

APPETIZERS

CHOWDERS, FISH & CHIPS, TACOS & SALADS

SEAFOOD, BURGERS & SANDWICHES

DUKETAILS, BEER & BOURBON

WINE BY THE GLASS

W/A WINE BY THE BOTTLE



dukes  
SEAFOOD

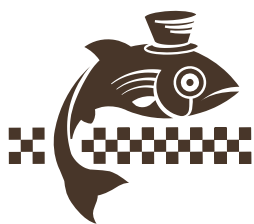
LUNCH MENU





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's*



# APPETEASERS & SHARED PLATES

*Everyone loves a tease*



## Dungeness Crab "Un"Cake

Lots of Crab, cake not so much with homemade zesty lime aioli 15<sup>90</sup>  
Voted best crab cake in Seattle - 2019

## Coco Loco Prawns

Coconut encrusted Wild Mexican Pacific Prawns with homemade sweet chili sauce 12<sup>90</sup>

## Hannah's Halibut Quesadilla

Lightly blackened with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli\* 13<sup>90</sup>

## V Goat Cheese & Pesto Quesadilla

Laura Chenel goat cheese, homemade pesto, sliced tomato with a hand stretched flour tortilla 8<sup>90</sup>  
Try with Wild Mexican Pacific Prawns 12<sup>90</sup>

## 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\* 11<sup>40</sup>

## 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 22<sup>90</sup>



## Topless Wild Alaska Salmon Sliders

Served on bite-sized tasty Essential Baking Co. rosemary bread, basil pesto and sliced tomato\* 13<sup>90</sup>

## GF Prawns Del Cabo Wabo

Organic herb marinated Wild Mexican Pacific Prawns, grilled and served with citrus vinaigrette and an avocado salad\* 12<sup>90</sup>

## Hudson's Finger Lickin' Chicken Strips

Organic, non-GMO, free-range chicken breast, homemade with BBQ and honey mustard sauces for dipping 11<sup>90</sup>

## TINY BITES

### GF Dungeness Crabby Deviled Egg

Homemade recipe using organic, cage-free local ½ egg with fresh WA Coast Dungeness Crab\* 3<sup>60</sup>

### 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\* 6<sup>90</sup>

### GF "Baby" Crabby Prawn Cocktail

One Wild Prawn and One Dungeness Crab Maris leg in our famous Bloody Mary cocktail sauce 4<sup>90</sup>

\*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) 3<sup>90</sup> | Small bowl (6oz) 10<sup>90</sup> | Large bowl (12oz) 16<sup>90</sup> | Tureen (18oz) 19<sup>90</sup>  
Try any of our chowders in a sourdough bread bowl - Add 2<sup>90</sup>



## **Award Winning Clam Chowder**

All natural, New England style with nitrite-free bacon, creamy and herby

## **GF Ragin' Cajun Chicken Corn Chowder**

Lightly blackened organic chicken and Creole seasoning with sweet corn

## **GF Chowder Samplers**

Single Dinghy 3<sup>90</sup> | Double Dinghy 7<sup>40</sup> | Triple Dinghy 10<sup>90</sup> | Quad Dinghy 13<sup>90</sup>

## **GF North By Northwest Seafood Chowder**

Wild Alaska Copper River Salmon, Alaska Halibut, Blue North Cod – cioppino style

## **GF 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\*

1 Pc 18<sup>90</sup> | 2 Pc 23<sup>90</sup>



### **Copper River Salmon & Chips**

Wild Alaska Coho Salmon lightly panko breaded with Duke's favorite beer, Mac & Jack's, with homemade tartar sauce\*

1 Pc 20<sup>90</sup> | 2 Pc 25<sup>90</sup>

## 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\*

1 Taco 18<sup>90</sup> | 2 Tacos 24<sup>90</sup>

### **Sailor Boy Sea Cod Tacos**

Lightly blackened Blue North Pacific Cod with feta, tequila lime aioli, avocado, Napa cabbage, cucumber pico de gallo\*

