



HAPPY HOUR MENU

DUKETAILS

Some of our "Duketails" are muddled, some shaken, some on the rocks and others served straight up.

All are unique handcrafted concoctions not found anywhere else. All \$3 off

IN HOUSE INFUSIONS

Duke's Famous Bloody Mary

Our best selling Duketail ever

Cucumber Mojito

We started the cucumber craze

LIVELY LIBATIONS

Grapefruit Nirvana

Deep Eddy Grapefruit vodka

The Duke & The King

Hendrick's Botanical gin

Blueberry Lemon Drop

Smirnoff Blueberry vodka

MUST HAVE MULES

Tito's Moscow Mule

Tito's Handmade vodka with fresh limes

Sunny Slope Nectarine Mule

44° North Sunnyslope Nectarine vodka, fresh limes

MARGARITAS

Imperfect "Scratch" Margarita

El Jimador 100% Agave Reposado tequila, Cointreau

Blood Orange Margarita

Milagro 100% Agave Reposado tequila, Solerno Blood Orange liqueur

CLASSIC COCKTAILS

Not for Long Island Iced Tea

Ketel One vodka, Real McCoy rum and Deep Eddy Sweet Tea vodka, fresh lemons, splash of lemonade, cola

Oh Mai Tai!

Plantation 5 year rum & Cointreau

Spanish Style G&T

The Botanist Islay gin with Q tonic

BOURBON & BROWN

Duke's Woodford Reserve Manhattan

Personal selection Woodford Reserve bourbon, Carpano Antica, Bigallet Amer

New York Old Fashioned

Duke's Single Barrel Selection of Hudson bourbon served with an oversized ice cube

Woodinville Whiskey Sour

Woodinville Whiskey Co. bourbon, made-in-house sour, egg white, shaken and strained

MARTINIS

Tito's Classic Martini

Tito's Hand Made vodka - wave of vermouth

BUBBLES \$2 off

Sparkling, Treveri Brut flute

Brut Rosé, JCB N°69 flute

Prosecco, La Marca Split (187ml)

HOUSE WINE \$2 off

6oz | 9oz

Red - Cabernet Sauvignon, Merlot, Pinot Noir, Red Blend, Malbec

White - Chardonnay, Pinot Grigio, Riesling, Sauvignon Blanc, Rosé

DRAFT BEER \$1 off

14oz | 20oz options

Corona Bucket 4 bottles served in a bucket 13⁹⁰

CIDERS & HARD SELTZERS \$1 off

Anthem Cider

Avid Blackberry Cider

White Claw Grapefruit Seltzer

Truly Blueberry Acai



APPETIZERS & SHARED PLATES *All \$3 off*



Dungeness Crab "Un"Cake

Lots of Crab, cake not so much with homemade zesty lime aioli

Voted best crab cake in Seattle - 2019

Coco Loco Prawns

Coconut encrusted Wild Mexican Pacific Prawns with homemade sweet chili sauce

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

Hudson's Finger Lickin' Chicken Strips

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

GF Prawns Del Cabo Wabo

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



Topless Wild Alaska Salmon Sliders

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

TINY BITES *\$1 off*

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

GF Dungeness Crabby Deviled Egg

Organic, cage-free local egg with Dungeness Crab

ALL HAIL CAESAR SALAD *\$3 off*

Fresh romaine chopped in house daily, homemade Caesar dressing *Seattle Times winner*
Starter | Entree

TASTY SANDWICH *\$5 off*

"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

CHAMPION CHOWDER *\$3 off*

GF Award Winning Clam Chowder

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

Small bowl (6oz) | Large bowl (12oz) | Tureen (18oz)

GRASS FED BURGERS *All \$5 off*

Duke's "Extra Sharp" Cheddar Cheeseburger

Tillamook extra sharp white cheddar, fresh baked bun from Essential Baking Co.

"North of California" Havarti Cheeseburger

Fresh avocado, chipotle aioli, nitrite-free bacon, melted Havarti

