

.....duke's kitchen.....

APPETIZERS

STEAMED MUSSELS
Allagash White Ale, garlic, chipotle, ciabatta, garlic aioli 16 Egg, Wheat, Shellfish

BEET SALAD GLUTEN-FREE
bleu cheese, candied pecans, endive, antique apples, bacon vinaigrette 11 Tree Nuts

DUKE’S PRETZEL VEGETARIAN
salt, doppelbock mustard 8 Milk, Egg, Wheat
add arrogant cheese sauce 2

TEMPURA GREEN BEANS VEGAN**
teriyaki-ginger dipping sauce 11 Wheat, Soy, Sesame

CHEESE CURDS VEGETARIAN
cornbread batter, mustard aioli 12 Buttermilk, Milk, Egg, Wheat

JALAPEÑO HUMMUS VEGAN
pitas, grilled sunflower-flax sourdough, fresh vegetables, olive oil, paprika 10
add feta 1.50 Wheat, Sesame

TOGARASHI FRIES VEGETARIAN
hand-cut fries, kewpie mayonnaise, teriyaki, scallions 13 Egg, Soy, Sesame

DANGER TOTS VEGETARIAN
tater tots, vegan chili, arrogant bastard ale cheese sauce 14 Milk, Wheat

ARROGANT CHEESE FRIES VEGETARIAN
hand-cut fries, arrogant bastard ale cheese sauce 13 Milk, Wheat

SALADS

add grilled tofu \$4
add grilled chicken* \$7
add pan-roasted salmon* \$11

ALEHOUSE SALAD VEGETARIAN
baby lettuce mix, cucumbers, radishes, cherry tomatoes, citrus-ginger vinaigrette, feta cheese, cilantro, mint, coriander crackers 17 Dairy, Wheat

CHOPPED SALAD GLUTEN-FREE / VEGAN
red oak leaf lettuce, butter lettuce, bibb lettuce, avocado-ranch dressing, cucumbers, tomatoes, cauliflower, carrots, peas 17
add bacon pieces and bleu cheese crumbles 3

FRESH GOAT CHEESE VEGETARIAN
arugula, Sam Smith Strawberry Cider vinaigrette, fresh strawberries, raisins, candied pecans 18 Tree Nuts, Wheat

SOUTHWEST CAESAR SALAD GLUTEN-FREE / VEGAN
red oak leaf lettuce, butter lettuce, bibb lettuce, vegan caesar dressing, sweet corn, cucumbers, tomatoes, pickled red onions, pinto beans, pepitas, tortilla strips 18

SIDES

*Some sides cost extra

french fries	togarashi fries*
tater tots	arrogant cheese tots*
cup of chili	garlic parmesan tots*
cup of soup	danger tots*
fresh veggies with hummus or ranch*	inferno tots*
fresh fruit*	garden salad*
arrogant cheese fries*	mac and cheese*
garlic parmesan fries*	roasted beets*
inferno fries*	seasonal vegetable*

BURGERS

Served with your choice of side (some sides cost extra). Rosie’s Gluten-free burger buns available for \$2 more.

DUKE’S BURGER*
ground organic bison, chipotle bacon jam, Duke’s mayonnaise, white cheddar, tomato, pretzel bun 20 Milk, Egg, Wheat

“CLASSIC” BURGER*
grass-fed beef, special sauce, american cheese, lettuce, tomato, onion, pickles, potato bun 20 Egg, Wheat

VEGGIE BURGER VEGETARIAN
sweet potatoes, pinto beans, breadcrumbs, oatmeal, jalapeños, golden raisins, vegan chipotle mayonnaise, lettuce, tomato, pretzel bun 17 Egg, Wheat

DOUBLE SEITAN SMASHBURGER VEGETARIAN
special sauce, american cheese, lettuce, tomato, onion, pickles, potato bun 19 Wheat

SANDWICHES

Served with your choice of side (some sides cost extra). Rosie’s Gluten-free burger buns available for \$2 more.

