

APPETIZERS

CHOWDERS, FISH & CHIPS, TACOS & SALADS

SEAFOOD, BURGERS & SANDWICHES

DUKETAILS, BEER & BOURBON

WINE BY THE GLASS

W/A WINE BY THE BOTTLE



dukes

SEAFOOD

DINNER MENU





We believe in food with incredible flavor. We believe in healthy, nutritious food with no chemicals, no additives, no junk. We also believe in sustainable food including all of our tasty seafood. As you can see by my photo, we don't take ourselves too seriously. However, I want you to know that we take your food seriously. Thanks for coming to Duke's.

Duke



APPETEASERS & SHARED PLATES

Everyone loves a tease



Dungeness Crab "Un"Cake

Lots of Crab, cake not so much with homemade zesty lime aioli* 16⁹⁰
Voted best crab cake in Seattle - 2019

Coco Loco Prawns

Coconut encrusted Wild Mexican Pacific Prawns with homemade sweet chili sauce 13⁹⁰

Hannah's Halibut Quesadilla

Lightly blackened with cucumber pico de gallo, shaved Parmesan cheeses and wasabi aioli* 14⁹⁰

V Goat Cheese & Pesto Quesadilla

Laura Chenel goat cheese, homemade pesto, sliced tomato with a hand stretched flour tortilla 9⁹⁰
Try with Wild Mexican Pacific Prawns 13⁹⁰

Super Calamari Steak Strips

Tender, large squid steaks cut in house and made-to-order with homemade tequila lime aioli and wasabi aioli for dipping* 12⁴⁰

GF "The Duke" Crabby Prawn Cocktail

The best of both worlds! Five signature Bloody Mary Wild Prawns and five sweet and succulent Dungeness Crab Maris legs with our famous Bloody Mary cocktail sauce 23⁹⁰



Topless Wild Alaska Salmon Sliders

Served on bite-sized tasty Essential Baking Co. rosemary bread, basil pesto and sliced tomato* 14⁹⁰

GF Prawns Del Cabo Wabo

Organic herb marinated Wild Mexican Pacific Prawns, grilled and served with citrus vinaigrette and an avocado salad * 13⁹⁰

Hudson's Finger Lickin' Chicken Strips

Organic, non-GMO, free-range chicken breast, homemade with BBQ and honey mustard sauces for dipping 12⁹⁰

TINY BITES

GF Dungeness Crabby Deviled Egg

Homemade recipe using organic, cage-free local ½ egg with fresh WA Coast Dungeness Crab* 3⁹⁰

GF Seafood Nosh Bite

One Alaska Weathervane Scallop & one Wild Mexican Prawn, both wrapped in nitrite-free bacon, drizzled with organic herb maple butter sauce* 7⁹⁰

GF "Baby" Crabby Prawn Cocktail

One Wild Prawn and One Dungeness Crab Maris leg in our famous Bloody Mary cocktail sauce 5⁹⁰

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs to your specification may increase your risk of food borne illness, especially if you have certain medical conditions.

V Vegetarian

GF Gluten-free



Sustainable salmon



Crab dish



Award winning

CHAMPION CHOWDERS

3-time Seattle chowder cook-off winner

Dinghy (2oz) 4²⁰ | Small bowl (6oz) 11⁹⁰ | Large bowl (12oz) 17⁹⁰ | Tureen (18oz) 21⁹⁰
Try any of our chowders in a sourdough bread bowl - Add 2⁹⁰

-  **Award Winning Clam Chowder**
All natural, New England style with nitrite-free bacon, creamy and herby
- Ragin' Cajun Chicken Corn Chowder**
Lightly blackened organic chicken and Creole seasoning with sweet corn
- Chowder Samplers**
Single Dinghy 4²⁰ | Double Dinghy 7⁹⁰ | Triple Dinghy 11⁴⁰ | Quad Dinghy 14⁹⁰

- North By Northwest Seafood Chowder**
Wild Alaska Copper River Salmon, Alaska Halibut, Blue North Cod – cioppino style
- Lobster Mobster Pernod Chowder**
Grand Duchess of all Chowders with baby Langostinos, sweet potatoes

FISH & CHIPS

Will put a smile on your face

Oh My Cod! Fish & Chips

Blue North Pacific Cod lightly panko breaded with Duke's favorite beer, Mac & Jack's, with homemade tartar sauce* 2 Pc 24⁹⁰ | 1 Pc 19⁹⁰



