

# Starters

## DUKE'S NACHOS.....11/16

Tortilla chips, shredded cheese, jalapeño queso, roasted corn, black bean, pickled red onion, lime crema, guajillo vinaigrette, jalapeño, cilantro, salsa roja, guacamole. *\*Contains peanuts\**

## TUNA TARTARE\*.....19

Poke marinated tuna\*, diced avocado, poke sauce, spicy mayo, sesame seeds, jalapeños, microgreens, fried wontons

## CHEESE CURDS.....13<sup>50</sup>

Beer-battered Ellsworth cheese curds served with spicy jam

## SUNFLOWER BRUSSELS GF.....12<sup>50</sup>

Crispy Brussels sprouts, honey glaze, bacon, sunflower seeds

## COCONUT SHRIMP.....19

Coconut-breaded shrimp, arugula, pineapple salsa, sweet chili sauce, sweet drop peppers

## PRETZEL STICKS.....11<sup>50</sup>

Jalapeño queso, Bavarian mustard

## BUFFALO

## CAULIFLOWER GF VO.....12<sup>50</sup>

Deep-fried cauliflower, vegan buffalo, coconut flour batter, celery. Choice of ranch, bleu cheese, or vegan ranch

## FIRECRACKER SHRIMP.....19

Tempura battered shrimp, Asian slaw mix, lemon oil, Sriracha aioli, fried rice noodles, Cry Baby Craig's

## WINGS

Tossed in your choice of sauce with celery and ranch or bleu cheese

**Bone-In GF.....Half \$15<sup>50</sup> • Full \$21<sup>50</sup>**

**Boneless.....Half \$12<sup>50</sup> • Full \$18<sup>50</sup>**

Buffalo, BBQ, Dry Rub, Hot Chic, Sweet Thai Chili, Whiskey Glaze

# Soup & Salad

## FRENCH ONION.....Bowl \$9

Braised onion, beef broth, Swiss, crostini

## TOMATO BASIL.....Cup \$5 • Bowl \$8

## CAESAR.....14

Romaine, croutons, Parmesan cheese, Caesar dressing

## SALMON FARRO.....23

Grilled salmon, arugula, grapes, cucumber, red onion, cherry tomatoes, dried cherries, cashews, honey lime vinaigrette, shredded Parmesan, pomegranate seeds

## SOUTHWEST CHICKEN GF.....13/19

Chicken, spring mix, cabbage, cilantro, mesclun mix, black beans, corn, pico de gallo, queso fresco, tortilla strips, jalapeño lime vinaigrette

## HONEY PECAN CHICKEN GFO.....15/19

Crispy or grilled chicken, spring mix, grapes, strawberries, apples, hard-boiled egg, candied pecans, green goddess dressing, honey mustard drizzle

## THAI PEANUT GF.....13/19

Chicken, mesclun mix, red cabbage, carrots, red bell pepper, edamame, green onion, cilantro, peanuts, Thai peanut dressing, crispy cellophane noodles

## GIRL DINNER GFO.....22

Caesar salad, truffle fries, truffle aioli and C&C Espresso Martini. *TikTok inspired!*

## PISTACHIO CRUSTED WALLEYE.....27

Pistachio crusted walleye filet, roasted fingerling potatoes, asparagus, lemon beurre blanc, parsley

## CHICKEN WILD RICE POT PIE.....19

Rosemary chicken, celery, carrots, peas, wild rice, puffed pastry

## MEDITERRANEAN SALMON COUSCOUS.....28

Spring mix, pearl couscous, diced cucumber, red onion, crispy garbanzo beans, cherry tomato, artichoke, basil, feta, orange-cilantro vinaigrette. **50g+ protein**

## COWBOY STEAK FRITES GF.....25

8oz hand-cut New York strip, shoestring fries, asparagus, bearnaise, cowboy butter

# Bowls

*Sub Cauliflower Rice \$2*

## GREEK CHICKEN.....18

Grilled chicken, olives, cucumber, bell pepper, tomato, pepperoncini, red onion, feta, tzatziki, ancient grains

## YUM YUM\* GF.....18

Seared steak, kimchi, sunny egg\*, yum yum sauce, green onion, coconut rice

## AHI POKE\* GF.....19

Marinated sushi-grade ahi tuna\*, avocado, bell peppers, green onions, cucumber, red cabbage, edamame, sesame seeds, coconut rice

**+ VOLCANO STYLE: Jalapeños and Spicy Aioli**

## SESAME GINGER CHICKEN GF.....22

Hand-battered boneless chicken, broccoli, bell pepper, onion, snow peas, sesame ginger sauce, sesame seed, green onion, coconut rice

## PHUKET GF VO.....18

Chicken or tofu, yellow curry, power veggie mix, bell peppers, peanuts, green onion, cilantro, coconut rice

## KOREAN STEAK NOODLES.....20

Lo mein noodles, Bulgogi marinated steak, bok choy, bell peppers, carrot, mushroom, Gochujang honey sauce, cucumber, sunny egg\*

