



THE DUKE





# Signature Cocktails

## BREAKFAST AT TIFFANY'S 13

Tito's Handmade Vodka, grapefruit, elderflower liqueur, Cava.  
*Bubbly, citric, floral and bright. Our little HUMMINGBIRD is the perfect way to start your day, or keep it going.*

## GENTLEMEN PREFER BLONDES 10

Belvedere Vodka, vanilla, pineapple.  
*A silky, rich infusion of vanilla in this tropical LEMON DROP combines with the bright, curving sweetness of pineapple.*

## HIGH SOCIETY 12

Absolut Elyx Vodka, lime, pomegranate, grenadine.  
*Always elegant and chic, this COSMO is dark, yet refreshing.*

## ONCE UPON A TIME IN MEXICO 13

Espolon Blanco Tequila, Ancho Verde, cucumber, lime, mint.  
*A garden-fresh MARGARITA with subtle heat to wake up your senses.*

## CLEOPATRA 12

Patron XO tequila, Kahlua, Absolut Mandarin Vodka, chocolate.  
*A CHOCOLATE MARTINI so decadent and rich that it's fit for royalty.*

## VIVACIOUS LADY 12

Belvedere Vodka, ginger beer, lime.  
*Our MOSCOW MULE really packs a kick with acidic, fresh-squeezed lime juice to balance the spicy sweetness of the ginger beer.*



# Signature Cocktails

## THE DUKE HIMSELF 12

Maker's Mark Bourbon, homemade simple syrup,  
a blend of orange and aromatic bitters.

*Our sharp and powerful OLD FASHIONED with the Swagger of the Duke.*

## GODFATHER IV 13

Johnnie Walker Black Label Scotch, amaretto, Cointreau, orange bitters.

*Smoky, strong and a little nutty is our version of a GODFATHER.*

## TOUGH WITHOUT A GUN 12

Botanist Gin, Campari, Carpano Antica Formula Vermouth.

*Complex, bitter, sweet and deep; a beautifully balanced NEGRONI.*

## FOLLOW THE FLEET 10

Bacardi Rum, grapefruit, lime, Maraschino liqueur.

*This fancy and fun HEMINGWAY DAIQUIRI  
is likely to take you away in song.*

## EAST OF EDEN 13

Bulleit Rye, lemonade, blackberry jam, California Cabernet.

*Strong, citric, smooth, this spicy rye base is accentuated by the layering  
of dark spice notes from a California Cabernet float in our NEW YORK SOUR.*

## SOLDIER OF FORTUNE 12

Jameson Caskmates Stout Whiskey, Carpano Antica, orange bitters..

*A sturdy, yet velvety smooth interpretation of a timeless MANHATTAN.*



*Rare, Luxurious  
& Decadent Pours*

Louis XIII	\$180
Clase Azul Ultra	\$149
Don Julio Real	\$54
Gran Patrón Piedra	\$72
Gran Patrón Burdeos	\$65
Macallan 25 Year	\$90

**1oz POURS**



# Liquor List

## WHISKEY

### BOURBON

Baker's	Jack Daniel's (#7, Gentlemen Jack, Single Barrel Rye)
Balcones Baby Blue	
Basil Hayden	Jefferson's
Booker's	Jim Beam (Black, Double Oak, White)
Buffalo Trace	Knob Creek
Bulleit	Larceny
Calumet Farms	Maker's Mark
Detroit City Butcher's Cut	Old Grand-Dad
Eagle Rare	Woodford Reserve (Double Oaked)
Elijah Craig	Yellowstone
Ezra Brooks	

### RYE

Basil Hayden Dark	Knob Creek
Bulleit Rye	Russell's Single Barrel
Catcher's Rye	Templeton
High West (Double Rye!, Rendezvous)	Redemption Rye
	Traverse City North Coast Rye

*\*Ask our staff about our special allocation bottles as well*



# Liquor List

## WHISKEY

### SCOTCH (Blended)

Chivas [12]

Compass Box Hedonism

Compass Box Peat Monster

Dewar's White Label

Johnnie Walker Black Label

Johnnie Walker Blue Label

Johnnie Walker Red Label

Monkey Shoulder

White Walker by Johnnie Walker

### SCOTCH (Speyside)

Balvenie 14 Caribbean Cask

Glenfiddich [12, 15, 18]

Macallan [12]

### SCOTCH (Islay)

Highland Park [12, 18]