Copper River Salmon & Chips

Wild Alaska Coho Salmon lightly panko breaded with Duke's favorite beer, Mac & Jack's, with homemade tartar sauce* 2 Pc 26⁹⁰ | 1 Pc 21⁹⁰

FISH TACOS

Eat me, I'm delicious

Rockin' Rockfish Tacos

Wild Alaska Rockfish, sweet Thai chili marinade, sharp white cheddar, mango chutney, tequila lime aioli, cucumber pico de gallo 2 Tacos 25⁹⁰ | 1 Taco 19⁹⁰

Sailor Boy Sea Cod Tacos

Lightly blackened Blue North Pacific Cod with feta, tequila lime aioli, avocado, Napa cabbage, cucumber pico de gallo 2 Tacos 24⁹⁰ | 1 Taco 18⁹⁰

COMBO WOMBOS

Two is better than one

Oh My Cod! Fish & Chips

Blue North Pacific Cod lightly panko breaded, Mac & Jack's, homemade tartar sauce with cup of Award Winning Clam Chowder* 2 Pc 31⁹⁰ | 1 Pc 26⁹⁰

Rockin' Rockfish Taco Combo

Wild Alaska Rockfish taco, cup of Award Winning Clam Chowder* 27⁹⁰

Copper River Salmon & Chips

Wild Alaska Coho Salmon lightly panko breaded, Mac & Jack's, homemade tartar sauce with cup of Award Winning Clam Chowder* 2 Pc 33⁹⁰ | 1 Pc 28⁹⁰

Sailor Boy Sea Cod Taco Combo

Lightly blackened Blue North Pacific Cod taco, cup of Award Winning Clam Chowder* 26⁹⁰

Crab Cake Patty Duke Combo

Dungeness Crab Un-cake on Essential Baking Co. brioche bun, cup of Lobster Pernod Chowder, sweet potato fries* 27⁹⁰

Chowder & Salad Combo

Choose a starter Wild Child Mixed Greens, Spinach, Caesar or Out of the Bleu Caesar and a small bowl of any of our chowders 19⁹⁰

SUMPTUOUS SALADS

For a fit, healthy body

V GF Wild Child Mixed Greens

Organic mixed greens, crumbled bleu cheese, fresh orange and grapefruit, Amy's candied pecans, tarragon vinaigrette 11⁹⁰ | 14⁹⁰

GF Plenty of Iron Spinach Salad

Sweet caper vinaigrette, nitrite-free bacon, toasted almonds, egg, diced tomatoes, shaved Parmesan 11⁹⁰ | 14⁹⁰

🏆 All Hail Caesar Salad

Fresh romaine chopped in house daily, homemade Caesar dressing 11⁹⁰ | 14⁹⁰
Seattle Times winner

Blackened Wild Salmon Caesar* 22⁹⁰ | 26⁹⁰
Grilled Organic Chicken Caesar* 18⁹⁰ | 22⁹⁰

Out of the Bleu Caesar Salad

Fresh chopped romaine with homemade "Nothing But Blue Sky" bleu cheese dressing, avocado, sliced tomato 11⁹⁰ | 14⁹⁰

Add:

Organic, non-GMO, Free-Range Grilled Chicken Breast 7⁹⁰ · Calamari* 6⁹⁰
Wild Mexican Pacific Prawn & Scallop Skewer* 8⁹⁰ · Blackened Wild Alaska Salmon* 11⁹⁰
Dungeness Crab "Un"Cake 9⁹⁰ · Fresh NW Coast Dungeness Crab 8⁹⁰

VEGETARIANS UNITE

Celebrate health & goodness with tasty fresh vegetables

V GF Vegan Veggie Stew

Sautéed seasonal vegetables, caramelized peppers and onions, organic baby red potatoes, fresh garlic, organic herbs in a roasted tomato broth*
Large 15⁹⁰ | Tureen 19⁹⁰

V Goat Cheese & Pesto Quesadilla

Laura Chenel goat cheese, homemade pesto, sliced tomato with a hand stretched flour tortilla 9⁹⁰

SEAFOOD SALADS

Will improve your morale

GF "Un"Chopped Seafood Salad

Skewered and seared Wild Alaska Weathervane Scallops and Wild Mexican Pacific Prawns with cashews, avocado, tomato, feta, basil, lemon, olive oil. Try it Duke's way, have it chopped and tossed* 21⁹⁰ | 25⁹⁰

🦀 GF "Grab Your Bibb" Dungeness Crab Salad

Loads of Dungeness Crab atop locally grown hydroponic bibb lettuce, nitrite-free bacon, toasted almonds, bell peppers and teardrop tomatoes, olive oil-honey-raspberry vinaigrette 22⁹⁰

