL' | napa valley 13

malbec

2018 SANTA JULIA | mendoza, argentina 10

cabernet sauvignon

2017 CHARLES SMITH 'SUBSTANCE' | columbia valley, wa 11

2017 DAOU | paso robles 15

 Barrel to Glass

s e a DRINKS

DUKE'S MAI TAI 13

duke's signature cocktail made with aloha, fresh hawaiian juices and two kinds of rum

PINEAPPEROL PUNCH 13

pau vodka, aperol, lemon, pineapple, simple syrup

PINK GRAPEFRUIT MARTINI 13

tito's vodka, grapefruit juice, a blend of liquors, citrus

SPICY CUCUMBER MARGARITA 13

cazadores blanco, housemade spicy syrup, muddled cucumber, fresh lemon

ORANGE BLOSSOM MARGARITA 13

califino reposado, cointreau, orange juice, lime juice, sweet & sour, flash blended

PAINKILLER 14

koloa gold rum, pineapple, fresh orange juice, coconut puree, nutmeg

LUXARDO FASHIONED 13

redemption bourbon, orange, luxardo cherry

SEASONAL COCKTAIL 12

'make it a mule'

maker's mark bourbon, orange curacao, pama liqueur, orange bitters, ginger beer

DRAFT BEER

COORS LIGHT 6

KONA LONGBOARD LAGER 7

MAUI BREWING CO. BIKINI BLONDE 8

PACIFICO LAGER 7

ALESMITH .394 PALE ALE 8

ALPINE DUET IPA 8.5

*ASK YOUR SERVER ABOUT ROTATING HANDLE
MAKE ANY BEER 'MICHELADA STYLE' 1

BEER CANS

16OZ CANS

MODERN TIMES COFFEE STOUT 8.5

SWAMI'S IPA 8

12OZ CANS

MODELO ESPECIAL 6

ZERO PROOF

CUCUMBER SQUEEZE 6.5

agave nectar and muddled cucumber, soda water, shaken and served on ice

POWERHOUSE POP 6.5

pineapple and cranberry juices, almond extract and ginger ale, garnished with fresh pineapple

GINGER LIME FIZZ 6.5

ginger beer, lime, pineapple

The T S Family of Restaurants has decided to no longer serve bottled beer in an effort to reduce our environmental footprint. We are working to eliminate single-use plastic and glass products for the health of our oceans, our favorite place to play.

STARTERS

AHI TOSTADA*

yellowfin tuna, whipped avocado, gochujang aioli, pickled ginger slaw 14

PANZANELLA SALAD

heirloom tomato, cucumber, red onion, burrata, focaccia, aged balsamic, california olive oil 10

BBQ RIBS

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 15

SEA SALT VINEGAR CHIPS

fresh dill 4

CRISPY CALAMARI

macadamia panko crusted, sweet & sour sauce 13.5

BRUSSELS SPROUTS

pine nut gremolata, black garlic aioli, parmesan 9.5

AHI SASHIMI*

wasabi aioli, yuzu ponzu, pine nut & daikon radish salad 14

SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon, potato, creamy fish broth 9

STRAWBERRY & CANDIED WALNUT SALAD

organic field greens, goat cheese, cranberry balsamic 8.5

CAESAR SALAD

lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 8.5

BLACK MUSSELS

fennel and onion, white wine herb butter, grilled focaccia toast 14

GRILLED PRAWNS

basil, prosciutto wrapped, garlic dijon vinaigrette 15

CEVICHE*

lime marinated fresh fish, verde pico, corn chips 15.5

LOCAL FAVORITES

BAJA FISH TACOS

beer battered, el nopalito tortillas, cabbage slaw, pico de gallo, spicy cilantro sauce 16.5

GUAJILLO ROASTED FISH

warm black lentils, grilled portobello mushroom, roasted tomatoes, red onion, roasted tomatillo vinaigrette, smoked almond pesto 19.5

STEAK & WEDGE*

double r ranch prime top sirloin, iceberg, roasted tomato, bacon, balsamic, blue cheese dressing 19

GRILLED CHICKEN SALAD

wild arugula, dried cranberries, smoked almonds, focaccia crumbles, drunken goat cheese, buttermilk herb dressing 16

SESAME CRUSTED SHRIMP SALAD

green & red leaf lettuce, asian pears, pancetta, candy roasted cashews, manchego cheese, ginger honey vinaigrette 17

CHEF'S BURGER*

sirloin & brisket blend, tillamook smoked cheddar, grilled onions, special sauce, brioche bun 16

add avocado 2

add duroc applewood smoked bacon 3

all burgers come with lettuce, tomato, onion, pickles, mayo and french fries. cooked medium unless otherwise specified. veggie burger available upon request

HAPPY HOUR

MONDAY ALL NIGHT

TUE-FRI 3-6PM

\$2 OFF
STARTERS

\$2 OFF
SEA DRINKS &
DRAFT BEERS

\$7 BY THE GLASS
WHITE, ROSÉ,
OR RED WINE

MONDAY

ALL-NIGHT
HAPPY HOUR

plus

\$2 OFF
LOCAL FAVORITES

TUESDAY

FISH TACO NIGHT
STARTING AT 3PM

BAJA FISH TACO
beer battered, el nopalito
tortillas, cabbage slaw, pico
de gallo, spicy cilantro sauce,
housemade chips 4

\$2 OFF
DRAFT BEERS

WAIKIKI WEDNESDAYS




PLATE LUNCH
AVAILABLE ALL DAY

*a local favorite from the streets of Waikiki, served
with steamed jasmine rice and macaroni salad*

DUROC BBQ RIBS
compart family farms, honey sambal bbq sauce 13

AHI POKE* 
sesame shoyu dressing, maui onion, ogo,
kimchi, jasmine rice 13

DUKE'S MAI TAI
duke's signature cocktail made with aloha,
fresh hawaiian juices, two kinds of rum 9

 *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.*