Laphroaig

### JAPANESE

Suntory Yamazaki [12, 18]

### IRISH

Green Spot (Yellow Spot)

Jameson

(Irish Whiskey, Select Reserve  
Black Barrel, IPA, Stout)

Tullamore Dew

### CANADIAN

Canadian Club

Crown Royal



# *Liquor List*

## **TEQUILA**

Avion (Silver, 44)

Casamigos

Casa Noble (Crystal, Reposado, Añejo)

Clase Azul (Plata, Reposado, Añejo)

Don Julio (Silver, Reposado, Añejo, 1942)

Espolon (Blanco, Reposado, Añejo)

Exotico

Lunazul (Blanco, Reposado, Añejo)

Milagro (Silver, Reposado)

Patron (Silver, Añejo, Roca line, XO Café)

Tromba

## **MEZCAL**

Montelobos

## **COGNAC**

Courvoisier VS

Hennessy (VS, Black, XO)

Martell (Cordon Bleu, Blue Swift)

Remy Martin (VSOP, XO, 1738)





# Liquor List

## GIN

Aviation  
Beefeater  
Bombay Sapphire  
Botanist  
Broker's  
Hendrick's  
Pinnacle  
Roku  
Tanqueray (Standard, 10)  
Valentine Liberator (American Gin, Old Tom)

## RUM

Appleton Estate Signature	Cruzan Aged Light
Appleton Estate Reserve	Gosling's
Bacardi Cachaça 51	Malibu
Captain Morgan	Mount Gay

## VODKA

Absolut Elyx	Hanson (Organic, Lemon)
Belvedere	Ketel One
Ciroc	Svedka
Grey Goose	Tito's
Haku	Valentine



# Wine

## SPARKLING

	GLASS	BOTTLE
Mionetto Prosecco, Treviso, Italy	\$10	\$38
Chandon Brut, California (split)	\$15	
Chandon Brut Rosé, California (split)	\$15	

## WHITE / ROSE

Whitehaven Sauvignon Blanc, Marlborough	\$11	\$42
Ruffino 'Lumina' Pinot Grigio	\$10	\$38
Whispering Angel Rosé, Vins de Pays d'Oc	\$12	\$46
Mer Soleil Chardonnay by Caymus, Santa Lucia Highlands	\$11	\$42
Upshot by Rodney Strong, White Blend, Sonoma County, California	\$11	\$42
Cakebread Chardonnay, Napa Valley	\$18	\$70
Marenco 'Strev', Moscato d'Asti DOCG	\$10	\$38

## RED

Meiomi Pinot Noir, California	\$12	\$46
Conundrum Red Blend, California	\$11	\$42
Felino Malbec by Paul Hobbs, Mendoza	\$12	\$46
Robert Mondavi Merlot, Napa Valley, California	\$10	\$38
Decoy Cabernet Sauvignon by Duckhorn, Sonoma	\$13	\$52
Justin Cabernet Sauvignon, Paso Robles	\$15	\$62
Caymus Cabernet Sauvignon, Napa Valley	\$36	\$160



# *Beer*

## **LAGER**

Bud Light  
Budweiser

## **IPA**

Bell's Two Hearted Ale

## **PALE LAGER**

Heineken

## **PALE ALE**

Sierra Nevada

## **WHEAT**

Blue Moon

## **IMPORTS**

Stella Artois  
Corona (Premier, Light)

## **SEASONAL**

Always Michigan Made

**\$6**



# Savory Bites

## APPETIZERS

**BOWL OF CHICKEN NOODLE SOUP 10**

**SOUP OF THE DAY 9**

**FRENCH FRIES 5**

**CHIPS 3**

**CHIPS AND DIPS 15**

Caramelized onion dip, garlic and herb,  
blue cheese and bacon

## SANDWICHES AND ENTREES

**WOODWARD BURGER 20**

**CHICKEN FINGER BASKET 18**

**TURKEY PASTRAMI SANDWICH 19**

**CLASSIC TUNA SANDWICH 16**

**CLUB SANDWICH 18**

**FISH AND CHIPS 22**

**BEVERLY HILLS SALAD 21**

**GREEK SALAD 16**

**SOUTH OF THE BORDER SALAD 17**

## DESSERTS

**BUTTERMILK PANNA COTTA 7**

**VANILLA BEAN CHEESECAKE WITH MIXED BERRIES 7**

**CHOCOLATE FLOURLESS CAKE WITH RASPBERRY COULIS 8**

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