🐟 GF Blackened Wild Alaska Salmon Ty Cobb

Nitrite-free bacon, chopped egg, tomatoes, avocado, homemade "Nothing But Blue Sky" bleu cheese dressing* 24⁹⁰ | 28⁹⁰
Grilled Organic Chicken Cobb* 19⁹⁰ | 23⁹⁰

🦀 GF I Hear the Ocean Fresh Salad

NW Coast Dungeness Crab and Wild Mexican Pacific Prawns with bleu cheese crumbles, avocado, cucumber pico de gallo 21⁹⁰ | 25⁹⁰



COPPER RIVER SUCCULENT SALMON

"If I had one thing to eat in this world, it would be Wild Alaska Salmon"

- Duke



Oh So Blueberry & Goat Cheese Wild Salmon

Oregon "Duke" variety blueberries, Laura Chenel goat cheese* 36⁹⁰



GF Pretty Pesto Wild Alaska Salmon

Sustainably caught with homemade basil and almond pesto* 36⁹⁰



GF Silky Sensual Pan Seared Wild Salmon

Ginger and basil encrusted, pan seared with fresh herbs and Grand Marnier, balsamic infused beurre blanc* 36⁹⁰



Off the Hook Stuffed Salmon

Stuffed with Dungeness Crab, Wild Mexican Pacific Prawns, Havarti, shaved Parmesan, homemade pretty pesto accent* 36⁹⁰



Duke's Favorite Pasta with Wild Alaska Salmon

Lightly blackened Wild Salmon on linguini pasta with basil, garlic cream, caramelized peppers and onions 36⁹⁰



Savory Chipotle Wild Salmon Sandwich

Fresh avocado, tomato, chipotle aioli, crispy bacon on Essential Baking Co. rosemary bread* 32⁹⁰

WILD SHELLFISH

It's ok to be a little shellfish



Dungeness Crab "Un"Cakes

Lots of Crab, cake not so much, zesty lime aioli and served with organic baby red potatoes and seasonal vegetable* 32⁹⁰



The Pope's Seafood Cioppino

Wild Alaska Salmon, Halibut, Cod, Wild Mexican Pacific Prawns and Dungeness Crab* 29⁹⁰ | 24⁹⁰



Stuffed & Puffed Prawns*

Stuffed with Dungeness Crab, Wild Mexican Pacific Prawns, Havarti, shaved Parmesan, homemade pretty pesto accent* 29⁹⁰



Prawn, Scallop & Crab "Un"Cake Mixed Grill

Crab "Un"Cake, skewered Alaska Weathervane Scallops & Wild Mexican Pacific Prawns, zesty lime aioli* 32⁹⁰

HEAVENLY HALIBUT

It's what you'll eat in Heaven



Dungeness Crab Stuffed Just For The Halibut

Stuffed with Dungeness Crab, Wild Mexican Pacific Prawns, Havarti, shaved Parmesan, homemade pretty pesto accent* 39⁹⁰



GF Holy Halibut Macadamia*

Macadamia encrusted with a hazelnut beurre blanc* 39⁹⁰

Voted best new seafood entrée - 2019

THREE COURSE DINNER

A feast you won't soon forget

Choose any small bowl of chowder, a starter salad and any one item below: 36⁹⁰

One Rockin' Rockfish Taco*

One Sailor Boy Sea Cod Taco*

Two Piece Oh My Cod! Fish & Chips*

Duke Jr. Cheeseburger*

One Dungeness Crab "Un"Cake*

"If it's not
DukeWorthy®
we don't do it."



GRASS FED BURGERS

"Somebody get me a Cheeseburger" - Steve Miller Band

No antibiotics, hormones or growth stimulants ever! Ground sirloin served with homemade mayo, fresh Walla Walla sweet onions, fresh sliced tomato and local hydroponically grown Bibb lettuce.

Duke's "Extra Sharp" Cheddar Cheeseburger*

Tillamook Extra sharp white cheddar, fresh baked bun from Essential Baking Co.
18⁹⁰ | Duke Jr 15⁹⁰

BBQ Bacon Cheeseburger*

Nitrite-free bacon, homemade BBQ sauce, bleu cheese crumbles and a side of "Nothing But Blue Sky" bleu cheese dressing
19⁹⁰ | Duke Jr 16⁹⁰

"North of California" Havarti Cheeseburger*

Fresh avocado, chipotle aioli, nitrite-free bacon, melted Havarti 19⁹⁰ | Duke Jr 16⁹⁰

*Gluten-free buns available upon request

We have sourced, arguably, the best burger in the world. Our beef is all grass-fed from Australia and the brioche-style bun was perfected by the bakers at The Essential Baking Co. Trust us, one bite and you will be saying . . it's so good!