FALAFEL PITA VEGETARIAN / VEGAN BY REQUEST
chickpea fritters, tzatziki, pickled red onions, arugula, sriracha, grilled pita 18 Soy, Wheat

FRIED TOFU AND KIMCHI VEGAN**
pan-fried tofu, house kimchi, togarashi, vegan mayonnaise, teriyaki sauce, ciabatta 18 Soy, Wheat

DUKE’S CHICKEN*
bacon, smoked cheddar, chipotle mayo, lettuce, tomato, toasted pretzel bun 20 Egg, Wheat

DUKE’S CUBAN*
slow-roasted Slagel Farm pork, Beeler’s ham, Prairie Pure swiss cheese, yellow mustard aioli, pickles, ciabatta 20 Egg, Wheat

HOT CHICKEN SANDWICH*
special spice blend, Duke’s mayo, pickles, lettuce, tomato, red onion, potato bun 20 Egg, Wheat

ENTREES

DUKE’S GRAIN BOWL VEGAN** / GLUTEN-FREE
chickpeas, short grain brown rice, quinoa, sweet potatoes, roasted peppers, vegan chipotle mayonnaise, avocado, kale chips, toasted almonds 19 Tree Nuts

PAN-ROASTED SALMON* GLUTEN-FREE
confit potatoes, sautéed spinach, provençal relish, pea tendrils 28 Butter, Fish

MEATLOAF*
ground pork and beef meatloaf, ketchup, mashed potatoes, choice of vegetable, gravy 25 Cream, Wheat, Eggs

MAC & CHEESE VEGETARIAN
cavatappi pasta, gouda and butterkase béchamel, butter toasted bread crumbs 19 Milk, Wheat

CHIPOTLE CHICKEN PASTA* GLUTEN-FREE
gluten-free penne, chorizo, grilled chicken, sweet corn, chipotle cream sauce, parmesan cheese 27 Cream

DESSERTS

SEASONAL COOKIE SKILLET
homemade cookie, Julie Ann’s ice cream 10
Wheat, Butter, Eggs, Milk

CHOCOLATE TORTE GLUTEN-FREE / VEGAN
ethereal chocolate and avocado mousse, pecan crust 8 Pecans, Sesame
add Julie Ann’s vegan blueberry-lavender ice cream 2

SEASONAL CHEESECAKE
ask your server for today’s special 9

**Fried items labeled as vegan are fried in canola oil that has also been used to cook animal products.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

WHO’S YOUR FARMER?

