



# 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

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

### 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

## MUST HAVE MULES

Served with Cock & Bull Ginger Ale

### 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

Cazadores 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

## WELL DRINKS & SELTZERS \$2 off

## LIVELY LIBATIONS

### Blueberry Lemon Drop

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

### Grapefruit Nirvana

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

### The Duke & The King

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

## 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

### Oh Mai Tai!

Plantation 5 Year rum, Cointreau, fresh lime, pineapple and orange juice, float of The Kraken Dark Spiced rum

### Spanish Style G&T

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

## BUBBLES \$2 off

Martini & Rossi Split (187ml)

Sparkling, Treveri Brut Flute

Sparkling Rosé, JCB N°69 Flute

## WINE BY THE GLASS

\$3 off 6oz | 9oz

Choose any of our current wines by the glass on our menu

## 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 barrel program selection with toasted Applewood staves, homemade sour, egg white

## MARTINIS

### Thre3 John's Martini

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

### Tito's Classic Martini

Tito's Handmade Vodka, made in the USA, shaken and served "up" with a wave of vermouth

## SKINNY HOUR

*A lower alcohol, lighter calorie option*

### Peaches For Me

Grey Goose Essence White Peach & Rosemary vodka with Giffard grapefruit liqueur, splash of homemade sour, topped with soda water and a fresh rosemary sprig 7<sup>90</sup>

## SEATTLE SOUTHERN BOILERMAKER

Clyde May's Alabama Style Whiskey served neat and paired with a 16oz tall boy can of Rainier 7<sup>90</sup>

## DRAFT BEER \$1 off

14oz | 20oz options

Corona Bucket 4 bottles served in a bucket 14<sup>90</sup>

# 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 - 2021*

## 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

## Dungeness Crab Dip

Havarti, roasted garlic, fresh spinach, Walla Walla sweet onions

## TINY BITES *\$1 off*

### GF Dungeness Crabby Deviled Egg

Organic, cage-free local egg with Dungeness Crab

### GF Seafood Nosh Bite

Alaska Weathervane Scallop & Wild Mexican Prawn, each wrapped in nitrite free bacon, herb maple butter sauce

## ALL HAIL CAESAR SALAD *\$3 off*

Fresh romaine chopped in house daily, homemade Caesar dressing  
Starter | Entree

## TASTY SANDWICHES *\$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

### Savory Chipotle Wild Salmon Sandwich

Avocado, tomato, chipotle aioli, and bacon on Essential Baking Co. rosemary bread

## 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

## Hannah's Halibut Quesadilla

Lightly blackened fresh Alaska Halibut with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli

## 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