SEAFOOD, BURGERS & SANDWICHES

GOURMET SANDWICHES

The Earl of Sandwich would enthusiastically endorse these recipes



Crab Cake Patty Duke Sandwich*

Dungeness Crab Un-cake on Essential Baking Co. brioche bun, melted Havarti, nitrite-free bacon, chipotle aioli, avocado, tomato and bibb lettuce, sweet potato fries 19⁹⁰
Add cup of Lobster Pernod Chowder 27⁹⁰



Savory Chipotle Wild Salmon Sandwich*

Fresh avocado, tomato, chipotle aioli, crispy bacon on Essential Baking Co. rosemary bread 32⁹⁰

"Screaming Good" Grilled

Chicken Sandwich

Organic, non-GMO, free-range grilled chicken breast on Essential Baking Co. rosemary bread, nitrite-free bacon, avocado, tomato, melted Tillamook Extra sharp white cheddar and Havarti 18⁹⁰

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs to your specification may increase your risk of food-borne illness, especially if you have certain medical conditions.



DUKETAILS

Some of our "Duketails" are muddled, some shaken, some on the rocks and others served straight up. No matter your choice, all are unique handcrafted concoctions not found anywhere else. All 11⁹⁰

IN HOUSE INFUSIONS

Duke's Famous Bloody Bloody Mary

New Amsterdam vodka infused with roasted garlic and onions, black peppercorns, bell peppers, lemons and limes, mixed with Demitri's All-Natural Bloody Mary Seasoning, garnished with two jumbo prawns
Our best selling Duketail ever

GF Cucumber Mojito

Luksosowa potato vodka infused for 3 days with cucumber, muddled with fresh mint, limes and cucumber, with a splash of homemade sour and soda, sugared rim
We started the cucumber craze

LIVELY LIBATIONS

Grapefruit Nirvana

Deep Eddy Grapefruit vodka with all natural agave nectar, muddled fresh grapefruit, splash of fresh squeezed lemonade, 1/2 sugared rim

Orange Is The New Mojito

Sailor Jerry 92 Proof Spiced rum with fresh oranges and mint, homemade sour, splash of soda

The Duke & The King

Hendrick's Botanical gin with Giffard Wild Elderflower liqueur, homemade sour and fresh basil, vigorously shaken and served "up"

Blueberry Lemon Drop

Smirnoff Blueberry vodka, fresh lemon, Oregon "Duke" variety blueberries, splash of homemade sour and lemonade, sugared rim

MARGARITAS

Imperfect "Scratch" Margarita

El Jimador 100% Agave Reposado tequila, Cointreau, major lime squeeze, salted rim

Blood Orange Margarita

Milagro 100% Agave Reposado tequila, Solerno Blood Orange liqueur, fresh lime and orange, homemade sour, red sugar and salted rim, on the rocks
Voted most unique margarita - 2019

MUST HAVE MULES

*Served with the Original Cock 'n Bull Ginger Beer in a copper mug

Tito's Moscow Mule

Tito's Handmade vodka with fresh limes

Sunny Slope Nectarine Mule

44° North Sunnyslope Nectarine vodka with fresh limes and hint of basil

CLASSIC COCKTAILS

Not for Long Island Iced Tea

Ketel One vodka, Mount Gay Black Barrel rum and Deep Eddy Sweet Tea vodka, fresh lemons, splash of lemonade, cola 12⁹⁰

Oh Mai Tai!

Mount Gay Black Barrel rum, Cointreau, fresh lime, pineapple and orange juice, float of Myers's Dark rum 11⁹⁰

Thre3 John's Martini

Ketel One Citroen vodka - DukeWorthy pour, vigorously shaken and served "up" with a lemon twist. No Vermouth Ever! 13⁹⁰

Spanish Style G&T

The Botanist Islay gin, Giffard grapefruit liqueur, fresh cucumber and lime with Q tonic 12⁹⁰

BOURBON & BROWN

Duke's Woodford Reserve Manhattan

Each year Duke travels to KY to personally blend and hand select our own batch of Woodford Reserve bourbon. A classic recipe shaken with Carpano Antica and Bigallet Amer, this bourbon was selected for its "candy store" flavor and characteristics 14⁹⁰