ALDEN HILLS
Walworth, WI
Organic Poultry

ATMOSPHERE FARMS
Crystal Lake, IL
Mushrooms

BEELER’S PURE PORK
Iowa
Hickory Smoked Bacon,
Deli Ham, Chorizo

BROADVIEW FARMS
Marengo, IL
Produce, Eggs

CONSCIOUS CUP
Crystal Lake, IL
Locally Roasted and
Fair Trade Coffee

DEERLAND DAIRY
Freeport, IL
Yogurt, Buttermilk

DUKE’S GARDEN
Crystal Lake, IL
Seasonal Produce

ELLSWORTH COOP
Ellsworth, WI
Cheese Curds

ETHEREAL CONFECTIONS
Woodstock, IL
Chocolate

GARLIC UNDERGROUND
Crystal Lake, IL
Garlic, Garlic Powder

HEARTLAND MILL
Marienthal, KS
Flour and Cornmeal

HEAVEN’S HONEY
Local Co-Op
Honey

LIGHT OF DAY
Michigan
Biodynamic, Organic,
Fair Trade Teas

MIDDLEBURY FARMS
Harvard, IL
Organic Produce

NATURAL DIRECT
Aurora, IL
Local and Sustainable
Food Distributor

NICHOLS FARM
Marengo, IL
Produce and Fruits

PRAIRIE PURE CHEESE
Belvidere, IL
Cheese

RAMSHACKLE FARMS
Harvard, IL
Produce

ROSIE’S GLUTEN-FREE SWEETS
Woodstock, IL
Gluten-Free Burger
Buns

SIMPLE BAKERY
Lake Geneva, IL
Bread

SLAGEL FAMILY FARM
Fairbury, IL
Pork, Poultry, Beef,
Eggs

SPEARS TO YOU
Harvard, IL
Asparagus

SUPERIOR FRESH
Hixton, WI
Salmon

TWISTED STEM
Crystal Lake, IL
Fresh Cut Flowers

VAN LAAR’S FRUIT FARM
Capron, IL
Sourdough Bread

VERDANT SOL
McHenry, IL
Living Plants

WINKELSTEIN FARM
Woodstock, IL
Lamb

NOTE TO OUR GUESTS

We source many of our ingredients from local farmers that are either certified organic or practice sustainable farming methods. This results in fresh, healthy, and environmentally friendly cuisine.

Our kitchen and wait staff take substantial precautions to ensure food allergies and dietary restrictions are properly handled. Please let your server know of any dietary restrictions or food allergies before you order. We are happy to accommodate.

Thank you so much for your patronage. By supporting Duke’s you are supporting your community, the environment, and your health. We hope to see you again soon.

Cheers!

GREEN DRINKS

Join us and The Environmental Defenders on the first Wednesday of every month from 5pm-7pm. Each month features networking, a guest speaker and topic, and drinks of course.

Light of Day Teas

Duke’s features biodynamic, certified organic, and fair trade teas from Light of Day Organics, Michigan’s only tea farm. \$7/hot teapot

RELAXATION BLEND
Naturally Caffeine-Free
Chamomile, Raspberry Leaf, Spearmint

BUMBLE BLOSSOM OOLONG
Naturally Lightly Caffeinated
Oolong Tea, Red Top Clover Blossoms

SUNDAY MORNING
Naturally Lightly Caffeinated
Black Tea, Vanilla Bean Extract, Chrysanthemum

ALL WHITE
Naturally Lightly Caffeinated
Baby Green Tea, limited production

TRADITIONAL JASMINE
Naturally Lightly Caffeinated
A lightly floral green tea perfumed and scented the "old school" way using fresh flowers.

FRUITS AND VEGGIES TO THE RESCUE

Join us on the last Sunday of every month from 12pm-1pm for a fun and interactive program educating children ages 4-9 of the superpowers and flavors of fruits and vegetables.

CERTIFIED GREEN RESTAURANT

Duke’s Alehouse & Kitchen has been a 3 Star Certified Green Restaurant® since 2012.

We’ve implemented 70 environmental steps, earning us 191 GreenPoints™, to meet the Green Restaurant Association’s rigorous certification program.

Here are some highlights of our accomplishments:

- 90% of our lighting is LED
- Near Zero Waste Restaurant® with composting and recycling
- Green Linen Service
- We don’t use any styrofoam in any of our packaging.
- We use post-consumer recycled products whenever possible
- Offer a wide variety of vegan and vegetarian options
- Support local and sustainable farmers



We are proud of the steps we have taken, and we look forward to continue on our improvement as a Certified Green Restaurant®.

BYO TO GO

Bring your own container to take home your leftovers and we will give you a 20 cent discount per container saved.

To Go containers make up a large portion of the non-organic waste that a restaurant produces. By bringing your own container you are doing your part to reduce waste plus you can save bit of money.

DUKE’S BANQUETS

Duke’s has three rooms of banquet space to make your next social gathering, meeting, or party a success. Duke’s can host parties between 8 and 50 guests. Ask to speak with one of our managers today for availability and details. Visit www.thedukeabides.com for menus.

THANK THE KITCHEN

If your food was out of this world tonight consider showing the kitchen your appreciation by buying them a 6 pack for \$12.