1 Taco 17<sup>90</sup> | 2 Tacos 23<sup>90</sup>

## 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\*

1 Pc 24<sup>90</sup> | 2 Pc 29<sup>90</sup>

### **Rockin' Rockfish Taco Combo**

Wild Alaska Rockfish taco, cup of Award Winning Clam Chowder\* 25<sup>90</sup>

### **Copper River Salmon & Chips**

Wild Alaska Coho Salmon lightly panko breaded, Mac & Jack's, homemade tartar sauce with cup of Award Winning Clam Chowder\*

1 Pc 26<sup>90</sup> | 2 Pc 31<sup>90</sup>

### **Sailor Boy Sea Cod Taco Combo**

Lightly blackened Blue North Pacific Cod taco, cup of Award Winning Clam Chowder\* 24<sup>90</sup>



### **Crab Cake Patty Duke Combo**

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

24<sup>90</sup>

### **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 19<sup>90</sup>

# 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 10<sup>90</sup> | 13<sup>90</sup>

**GF Plenty of Iron Spinach Salad**  
Sweet caper vinaigrette, nitrite-free bacon, toasted almonds, egg, diced tomatoes, shaved Parmesan 10<sup>90</sup> | 13<sup>90</sup>

**🏆 All Hail Caesar Salad**  
Fresh romaine chopped in house daily, homemade Caesar dressing 10<sup>90</sup> | 13<sup>90</sup>  
*Seattle Times winner*  
Blackened Wild Salmon Caesar\* 21<sup>90</sup> | 25<sup>90</sup>  
Grilled Organic Chicken Caesar\* 17<sup>90</sup> | 21<sup>90</sup>

**Out of the Bleu Caesar Salad**  
Fresh chopped romaine with homemade "Nothing But Blue Sky" bleu cheese dressing, avocado, sliced tomato 10<sup>90</sup> | 13<sup>90</sup>

## Add:

Organic, non-GMO, Free-Range Grilled Chicken Breast 7<sup>90</sup> · Calamari\* 6<sup>90</sup>  
Wild Mexican Pacific Prawn & Scallop Skewer\* 8<sup>90</sup> · Blackened Wild Alaska Salmon\* 11<sup>90</sup>  
Dungeness Crab "Un"Cake 9<sup>90</sup> · Fresh NW Coast Dungeness Crab 8<sup>90</sup>

# 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\* 19<sup>90</sup> | 23<sup>90</sup>

**🦀 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 19<sup>90</sup>

**🐟 GF Blackened Wild Alaska Salmon Ty Cobb**  
Nitrite-free bacon, chopped egg, tomatoes, avocado, homemade "Nothing But Blue Sky" bleu cheese dressing\* 23<sup>90</sup> | 27<sup>90</sup>  
Grilled Organic Chicken Cobb 18<sup>90</sup> | 22<sup>90</sup>

**🦀 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 19<sup>90</sup> | 23<sup>90</sup>

# 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 14<sup>90</sup> | Tureen 18<sup>90</sup>

**V Goat Cheese & Pesto Quesadilla**  
Laura Chenel goat cheese, homemade pesto, sliced tomato with a hand stretched flour tortilla 8<sup>90</sup>

**V GF Vegan Veggie Tacos**  
Hand stretched flour tortilla with oven blasted cauliflower, caramelized peppers and onions, shiitake mushrooms, mango pico de gallo with a 2000 Island dressing accent 17<sup>90</sup>

**V GF Wild Child Mixed Greens**  
Organic mixed greens, crumbled bleu cheese, fresh orange and grapefruit, Amy's candied pecans, tarragon vinaigrette 10<sup>90</sup> | 13<sup>90</sup>