New York Old Fashioned

Duke's Single Barrel Selection of Hudson bourbon - the 1st and only whiskey made in NY since Prohibition, Regan's orange bitters served with an oversized ice cube 13⁹⁰

Salt Lake Sazerac

Classic recipe using High West Rendezvous Rye, Regan's orange bitters, spray of St. George Absinthe, honey syrup 13⁴⁰

Woodinville Whiskey Sour

Woodinville Whiskey Co. bourbon barrel program selection with toasted Applewood staves, made-in-house sour, egg white, shaken and strained 13⁴⁰

BEER, CIDER & HARD SELTZER

DRAFT

Mac & Jack's African Amber

Lagunitas IPA

Manny's Pale Ale

DRU BRU Pilsner

Bale Breaker Top Cutter IPA

Coors Light

**Additional options available, please inquire*

BOTTLES & CANS

Corona

\$1 Miller High Life (7oz bottle)

\$3 Rainier (16oz can)

GF Ghostfish Brewing Co.

Heineken 0.0 (N/A)

CIDERS & HARD SELTZERS

GF Anthem Cider

GF Avid Blackberry Cider

GF White Claw Grapefruit Seltzer

GF San Juan Raspberry/Cranberry Seltzer

REFRESHING THIRST QUENCHERS

Virgin beverages to cool down, warm up or just sip to enjoy

GF Rocky Mountain Soda Co. –
Cola, Lemon-Lime, Root Beer, Diet Cola
(non-GMO, Vegan, Preservative Free, Kosher)

San Pellegrino Sparkling Water

Cock 'n Bull Ginger Beer

Red Bull Energy Drink

GF Q Ginger Ale (non-GMO, Vegan, Kosher)

GF Q Tonic (non-GMO, Vegan, Kosher)

Fresh Squeezed Lemonade

Fresh Squeezed Strawberry Lemonade

Blueberry Lemonade

Barnes & Watson Iced Tea
Organic & Certified Fair Trade

Arnold Palmer (Iced Tea & Lemonade)

Torani Cherry Lime Soda

Torani Peach Iced Tea

Tazo Hot Tea

Caffe Ladro
Organic & Certified Fair Trade

WINE

BY THE GLASS 6oz | 9oz | Bottle

BUBBLY

Prosecco, La Marca, Italy

Fresh and clean with hints of honey, citrus and green apple Split (187ml) 9⁹⁰ | 43

Sparkling, Treveri Brut, Yakima Valley

Locally made and sourced, this dry, fresh sparkling wine is balanced out by a cool, crisp finish Flute 9⁹⁰ | 41

Sparkling Rosé, JCB N°69 Brut Rosé, Burgundy, France

Made by Jean-Charles Boisset with 100% Pinot Noir grapes, seductively refreshing, tender with crisp flavors Flute 10⁹⁰ | 42

Sparkling Rosé, Gran Moraine Rosé, Willamette Valley, OR

Bright, fruity and elegant with rose pedal aromas, delicate on the palate Bottle 64

Champagne, Veuve Clicquot Yellow Label, France

Cheers to the Best Selling Premium Champagne in the World! Bottle 68

WHITE

Chardonnay, House - Canyon Road

9⁴⁰ | 12⁹⁰ | 37

Chardonnay, Mark Ryan 'Lu + Oly', Columbia Valley

Alluring flavors and aromas of white peach with great texture and balance 10⁴⁰ | 13⁹⁰ | 41

Chardonnay, Sonoma-Cutrer, Sonoma Coast/Sonoma County

One of America's favorite white wines, clean, tropical fruit, great balance, light vanilla oak finish 12⁹⁰ | 16⁴⁰ | 49

Dry Rosé, Mark Ryan 'And Why Am I Mr. Pink' Columbia Valley

Perfectly pink with full flavors of fresh cherries and crisp watermelon with lip smacking acidity 10⁴⁰ | 13⁹⁰ | 41

Viognier, Dobbles Family Estate, Rogue Valley, OR

This single vineyard medium to full bodied Viognier is filled with aromas of peach and apricot followed by a juicy mouthfeel 10⁹⁰ | 14⁴⁰ | 43 **Only 450 cases produced*

Riesling, Chateau Ste. Michelle, Columbia Valley

Riesling characters of juicy peach, ripe pear and melon, subtle mineral notes 9⁴⁰ | 12⁹⁰ | 37

Pinot Grigio, Hogue Cellars, Columbia Valley

Fresh and versatile with flavors of pear and guava and a crisp finish 9⁴⁰ | 12⁹⁰ | 37

