DUKE'S DOUBLE HAPPY HOUR

Twice a day, Twice as happy!

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

Served 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

Perfecto Cristalino Margarita
Dobel Diamante Cristalino tequila, Cointreau, splash of homemade sour, major lime squeeze, salted rim, served on the rocks

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
LALO 100% Agave Azul Blanco tequila with homemade sour and Giffard Grapefruit liqueur, splash of organic grapefruit juice, on the rocks

BOURBON & BROWN

Duke's Woodford Reserve Manhattan
Personal selection Duke's Woodford Reserve bourbon, Carpano Antica, Bigallet Amer, all natural cherries

New York Old Fashioned
Hudson NY bourbon, Regan's orange bitters, served with a large ice cube

Woodinville Whiskey Sour
Woodinville Whiskey Co. bourbon barrel program selection with toasted Applewood staves, homemade sour
**made with raw egg white*

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!
Frigate 8 year rum, Cointreau, lime, pineapple and orange juice, float of The Kraken Black Spiced Rum

BUBBLES *$2 off*

Prosecco, Mionetto Split (187ml)
Veneto Region, Italy

Sparkling, Treveri Brut Flute
Yakima Valley, WA

Sparkling Rosé, Lucien Albrecht Flute
Alsace Region, FR

WINE BY THE GLASS

6oz | 9oz *$3 off*
Choose any of our current wines by the glass on our menu

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, ½ sugared rim

The Duke & The King
Hendrick's Botanical gin with Giffard Wild Elderflower liqueur,homemade sour and fresh basil, heavily shaken and served "up"

Refreshing Gin Splash
Local Kur Gin with Giffard Elderflower liqueur, Aperol, homemade sour and orange rosemary simple syrup, shaken and served on ice

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 Epic Espresso Martini
Do Epic Sh*t vodka, extra shaken with fresh cold brew, Browne Vanilla Bean Whiskey and Cantera Negra Café coffee liqueur

WELL DRINKS, SELTZERS & DRAFT BEER *$2 off*

Pacifico Bucket 4 cold bottles 19^{90}

dukes SEAFOOD

APPETEASERS & SHARED PLATES *All $3 off*

Heirloom Masa Dusted Calamari
Flash fried and buttermilk marinated, tequila lime aioli and hot honey sauces

Wondrous Wild Salmon Bites
Bite sized and flash fried with wasabi and chipotle aioli for dipping

Dungeness Crab "Un"Cake
Lots of Crab, cake not so much with homemade zesty lime aioli
Voted best crab cake in Seattle - 2025

Lobster Risotto Bites
Cold water Nova scotia lobster meat with arborio rice, imported gruyere, parmesan and asiago cheeses, flash fried and served with tomato basil cream and dressed arugula

TINY BITES *$2 off*

GF **Dungeness Crabby Deviled Egg**
Cage-free local egg with Dungeness Crab

GF **Smoked Salmon Deviled Egg**
Smoked Wild Alaska Salmon, fresh dill, capers with an herb maple butter sauce

GF **Maple Bacon Seafood Bites**
Nitrite-free bacon wrapped Wild Mexican Prawns & Alaska Weathervane Scallop with an herb maple butter sauce

GRASS FED BURGERS *$5 off*

Grass Fed beef from Royal Ranch in Royal City, WA

The Duke Cheeseburger
Tillamook extra sharp white cheddar, bibb lettuce, sliced tomato, onion, homemade mayo*

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

ALASKA SEAFOOD
Wild, Natural & Sustainable

GF Gluten-free V Vegetarian

*Gluten Free (we do everything we can, however there may be traces of flour anywhere) and 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

Finger Lickin' Chicken Strips
Organic, non-GMO, free-range chicken breast, buttermilk marinated with honey mustard

Coco Loco Prawns
Coconut encrusted Wild Mexican Prawns with homemade sweet chili sauce

Wildly Delicious Alaska Salmon Sliders
Served on bite-sized tasty Grand Central Baking rosemary bread, basil pesto and sliced tomato*

GF **Dungeness Crab Dip**
Havarti, Boursin cheese, roasted garlic, fresh spinach, Walla Walla sweet onions & dipping chips

Clam Lover's Steamer Clams
Steamer clams with butter, garlic and white wine, fresh basil and grilled rosemary bread

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 *$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)

TASTY SANDWICHES *$5 off*

Seattle's Best Crab Cake Sandwich
Dungeness Crab "Un" Cake on locally made bun, melted Havarti, bacon, chipotle aioli, avocado, tomato and bibb lettuce

Savory Chipotle Wild Salmon Sandwich
Avocado, tomato, chipotle aioli, lettuce, and nitrite-free bacon on Grand Central Baking rosemary bread*

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