# 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\* 33<sup>90</sup>



## GF Pretty Pesto Wild Alaska Salmon

Sustainably caught with homemade basil and almond pesto\* 33<sup>90</sup>



## GF Silky Sensual Pan Seared Wild Salmon

Ginger and basil encrusted, pan seared with fresh herbs and Grand Marnier, balsamic infused beurre blanc\* 33<sup>90</sup>



## Off the Hook Stuffed Salmon

Stuffed with Dungeness Crab, Wild Mexican Pacific Prawns, Havarti, shaved Parmesan, homemade pretty pesto accent\* 33<sup>90</sup>



## Duke's Favorite Pasta with Wild Alaska Salmon

Lightly blackened Wild Salmon on linguini pasta with basil, garlic cream, caramelized peppers and onions 33<sup>90</sup>



## Savory Chipotle Wild Salmon Sandwich

Fresh organic avocado, tomato, chipotle aioli, crispy bacon on Essential Baking Co. rosemary bread\* 29<sup>90</sup>



## Blackened Wild Alaska Salmon Ty Cobb

Nitrite-free bacon, chopped egg, tomatoes, avocado, homemade "Nothing But Blue Sky" bleu cheese dressing\* 23<sup>90</sup> | 27<sup>90</sup>

## 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\* 29<sup>90</sup>



## The Pope's Seafood Cioppino

Wild Alaska Salmon, Halibut, Cod, Wild Mexican Pacific Prawns and Dungeness Crab\* 22<sup>90</sup> | 26<sup>90</sup>



## Stuffed & Puffed Prawns

Stuffed with Dungeness Crab, Wild Mexican Pacific Prawns, Havarti, shaved Parmesan, homemade pretty pesto accent\* 26<sup>90</sup>



## Prawn, Scallop & Crab "Un"Cake Mixed Grill

Crab "Un"Cake, skewered Alaska Weathervane Scallops & Wild Mexican Pacific Prawns, zesty lime aioli\* 29<sup>90</sup>

## 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 36<sup>90</sup>



## Holy Halibut Macadamia

Macadamia encrusted with a hazelnut beurre blanc\* 36<sup>90</sup>

*Voted best new seafood entrée - 2019*

"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.\*  
17<sup>90</sup> | Duke Jr 14<sup>90</sup>

## BBQ Bacon Cheeseburger

Nitrite-free bacon, homemade BBQ sauce, bleu cheese crumbles and a side of "Nothing But Blue Sky" bleu cheese dressing\*  
18<sup>90</sup> | Duke Jr 15<sup>90</sup>

## "North of California" Havarti Cheeseburger

Fresh avocado, chipotle aioli, nitrite-free bacon, melted Havarti\*  
18<sup>90</sup> | Duke Jr 15<sup>90</sup>

\*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\* 18<sup>90</sup>  
Add cup of Lobster Pernod Chowder 24<sup>90</sup>

## "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 17<sup>90</sup>



## Savory Chipotle Wild Salmon Sandwich

Fresh avocado, tomato, chipotle aioli, crispy bacon on Essential Baking Co. rosemary bread\* 29<sup>90</sup>

\*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 11<sup>90</sup>*

## 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**

Lukososowa 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, ½ 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 12<sup>90</sup>

### **Oh Mai Tai!**

Mount Gay Black Barrel rum, Cointreau, fresh lime, pineapple and orange juice, float of Myers's Dark rum 11<sup>90</sup>

### **Thre3 John's Martini**

Ketel One Citroen vodka - DukeWorthy pour, vigorously shaken and served "up" with a lemon twist. No Vermouth Ever! 13<sup>90</sup>

### **Spanish Style G&T**

The Botanist Islay gin, Giffard grapefruit liqueur, fresh cucumber and lime with Q tonic 12<sup>90</sup>



# 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 14<sup>90</sup>

## 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 13<sup>90</sup>

## Salt Lake Sazerac

Classic recipe using High West Rendezvous Rye, Regan's orange bitters, spray of St. George Absinthe, honey syrup 13<sup>40</sup>