Pinot Gris, King Estate, Willamette Valley

91 points! Balanced and crisp with tangerine, lemon and pineapple, with a clean finish from our neighbors to the south 10⁹⁰ | 14⁴⁰ | 43

Sauvignon Blanc, Chateau Ste. Michelle Horse Heaven Vineyard, Horse Heaven Hills

Sprightly tropical fruit flavors, heightened grapefruit accents with a long, crisp finish 10⁹⁰ | 14⁴⁰ | 43

Sauvignon Blanc, Black Stallion, Napa Valley

Hand-crafted from diverse Napa Valley vineyards, this medium-bodied wine boasts bright fruit with a lingering finish 10⁹⁰ | 14⁴⁰ | 43

Sauvignon Blanc, Whitehaven, Marlborough, NZ

Full, fresh and juicy wine with vibrant acidity featuring tropical fruit flavors with passion fruit, melon, and grapefruit 10⁹⁰ | 14⁴⁰ | 43

RED

Cabernet Sauvignon, House - Canyon Road
9⁴⁰ | 12⁹⁰ | 37

Cabernet Sauvignon, Ross Andrew Glaze, Columbia Valley

Incredibly pure and balanced with concentrated dark fruit and a silky, lush palate 10⁹⁰ | 14⁴⁰ | 43

Cabernet Sauvignon, Browne Family, Columbia Valley

Inky red, almost black in color, this classic Cabernet is full bodied and screaming with flavor using only estate fruit with silky smooth tannins 13⁹⁰ | 17⁴⁰ | 52

Merlot, Mercer Family Vineyards, Horse Heaven Hills

Using sustainable farming methods, this big, bold Merlot uses only estate fruit from the highly sought after Horse Heaven Hills AVA 10⁹⁰ | 14⁴⁰ | 43

Malbec, Waterbrook, Columbia Valley

Vibrant and balanced, this deep red wine boasts ripe red fruits and supreme drinkability 10⁴⁰ | 13⁹⁰ | 41



Pinot Noir, WillaKenzie Estate, Willamette Valley

Tremendous red fruit intensity with wonderful concentration and length 11⁹⁰ | 15⁴⁰ | 47
Certified Salmon Safe for 10+ years

Red Blend, Conundrum by Caymus, California

Made by the famous Wagner family in Napa Valley. Serious yet down to earth and fills the pallet with bright fruit flavors 10⁴⁰ | 13⁹⁰ | 41

Red Blend, Nine Hats, Columbia Valley

From the acclaimed Long Shadows portfolio, this well-structured, deep, complex wine offers a wonderful spectrum of dark fruits balanced by a long and silky finish 12⁹⁰ | 16⁴⁰ | 49

Red Blend, The Prisoner Wine Co. Napa Valley

Heritage "field blend" of Zinfandel, Cabernet Sauvignon, Syrah, Petite Syrah, and Charbono, features enticing aromas and persistent flavors for a smooth and luscious finish 14⁹⁰ | 18⁴⁰ | 57

“We invented wine by the glass in 1976 at the original Duke’s Bar & Grill in the lower Queen Anne area of Seattle. I remember the minute that it came to me: I was sitting in the Henry Africa’s restaurant in San Francisco drinking a Chablis. It struck me all of a sudden that we should offer great tasting wine, not just jug wine that you could only order by the bottle. No one had done it before. And, now it’s everywhere!”

BY THE BOTTLE

SMALL BATCH BOUTIQUE WINERIES OF WASHINGTON

WHITE

Dry Rosé, Browne Family, Columbia Valley

Small production, only estate fruit, Rhone varietal and 100% Grenache dry rose is pale pink in hue, shows aromas and flavors of cranberry, tangy strawberry, tart raspberry, minerality, bright acidity, clean finish 38

Pinot Gris, Ross Andrew, Columbia Gorge

2nd oldest Pinot Gris vines in Washington, meticulously managed Celilo Vineyard above the Columbia Gorge, vibrant and crisp with a touch of mineral 36

Sauvignon Blanc, JM Cellars, Red Mountain

Sourced from the esteemed Klipsun Vineyard, stainless steel fermented, offers beautiful floral aromas, tropical fruit. Crisp and dry, perfect with any shellfish preparation 52
Editor's Choice - Wine Enthusiast - 91 points

Sauvignon Blanc, Dunham Cellars, Columbia Valley

Harvested from impeccable fruit in the acclaimed Gamache Vineyard, this food-friendly wine offers bright citrus notes with a refreshing, racy acidity and a long, clean finish 44



Viognier / Roussanne, Darby "Le Deuce" Columbia Valley

A Viognier & Roussanne blend loaded with notes of citrus, white peach, honey and orange blossom 46
Best white Rhône blend in WA - Seattle Magazine



Viognier, Mark Ryan, Columbia Valley

Arguably the top Viognier in Washington, this luxurious medium-bodied white boasts ripe citrus while staying pure, clean and focused through the finish 56
Mark Ryan Winery named one of Wine & Spirits Top 100 Wineries in the World again!

