

APPETIZERS

CHOWDERS, FISH & CHIPS, TACOS & SALADS

SEAFOOD, BURGERS & SANDWICHES

DUKETAILS, BEER & BOURBON

WINE BY THE GLASS

W/A WINE BY THE BOTTLE



dukes

SEAFOOD

DINNER 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



APPETIZERS & SHARED PLATES

Everyone loves a tease



Dungeness Crab "Un"Cake

Lots of Crab, cake not so much with homemade zesty lime aioli* 16⁹⁰
Voted best crab cake in Seattle - 2019

Coco Loco Prawns

Coconut encrusted Wild Mexican Pacific Prawns with homemade sweet chili sauce 13⁹⁰

Hannah's Halibut Quesadilla

Lightly blackened with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli* 14⁹⁰

V Goat Cheese & Pesto Quesadilla

Laura Chenel goat cheese, homemade pesto, sliced tomato with a hand stretched flour tortilla 9⁹⁰
Try with Wild Mexican Pacific Prawns 13⁹⁰

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* 11⁹⁰

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 22⁹⁰



Topless Wild Alaska Salmon Sliders

Served on bite-sized tasty Essential Baking Co. rosemary bread, basil pesto and sliced tomato* 14⁹⁰

GF Prawns Del Cabo Wabo

Organic herb marinated Wild Mexican Pacific Prawns, grilled and served with citrus vinaigrette and an organic avocado salad * 13⁹⁰

Hudson's Finger Lickin' Chicken Strips

Organic, non-GMO, free-range chicken breast, homemade with BBQ and honey mustard sauces for dipping 12⁹⁰

TINY BITES

GF Dungeness Crabby Deviled Egg

Homemade recipe using organic, cage-free local 1/2 egg with fresh WA Coast Dungeness Crab* 3⁹⁰

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* 7⁹⁰

GF "Baby" Crabby Prawn Cocktail

One Wild Prawn and One Dungeness Crab Maris leg in our famous Bloody Mary cocktail sauce 5⁴⁰

*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) 3⁹⁰ | Small bowl (6oz) 10⁹⁰ | Large bowl (12oz) 17⁹⁰ | Tureen (18oz) 21⁹⁰
Try any of our chowders in a sourdough bread bowl - Add 2⁹⁰

 **Award Winning Clam Chowder**
All natural, New England style with nitrite-free bacon, creamy and herby

North By Northwest Seafood Chowder
Wild Alaska Copper River Salmon, Alaska Halibut, Blue North Cod – cioppino style

Ragin' Cajun Chicken Corn Chowder
Lightly blackened organic chicken and Creole seasoning with sweet corn

Lobster Mobster Pernod Chowder
Grand Duchess of all Chowders with baby Langostinos, sweet potatoes

Chowder Samplers
Single Dinghy 3⁹⁰ | Double Dinghy 7⁶⁰ | Triple Dinghy 10⁹⁰ | Quad Dinghy 13⁹⁰

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* 2 Pc 23⁹⁰ | 1 Pc 18⁹⁰

Her Majesty Halibut & Chips
Wild Alaska Halibut lightly panko breaded with Duke's favorite beer, Mac & Jack's, with homemade tartar sauce* 2 Pc 28⁹⁰ | 1 Pc 21⁹⁰

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
2 Tacos 24⁹⁰ | 1 Taco 19⁹⁰


Sailor Boy Sea Cod Tacos
Lightly blackened Blue North Pacific Cod with feta, tequila lime aioli, organic avocado, Napa cabbage, cucumber pico de gallo
2 Tacos 23⁹⁰ | 1 Taco 18⁹⁰

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*
2 Pc 29⁹⁰ | 1 Pc 24⁹⁰

Her Majesty Halibut & Chips
Wild Alaska Halibut lightly panko breaded, Mac & Jack's, homemade tartar sauce with cup of Award Winning Clam Chowder*
2 Pc 34⁹⁰ | 1 Pc 28⁹⁰

 **Crab Cake Patty Duke Combo**
Dungeness Crab Un-cake on Essential Baking Co. brioche bun, cup of Lobster Pernod Chowder, sweet potato fries*
25⁹⁰

Rockin' Rockfish Taco Combo
Wild Alaska Rockfish taco, cup of Award Winning Clam Chowder* 26⁹⁰

Sailor Boy Sea Cod Taco Combo
Lightly blackened Blue North Pacific Cod taco, cup of Award Winning Clam Chowder* 25⁹⁰