## Woodinville Whiskey Sour

Woodinville Whiskey Co. bourbon barrel program selection with toasted Applewood staves, made-in-house sour, egg white, shaken and strained 13<sup>40</sup>

# 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) 9<sup>90</sup> | 43

### **Sparkling, Treveri Brut, Yakima Valley**

Locally made and sourced, this dry, fresh sparkling wine is balanced out by a cool, crisp finish Flute 9<sup>90</sup> | 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 10<sup>90</sup> | 42

## WHITE

### **Chardonnay, House - Canyon Road**

9<sup>40</sup> | 12<sup>90</sup> | 37

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

Alluring flavors and aromas of white peach with great texture and balance 10<sup>40</sup> | 13<sup>90</sup> | 41

### **Chardonnay, Sonoma-Cutrer, Sonoma Coast/Sonoma County**

One of America's favorite white wines, clean, tropical fruit, great balance, light vanilla oak finish 12<sup>90</sup> | 16<sup>40</sup> | 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 10<sup>40</sup> | 13<sup>90</sup> | 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 10<sup>90</sup> | 14<sup>40</sup> | 43 *\*Only 450 cases produced*

### **Riesling, Chateau Ste. Michelle, Columbia Valley**

Riesling characters of juicy peach, ripe pear and melon, subtle mineral notes 9<sup>40</sup> | 12<sup>90</sup> | 37

### **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

### **Pinot Grigio, Hogue Cellars, Columbia Valley**

Fresh and versatile with flavors of pear and guava and a crisp finish 9<sup>40</sup> | 12<sup>90</sup> | 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 10<sup>90</sup> | 14<sup>40</sup> | 43

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

Sprightly tropical fruit flavors, heightened grapefruit accents with a long, crisp finish 10<sup>90</sup> | 14<sup>40</sup> | 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 10<sup>90</sup> | 14<sup>40</sup> | 43

### **Sauvignon Blanc, Whitehaven, Marlborough, NZ**

Full, fresh and juicy wine with vibrant acidity featuring tropical fruit flavors with passion fruit, melon, and grapefruit 10<sup>90</sup> | 14<sup>40</sup> | 43

## RED

**Cabernet Sauvignon, House - Canyon Road**  
9<sup>40</sup> | 12<sup>90</sup> | 37

**Cabernet Sauvignon, Ross Andrew Glaze, Columbia Valley**

Incredibly pure and balanced with concentrated dark fruit and a silky, lush palate 10<sup>90</sup> | 14<sup>40</sup> | 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 13<sup>90</sup> | 17<sup>40</sup> | 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 10<sup>90</sup> | 14<sup>40</sup> | 43

**Malbec, Waterbrook, Columbia Valley**

Vibrant and balanced, this deep red wine boasts ripe red fruits and supreme drinkability 10<sup>40</sup> | 13<sup>90</sup> | 41



**Pinot Noir, WillaKenzie Estate, Willamette Valley**

Tremendous red fruit intensity with wonderful concentration and length 11<sup>90</sup> | 15<sup>40</sup> | 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 10<sup>40</sup> | 13<sup>90</sup> | 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 12<sup>90</sup> | 16<sup>40</sup> | 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 14<sup>90</sup> | 18<sup>40</sup> | 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*



Vineyards certified as Salmon-Safe use environmental practices that help protect water quality and habitat for fish and wildlife in our NW waters. Their wine grapes are grown using practices that use less water, natural pest controls and increase biodiversity.

# 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 9<sup>90</sup>

## **"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 9<sup>90</sup>

## **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! 6<sup>90</sup>

## **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 8<sup>90</sup>

## **Carefully Selected Local Ice Cream**

Made by local favorite - Lopez Island Creamery 3<sup>90</sup>

## **GF Meticulously Chosen Sorbet**

By Lopez Island Creamery, ask your server for today's selections 3<sup>90</sup>

\*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 10<sup>90</sup>

## **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 13<sup>90</sup>

## **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 14<sup>90</sup>

**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  
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