Chardonnay, Sparkman Cellars, Columbia Valley

100% Chardonnay explodes on the palate with an avalanche of wild tropical fruits, creamy richness and minerality 54
Wine & Spirits 2011 - Top 100 Wineries in the World



Chardonnay, Abeja, Washington State

Abeja = Spanish for bee, pronounced 'ah-BAY-ha.' Cool climate sites provide the fruit for this French oak Chardonnay. Elegant and rich with balanced acidity 62
Wine Enthusiast - 90 points

RED



Sangiovese, Novelty Hill, Columbia Valley

Acclaimed WA wine maker, Mike Januik, sources this fruit from their family owned estate vineyard, Stillwater Creek. Hand-picked and fermented in small lots, this bright, ruby-red wine is delicate and medium bodied with polished tannins and a lively finish that lasts 44

Tempranillo, Kennedy Shah Reserve, Yakima Valley

From the critically claimed Woodhouse Wine Group, an exciting varietal and wildly diverse when pairing with food, this well balanced 100% Tempranillo has flavors of ripe blackberry and plum while focused and harmonious with integrated tannins 56

Syrah, Eight Bells Winery 8 Clones, Yakima Valley

Harvested from a small block within the famed Red Willow Vineyard, this aromatic standout wine blends 8 clones of Syrah and is smooth on the palate with a long finish 56
Seattle Met Magazine - #23 of it's Top 100 WA Wines 2017

Syrah, Darby "The Dark Side", Columbia Valley

Founder, winemaker and former model, Darby English, makes this silky smooth and bold Syrah from some of the finest vineyards in Columbia Valley. Black cherry, chocolate and spice with dark color, great balance and depth 52
Winemaker to Watch - Seattle Magazine

RED

Grenache, Sparkman Cellars, Columbia Valley

Would it surprise you to know that Grenache is responsible for some of the most delicious and expensive wine in the world? Chris Sparkman imagines that grenache may one day be a secret weapon in Washington State's wine war on reality 48
92 points - *Wine Enthusiast*

Cabernet Franc, Andrew Will, Columbia Valley

From their own Two Blondes Vineyard, this medium bodied wine is an amazing value and great with food. Winemaker Chris Camarada is recognized as one of the top producers of Cabernet Franc in the US 48

Red Blend, JM Cellars "Bramble Bump", Columbia Valley

Merlot, Cabernet Sauvignon, Mourvèdre, Malbec and Petit Verdot blended together to make one heck of a red. A labor of love from a Woodinville neighbor 48
"JM Cellars wines are first-class & reasonably priced" - *Robert Parker's Wine Advocate*

Red Blend, Mark Ryan "The Dissident", Columbia Valley

A primarily Cabernet based Bordeaux varietal blend, this remarkably elegant wine showcases fine, polished tannins with a deep, dark and inky color profile reflecting the wine's depth and power 64

Red Blend, DeLille "D2", Columbia Valley

Named after the famed D2 Highway in Bordeaux, this predominantly Merlot and Cabernet Sauvignon blend explodes on the palate with deep dark fruit 78
Top 100 Wines of WA - Seattle Met Magazine

Red Blend, Passing Time, Columbia Valley

A collaboration between former UW and NFL quarterback, Damon Huard, and Hall of Fame and former Miami Dolphin quarterback, Dan Marino. This wine has a linear focus and long finish with a nice grip of fine, smooth tannins to give it incredible structure 82
Jeb Dunnuck - 94 Points
Wine Advocate - 93 Points

Malbec, Fidelitas, Red Mountain

Perhaps the best Malbec in Washington, this very limited wine has a slight bit of spice, deep dark color, with black cherry and blackberry flavors 66
Charlie Hoppes named 2013 Winemaker of the Year - Seattle Magazine

Cabernet Sauvignon, Gorman Winery, "Old Scratch" Red Mountain

A beautifully rich and concentrated wine from owner/winemaker Chris Gorman is aged in French oak for 18 months using only 100% fruit from the highly sought after Red Mountain AVA 52
Wine Spectator - 92 points