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 19⁹⁰

SUMPTUOUS SALADS

For a fit, healthy body

Wild Child Mixed Greens
Organic mixed greens, crumbled bleu cheese, fresh orange and grapefruit, Amy's candied pecans, tarragon vinaigrette 10⁹⁰ | 14⁹⁰

Plenty of Iron Spinach Salad
Sweet caper vinaigrette, nitrite-free bacon, toasted almonds, egg, diced tomatoes, Parmesan/Asiago cheeses 10⁹⁰ | 14⁹⁰

 **All Hail Caesar Salad**
Fresh romaine chopped in house daily, homemade Caesar dressing 10⁹⁰ | 14⁹⁰
Seattle Times winner
Blackened Wild Salmon Caesar* 21⁹⁰ | 25⁹⁰
Grilled Organic Chicken Caesar* 16⁹⁰ | 19⁹⁰

Out of the Bleu Caesar Salad
Fresh chopped romaine with homemade "Nothing But Blue Sky" bleu cheese dressing, organic avocado, sliced tomato 10⁹⁰ | 14⁹⁰

Add:
Organic, non-GMO, Free-Range Grilled Chicken Breast 7⁹⁰ · Calamari* 6⁹⁰
Wild Mexican Pacific Prawn & Scallop Skewer* 8⁹⁰ · Blackened Wild Alaska Salmon* 11⁹⁰
Dungeness Crab "Un"Cake 9⁹⁰ · Fresh NW Coast Dungeness Crab 8⁹⁰

VEGETARIANS UNITE

Celebrate health & goodness with tasty fresh vegetables


Vegan Veggie Stew
Sautéed seasonal vegetables, caramelized peppers and onions, organic baby red potatoes, fresh garlic, organic herbs in a roasted tomato broth*
Large 14⁹⁰ | Tureen 19⁹⁰


Goat Cheese & Pesto Quesadilla
Laura Chenel goat cheese, homemade pesto, sliced tomato with a hand stretched flour tortilla 9⁹⁰


SEAFOOD SALADS

Will improve your morale

"Un"Chopped Seafood Salad
Skewered and seared Wild Alaska Weathervane Scallops and Wild Mexican Pacific Prawns with cashews, organic avocado, tomato, feta, basil, lemon, olive oil. Try it Duke's way, have it chopped and tossed* 19⁹⁰ | 23⁹⁰

 **"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 21⁹⁰

 **Blackened Wild Alaska Salmon Ty Cobb**
Nitrite-free bacon, chopped egg, tomatoes, organic avocado, homemade "Nothing But Blue Sky" bleu cheese dressing* 23⁹⁰ | 27⁹⁰
Grilled Organic Chicken Cobb* 19⁹⁰ | 23⁹⁰

 **I Hear the Ocean Fresh Salad**
NW Coast Dungeness Crab and Wild Mexican Pacific Prawns with bleu cheese crumbles, organic avocado, cucumber pico de gallo 19⁹⁰ | 23⁹⁰

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* 36⁹⁰

GF Pretty Pesto Wild Alaska Salmon

Sustainably caught with homemade basil and almond pesto* 36⁹⁰

GF Silky Sensual Pan Seared Wild Salmon

Ginger and basil encrusted, pan seared with fresh herbs and Grand Marnier, balsamic infused beurre blanc* 36⁹⁰

Off the Hook Stuffed Salmon

Stuffed with Dungeness Crab, Wild Mexican Pacific Prawns, Havarti, Parmesan and Asiago cheeses, homemade pretty pesto accent* 36⁹⁰

Duke's Favorite Pasta with Wild Alaska Salmon

Lightly blackened Wild Salmon on linguini pasta with basil, garlic cream, caramelized peppers and onions 36⁹⁰
Gluten free pasta available

Savory Chipotle Wild Salmon Sandwich

Fresh organic avocado, tomato, chipotle aioli, crispy bacon on Essential Baking Co. rosemary bread* 32⁹⁰

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* 31⁹⁰

The Pope's Seafood Cioppino

Wild Alaska Salmon, Halibut, Cod, Wild Mexican Pacific Prawns and Dungeness Crab* 28⁹⁰ | 24⁹⁰

Stuffed & Puffed Prawns*

Stuffed with Dungeness Crab, Wild Mexican Pacific Prawns, Havarti, Parmesan and Asiago cheeses, homemade pretty pesto accent* 29⁹⁰