## Add Some Protein:

**\$1:** Egg • **\$3:** Carnitas • **\$4:** Chicken, Tofu

**\$6:** Buffalo Cauliflower • **\$8:** Shrimp Skewer (4), Steak

**\$9:** Ahi Tuna\*, Brisket • **\$11:** Salmon

# Entrées

## SEAFOOD PAELLA GF.....27

Shrimp, mussels, salmon, lobster, risotto, tomatoes, bell peppers, red onions, sweet green peas, white wine saffron broth, Parmesan, parsley

## POT ROAST STROGANOFF.....14/20

Beef pot roast, caramelized onion, sautéed mushrooms, beef demi-glace, egg noodles, sour cream, green onion

## WALLEYE FISH & CHIPS.....25

Draft ale-battered walleye, fries, coleslaw, tartar

## DUKE'S FETTUCCINE GFO.....25

Shrimp or chicken, asparagus, onion, mushroom, white wine Alfredo sauce, Parmesan, chopped parsley

# Handhelds

*Served with Chips or Coleslaw*

## BYO BURGER\* GFO.....14<sup>75</sup>

**Starts with:** Two beef patties • **\$1:** Grilled chicken  
**\$2:** Vegan patty

**Cheese:** **\$1:** American, Pepper Jack, Swiss, Cheddar, Provolone, Bleu • **\$2:** Vegan Chao Cheese

**Extras:** **.75:** Sauteéd Onions, Mushrooms  
**\$1:** Fried Egg\* • **\$2:** Avocado • **\$3:** Bacon

## ROYALE WITH CHEESE\* GFO.....16<sup>75</sup>

Two beef patties, American, red onion, pickles, garlic aioli.  
**+ Triple Royale \$4**

## DUKE'S SMASH GFO.....17<sup>75</sup>

Two beef patties, iceberg lettuce, sliced pickles, white American, rosemary aioli, diced red onions

## BLACK BEAN V GFO.....16<sup>75</sup>

Black bean and wild mushroom patty, tomato, spring mix, chili crisp aioli

## BISON BURGER GFO.....19

Bison patty, burger sauce, caramelized onion, mushrooms, arugula, cheddar, bacon, fried egg, crispy onions, sesame bun

## CUBANO.....18

Slow-roasted pork carnitas, Black Forest ham, sliced pickles, Swiss, Dijon mustard aioli, hoagie bun

## APPLE BRIE CHICKEN GFO.....18

Grilled or crispy chicken, brie, sliced apples, rosemary aioli, arugula, red wine lemon vinaigrette, balsamic glaze, ciabatta

## HOT CHIC.....17<sup>75</sup>

Crispy chicken, pickles, coleslaw. Served Original or Hot Chic

## BRISKET GRILLED CHEESE.....12/18

Smoked brisket, BBQ, sautéed onions, cheddar, provolone, sourdough

## REUBEN.....12<sup>50</sup>/18<sup>50</sup>

Corned beef, Swiss, sauerkraut, 1000 island, marble rye

## FRENCH DIP.....22

Shaved prime rib, horsey sauce, provolone, au jus

## Side Upgrades

**\$1:** Fries • **\$2:** Tots, GF Bread

**\$3:** Truffle Parmesan Fries, Sweet Potato Waffle Fries, Side Salad, Cup of Soup, GF Bun

**\$4:** Asparagus

# White Wine



<b>PINOT GRIS</b> .....	<b>12</b>	<b>22</b>	<b>44</b>
Hess Select, California			
<b>SAUVIGNON BLANC</b> .....	<b>11</b>	<b>20</b>	<b>40</b>
Overstone, New Zealand			
<b>CHARDONNAY</b> .....	<b>13</b>	<b>24</b>	<b>48</b>
Joel Gott, California			
<b>CHARDONNAY</b> .....	<b>13</b>	<b>24</b>	<b>48</b>
Napa Cellars, Napa Valley			
<b>ROSÉ</b> .....	<b>11</b>	<b>20</b>	<b>40</b>
Charles & Charles, Columbia Valley			
<b>N/A ROSÉ</b> .....	<b>9</b>	<b>-</b>	<b>30</b>
Yes Way Rosé			
<b>PROSECCO</b> .....	<b>13</b>		
Avissi, Italy (187mL)			

# Red Wine



<b>RED BLEND</b> .....	<b>13</b>	<b>24</b>	<b>48</b>
Doña Paula 'High Altitude', Argentina			
<b>RED BLEND</b> .....	<b>11</b>	<b>20</b>	<b>40</b>
Charles & Charles 'Double Trouble', Columbia Valley			
<b>PINOT NOIR</b> .....	<b>11</b>	<b>20</b>	<b>40</b>
Seaglass, California			
<b>CABERNET</b> .....	<b>13</b>	<b>24</b>	<b>48</b>
Hess 'Shirtail', California			
<b>CABERNET</b> .....	<b>11</b>	<b>20</b>	<b>40</b>
Charles & Charles 'Bolt', Columbia Valley			
<b>MALBEC</b> .....	<b>11</b>	<b>20</b>	<b>40</b>
Doña Paula, Argentina			