Cabernet Sauvignon, Dunham Cellars, Columbia Valley

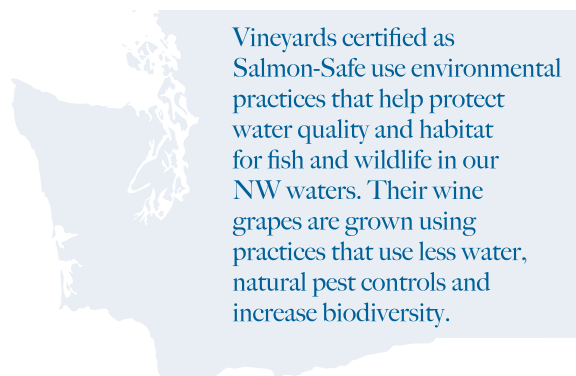
Concentrated flavors with a lush palate of dark cherry and pomegranate, this exceptional value is made by one of the iconic producers in WA State 68
Wine Advocate - 91 points

Cabernet Sauvignon, Abeja, Columbia Valley

Stylish, elegant and impeccable balance accomplished by meticulous viticultural management and by utilization of a rare sorting system and gentle handling of the fruit. Customized practices for every lot no matter how small, and carefully selected French oak barrels 82
Wine Advocate - 92 points

Cabernet Sauvignon, Feather by Longshadows, Columbia Valley

Part of the highly sought after and limited production wines by the Longshadows Wine Project, made by acclaimed Napa Valley vintner Randy Dunn. A sophisticated wine with an impressive balance of intensity and elegance while soft and rich on the palate 98
Wine Advocate - 92+ points



SWEET TREATS

Your experience is not complete until you try one

Brookie Betty Boop

The best of both worlds! Chocolate brownie mixed together with chocolate chip cookie, baked and served warm with Lopez Island Creamery vanilla ice cream 9⁹⁰

"I Want You So Bad" Marionberry Pie

Cute little pie with wild Woodland, WA marionberries, served with a scoop of Lopez Island Creamery vanilla ice cream 9⁹⁰

GF "What's Her Name's" Carrot Cake

Dense, moist and tasty, locally made by The Essential Baking Co. Likely the best carrot cake on the planet! 6⁹⁰

Pier Pie

From the Pier Restaurant in Newport, Rhode Island, birthplace of Duke himself. Lopez Island Creamery chocolate and espresso ice cream layered in a cookie crust with all natural chocolate sauce, homemade whipped cream and topped with toasted almonds 8⁹⁰

Carefully Selected Local Ice Cream

Made by local favorite - Lopez Island Creamery 3⁹⁰

GF Meticulously Chosen Sorbet

By Lopez Island Creamery, ask your server for today's selections 3⁹⁰

*All of Duke's sweet treats are HFCS & soy lecithin-free!

TASTY DRINKS

"Kiss Me I'm Irish" Coffee

Tullamore Dew Irish Whiskey and Bigallet Amer with local favorite, Caffè Ladro organic and certified free trade coffee, housemade brown sugar syrup, topped with whipped cream 10⁹⁰

New York Old Fashioned

Duke's Single Barrel Selection of Hudson bourbon - the 1st and only whiskey made in NY since Prohibition, Regan's orange bitters served with an oversized ice cube 13⁹⁰

Duke's Woodford Reserve Manhattan

Each year Duke travels to KY to personally blend and hand select our own batch of Woodford Reserve bourbon. A classic recipe shaken with Carpano Antica and Bigallet Amer, this bourbon was selected for its "candy store" flavor and characteristics 14⁹⁰

GF Gluten free



Our mission at Duke's is to ensure our guests feel special. You are what matters at Duke's. If, for any reason, you are not satisfied with your experience at Duke's, you do not have to pay. It is our guarantee.

Duke & John Moscrip

DUKE'S LOCATIONS

ALKI

2516 Alki Ave SW
Seattle, WA 98116
(206) 937-6100

BELLEVUE

500 Bellevue Way NE Ste 212
Bellevue, WA 98004
(425) 505-2247

GREEN LAKE

7850 Green Lake Dr. N.
Seattle, WA 98103
(206) 522-4908

KENT

240 W. Kent Station St.
Kent, WA 98032
(253) 850-6333

LAKE UNION

1111 Fairview Ave. N.
Seattle, WA 98109
(206) 382-9963

TACOMA

3327 Ruston Way
Tacoma, WA 98402
(253) 752-5444

TUKWILA

757 Southcenter Mall
Tukwila, WA 98188
(206) 243-5200