Prawn, Scallop & Crab "Un"Cake Mixed Grill

Crab "Un"Cake, skewered Alaska Weathervane Scallops & Wild Mexican Pacific Prawns, zesty lime aioli* 31⁹⁰

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, Parmesan and Asiago cheeses, homemade pretty pesto accent* 38⁹⁰

GF Holy Halibut Macadamia*

Macadamia encrusted with a hazelnut beurre blanc* 38⁹⁰
Voted best new seafood entrée - 2019

THREE COURSE DINNER

A feast you won't soon forget

Choose any small bowl of chowder, a starter salad and any one item below 34⁹⁰

- One Rockin' Rockfish Taco*
- One Sailor Boy Sea Cod Taco*
- Two Piece Oh My Cod! Fish & Chips*
- Coco Loco Prawns*
- Duke Jr. Cheeseburger*
- One Dungeness Crab "Un"Cake*

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. 18⁹⁰ | Duke Jr 14⁹⁰

BBQ Bacon Bleu Cheese Burger*

Nitrite-free bacon, homemade BBQ sauce, bleu cheese crumbles and a side of "Nothing But Blue Sky" bleu cheese dressing 19⁹⁰ | Duke Jr 15⁹⁰

"North of California" Havarti Cheeseburger*

Fresh organic avocado, chipotle aioli, nitrite-free bacon, melted Havarti 19⁹⁰ | Duke Jr 15⁹⁰

*Available on request:

Chef 's Vegan Veggie Sandwich & Gluten-free buns

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, organic avocado, tomato and bibb lettuce, sweet potato fries 19⁹⁰
Add cup of Lobster Pernod Chowder 25⁹⁰

Savory Chipotle Wild Salmon Sandwich*

Fresh organic avocado, tomato, chipotle aioli, crispy bacon on Essential Baking Co. rosemary bread 32⁹⁰

V GF Vegan Veggie Sandwich & Salad

Impossible burger on olive oil grilled rosemary bread, avocado, veganaise, organic bibb lettuce, fresh tomato, organic mixed greens salad, tarragon vinaigrette 18⁹⁰

"Screaming Good" Grilled Chicken Sandwich

Organic, non-GMO, free-range grilled chicken breast on Essential Baking Co. rosemary bread, nitrite-free bacon, organic avocado, tomato, melted Tillamook Extra sharp white cheddar and Havarti 18⁹⁰

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!

"If it's not DukeWorthy® we don't do it."



*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 11⁹⁰

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 Demetri's All-Natural Bloody Mary Seasoning, garnished with two jumbo prawns
Our best selling Duketail ever

Cucumber Mojito

New Amsterdam 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, 1/2 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 12⁹⁰

Oh Mai Tai!

Mount Gay Black Barrel rum, Cointreau, fresh lime, pineapple and orange juice, float of Myers's Dark rum 11⁹⁰

Thre3 John's Martini

Ketel One Citroen Vodka - DukeWorthy pour, vigorously shaken and served "up" with a lemon twist. No Vermouth Ever! 13⁴⁰

Spanish Style G&T

The Botanist Islay Gin, Giffard grapefruit liqueur, fresh cucumber and lime with Fever Tree tonic 12⁴⁰

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 14⁹⁰

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 13⁹⁰

Salt Lake Sazerac

Classic recipe using High West Rendezvous Rye, Regan's orange bitters, spray of St. George Absinthe, honey syrup 12⁹⁰

Woodinville Whiskey Sour

Woodinville Whiskey Co. with toasted Applewood staves, made-in-house sour, egg white, shaken and strained 12⁹⁰

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 Benedetto Sparkling Water

Cock 'n Bull Ginger Beer

Red Bull Energy Drink

GF Fever Tree Ginger Ale (non-GMO)

GF Fever Tree Tonic (non-GMO)

Fresh Squeezed Lemonade

Fresh Squeezed Strawberry Lemonade

BEER, CIDER & HARD SELTZER

DRAFT

Mac & Jack's African Amber

Lagunitas IPA

Fremont Brewing (Rotating)

Manny's Pale Ale

DRU BRU Pilsner

Bale Breaker Top Cutter IPA

Coors Light

BOTTLES & CANS

Corona

\$1 Miller High Life (7oz Bottle)

\$3 Rainier (16oz can)

GF Ghostfish Brewing Co.

