



DUKE'S HAPPY HOUR MENU

DUKETAILS All \$3 off

Some of our "Duketails" are muddled, some shaken, some on the rocks and others served straight up. All are unique handcrafted concoctions, meticulously prepared, not found anywhere but Duke's

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 Demitri's All-Natural Bloody Mary Seasoning, two jumbo prawns

Cucumber Mojito

Luksusowa potato vodka infused for 3 days with cucumber, muddled with fresh mint, limes and cucumber, with a splash of homemade sour and soda

MUST HAVE MULES

With Cock & Bull Ginger Beer

Tito's Texas Mule

Tito's Handmade vodka with fresh limes

Sunny Slope Nectarine Mule

44° North Sunnyslope Nectarine vodka, fresh limes, basil

MARVELOUS MARGS

Imperfect "Scratch" Margarita

Cazadores Reposado tequila, Cointreau, major lime squeeze, served "up" with a lime, 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

Paloma Margarita

Volcan De Mi Tierra 100% Agave tequila with homemade sour and Giffard Grapefruit liqueur, splash of organic grapefruit juice, on the rocks

LIVELY LIBATIONS

Blueberry Lemon Drop

Smirnoff Blueberry vodka, fresh lemon, Oregon "Duke" variety blueberries, splash of 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, Diplomatico Rum Reserva Exclusiva and Deep Eddy Sweet Tea vodka, fresh lemons, splash of lemonade, cola

Oh Mai Tai!

Planteray 5 year rum, Cointreau, fresh lime, pineapple and orange juice, float of The Kraken Black Spiced Rum

BUBBLES \$2 off

Martini & Rossi Split (187ml)

Sparkling, Treveri Brut Flute

Sparkling Rosé, JCB N°69 Flute

WINE BY THE GLASS

6oz | 9oz **\$3 off**

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

WELL DRINKS, SELTZERS & DRAFT BEER \$2 off

Pacifico Bucket 4 cold bottles 16⁹⁰

BOURBON & BROWN

Duke's Woodford Reserve Manhattan

Personal selection Woodford Reserve bourbon, Carpano Antica, Bigallet Amer

New York Old Fashioned

Hudson NY bourbon, Regan's orange bitters, large ice cube

Woodinville Whiskey Sour

Woodinville Whiskey Co. bourbon barrel program selection with toasted Applewood staves, homemade sour

**made with raw egg*

Angel's Envy Paper Plane

Angel's Envy Bourbon with Aperol, Amaro Nonino and homemade sour, shaken with a squeeze of lemon

CAN'T MISS MARTINIS

3 John's Martini

Ketel One Citroen vodka - DukeWorthy™ pour, shaken and served "up" with a lemon twist

Tito's Classic Martini

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

Seattle's Best Espresso Martini

Grey Goose vodka, extra shaken with fresh cold brew, Browne Vanilla Bean Whiskey and Cantera Negra Café coffee liqueur

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 fresh rosemary 9⁹⁰

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 - 2024



Sensational Wild Salmon Bites

Bite sized and flash fried with wasabi and chipotle aioli for dipping

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

Clam Lover's Steamer Clams

Local Manila clams with butter, garlic and white wine, fresh basil, rosemary bread

TINY BITES *\$1 off*

GF Dungeness Crabby Deviled Egg



Cage-free local egg with Dungeness Crab

GF Maple Bacon Seafood Bites

Nitrite-free bacon wrapped Wild Mexican Pacific Prawn & Alaska Weathervane Scallop with an herb maple butter sauce

GRASS FED BURGERS *All \$5 off*

- Grass Fed beef from Royal Ranch in Royal City, WA •
- Local brioche bun •

The Duke Cheeseburger

Tillamook Extra sharp white cheddar, bibb lettuce, tomato, onion, homemade mayo*

Chipotle Havarti Bacon Burger

Fresh avocado, nitrite-free bacon, Havarti cheese bibb lettuce, onion, tomato, chipotle aioli*



Hudson's Finger Lickin' Chicken Strips

House cut organic, non-GMO, free-range chicken breast, buttermilk soaked with homemade honey mustard sauce

GF Jumbo Wild Prawn Cocktail

Chilled jumbo Wild Mexican Prawns, Duke's Bloody Bloody Mary cocktail sauce



Wildly Delicious Alaska Salmon Sliders

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



Dungeness Crab Dip

Fresh Dungeness Crab, Havarti, roasted garlic, fresh spinach, Walla Walla sweet onions

ALL HAIL CAESAR SALAD *\$3 off*

V Prize Winning Caesar Salad

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

CHAMPION CHOWDER

GF Award Winning Clam Chowder *\$3 off*

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

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

TASTY SANDWICHES *\$5 off*

Screaming Good Grilled Chicken Sandwich

Organic, non-GMO, free-range grilled chicken breast on rosemary bread, mayo, nitrite-free bacon, avocado, tomato, melted Tillamook Extra sharp white cheddar, Havarti



Savory Chipotle Wild Salmon Sandwich

Avocado, tomato, chipotle aioli, lettuce, and nitrite-free bacon on Essential Baking Co. rosemary bread*



Seattle's Best Crab Cake Sandwich

Dungeness Crab "Un" Cake on brioche bun, melted Havarti, bacon, chipotle aioli, avocado, tomato and bibb lettuce

GF Gluten-free **V** Vegetarian

*Gluten Free menu items were developed for the purpose of accommodating people who have a desire to avoid gluten in food products. Please note our kitchen is not gluten free and we cannot guarantee that menu items have not come in contact with gluten products during the preparation in our kitchen.

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