# Duke's

ON 7  
— food & drink —

## Specialty Cocktails

<b>DIRTY BLEU MARTINI</b> .....	<b>16</b>
Bleu cheese washed Tito's vodka, Filthy olive brine, dry vermouth, Filthy bleu cheese olives	
<b>DUKE'S SPRITZ</b> .....	<b>14</b>
Aperol, ginger, cranberry and orange juice-infused cubes, bubbles	
<b>MINNETONKA ICE WATER</b> .....	<b>12</b>
Tito's vodka, Sauvignon Blanc, chamomile simple syrup, lime	
<b>VIOLET HAZE</b> .....	<b>15</b>
Maestro Dobel Reposado, Tempus Fugit crème de violette, kaffir lime leaf simple syrup, lime	
<b>BLUEBERRY BASIL MARTINI</b> .....	<b>16</b>
Stoli Blueberry, fresh blueberries, blueberry simple syrup, lemon, fresh basil	
<b>BOURBON &amp; BOTANY</b> .....	<b>14</b>
Maker's Mark, watermelon purée, simple syrup, lemon, balsamic, basil	
<b>KEEPER'S BUCK</b> .....	<b>13</b>
Keeper's Heart Irish whiskey, Tattersall crème de fleur, simple syrup, cucumber, lemon, ginger beer	

# Beer

SCAN TO VIEW  
OUR BEER MENU  
ONLINE:



## Signature Cocktails

<b>C&amp;C OLD-FASHIONED</b> .....	<b>15</b>
Old Forester bourbon, brown sugar simple, cherry bark vanilla bitters, orange rip, Filthy cherry <b>+ Upgrade to Woodford Personal Selection \$2</b>	
<b>C&amp;C HOT BLOCK MARGARITA</b> .....	<b>15</b>
Jalapeño-infused C&C Dobel Diamante tequila, Tattersall orange liqueur, Ancho Reyes chili liqueur, house sweet & sour, lime wheel, black salt	
<b>C&amp;C ESPRESSO MARTINI</b> .....	<b>13</b>
Prairie Organic vodka, Faretto espresso liqueur, vanilla simple, cold brew	
<b>C&amp;C BLUEGRASS MAI TAI</b> .....	<b>15</b>
C&C Woodford, Tattersall orange liqueur, orgeat, vanilla simple, lime juice, pineapple juice, tiki bitters	
<b>C&amp;C CAMPFIRE MULE</b> .....	<b>15</b>
C&C Stranahan's Single Barrel whiskey, 400 Conejos mezcal, amaretto, ginger beer, toasted marshmallows	

## Craft & Crew Cares

**SELECT BELL'S BEER**  
Ask your server what's on tap!



**C&C ESPRESSO MARTINI**  
Ft. Prairie Organic Vodka



A portion of each drink sold will be donated via our Craft & Crew Cares campaign.

# Mocktails

<b>LAVENDER MULE</b> .....	<b>7</b>
Lavender simple, lime, ginger beer	
<b>PRICKLY PEAR NADARITA</b> .....	<b>8</b>
Prickly pear simple, lime, sour	
<b>SAGE WISDOM</b> .....	<b>8</b>
Sage-rosemary simple, blackberry simple, tonic, lemon, sage leaf	
<b>YOU'RE MY BOY, BLUE!</b> .....	<b>8</b>
Blueberry simple, house lemonade, blueberries	

# N/A Beverages

<b>pepsi PRODUCTS</b> free refills.....	<b>4</b>
<b>1919 ROOT BEER 16OZ CAN</b> .....	<b>5</b>
<b>ICED TEA</b> free refills.....	<b>4</b>
<b>C&amp;C COFFEE BLEND</b> free refills.....	<b>4</b>
<b>COLD PRESS</b> .....	<b>5</b>
<b>JUICE</b> .....	<b>4</b>
Orange, cranberry, apple, pineapple, grapefruit, tomato	
<b>HOT TEA</b> .....	<b>4</b>
<b>MILK (WHITE OR CHOCOLATE)</b> .....	<b>4</b>
<b>SAN PELLEGRINO 1L</b> .....	<b>7</b>
<b>SAN PELLEGRINO 500ml</b> .....	<b>4</b>
<b>SAN PELLEGRINO Limonata 330ml</b> .....	<b>4</b>
<b>RED BULL</b> Regular, Sugar Free, Watermelon.....	<b>5</b>



ST. LOUIS PARK  
ROGERS



NORTHEAST



HOPKINS



HASTINGS



MINNEAPOLIS



ST. LOUIS PARK

GRATUITY OF 20% MAY BE ADDED TO PARTIES OF 8 OR MORE. | A 3% CHARGE WILL BE ADDED TO ALL CHECKS PAID BY CREDIT CARD. THIS CHARGE WILL BE REMOVED FOR CASH PAYMENTS.

\*Consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of foodborne illness.

Dishes with these symbols are: Gluten Friendly **GF** Vegan **V** | Dishes with this symbol can be modified: Gluten Friendly Option **GFO** Vegan Option **VO**

**Craft & Crew Hospitality provides health insurance and other benefits for part-time and full-time employees.**