Clausthaler (N/A)

CIDERS & HARD SELTZERS

GF Anthem Cider

GF Avid Blackberry Cider

GF White Claw Mango Seltzer

GF San Juan Huckleberry Seltzer

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) 9⁹⁰ | 39

Sparkling, Treveri Brut, Yakima Valley

Locally made and sourced, this dry, fresh sparkling wine is balanced out by a cool, crisp finish Flute 8⁹⁰ | 35

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 9⁹⁰ | 38

WHITE

Chardonnay, House - Canyon Road

9²⁰ | 12⁴⁰ | 36

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

Alluring flavors and aromas of white peach with great texture and balance 9⁹⁰ | 13⁴⁰ | 39

Chardonnay, Sonoma-Cutrer, Sonoma Coast/Sonoma County

One of America's favorite white wines, clean, tropical fruit, great balance, light vanilla oak finish 12⁴⁰ | 15⁹⁰ | 48

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 9⁹⁰ | 13⁴⁰ | 39

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 9⁹⁰ | 13⁴⁰ | 39 **Only 450 cases produced*

Riesling, Chateau Ste. Michelle, Columbia Valley

Riesling characters of juicy peach, ripe pear and melon, subtle mineral notes 9²⁰ | 12⁴⁰ | 36

Sparkling Rosé, Argyle Brut Rosé, Willamette Valley, OR

Bright, fruity and elegant with rose pedal aromas, delicate on the palate Bottle 58

Champagne, Veuve Clicquot Yellow Label, France

Cheers to the Best Selling Premium Champagne in the World! Bottle 64

Pinot Grigio, Hogue Cellars, Columbia Valley

Fresh and versatile with flavors of pear and guava and a crisp finish 9²⁰ | 12⁴⁰ | 36

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 9⁹⁰ | 13⁴⁰ | 39

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

Spritely tropical fruit flavors, heightened grapefruit accents with a long, crisp finish 9⁹⁰ | 14⁴⁰ | 39

Sauvignon Blanc, Black Stallion, Napa Valley

Hand-crafted from diverse Napa Valley vineyards, this medium-bodied wine boasts bright fruit with a lingering finish 10⁴⁰ | 13⁹⁰ | 41

Sauvignon Blanc, Kim Crawford, Marlborough, NZ

Full, fresh and juicy wine with vibrant acidity featuring tropical fruit flavors with passion fruit, melon, and grapefruit 10⁹⁰ | 14⁴⁰ | 43

RED

Cabernet Sauvignon, House - Canyon Road

9²⁰ | 12⁴⁰ | 36

Cabernet Sauvignon, Ross Andrew Glaze, Columbia Valley

Incredibly pure and balanced with concentrated dark fruit and a silky, lush palate 9⁹⁰ | 13⁴⁰ | 39

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 12⁹⁰ | 16⁴⁰ | 48

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 9⁹⁰ | 13⁴⁰ | 39

Malbec, Waterbrook, Columbia Valley

Vibrant and balanced, this deep red wine boasts ripe red fruits and supreme drinkability 9⁴⁰ | 12⁹⁰ | 37



Pinot Noir, WillaKenzie Estate, Willamette Valley

Tremendous red fruit intensity with wonderful concentration and length 10⁹⁰ | 14⁴⁰ | 43 *Certified Salmon Safe for 10+ years*

Red Blend, Conundrum by Caymus

Made by the famous Wagner family in Napa Valley. Serious yet down to earth and fills the pallet with bright fruit flavors 9⁹⁰ | 13⁴⁰ | 39

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 11⁹⁰ | 15⁴⁰ | 44

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 14⁹⁰ | 18⁴⁰ | 56

"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

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 48
Editor's Choice - Wine Enthusiast - 91 points

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

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

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.

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

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

Syrah, Darby "The Dark Side", Columbia Valley
Silky smooth with black cherry, chocolate and spice. A big and bold Syrah with dark color, great balance and depth 52
Winemaker to Watch - Seattle Magazine

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

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

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 9⁹⁰

“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 8⁹⁰

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! 6⁶⁰

Pier Pie

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 8⁹⁰

Carefully Selected Local Ice Cream

Made by local favorite - Lopez Island Creamery 3⁹⁰

GF Meticulously Chosen Sorbet

By Lopez Island Creamery, ask your server for today’s selections 3⁹⁰

*All of Duke’s treats are HFCS & soy lecithin-free!

GF Gluten free

Dear Guest,

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
(206) 243-5200

