

appetizers

wisconsin cheese curds

cornbread batter, alehouse mustard aioli 9
vegetarian

green beans

tempura, teriyaki-ginger dipping sauce 9 vegan

chips and salsa

tomatillo salsa 6 vegan, gluten-free

steamed mussels

tomatoes, garlic, chipotle chiles, rogue chipotle
ale, toasted baguette, roasted garlic aioli 12

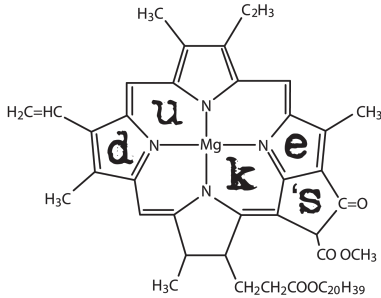
roasted jalapeño hummus

olive tapenade, feta cheese, baguette, pita,
cucumbers 11 vegetarian

Prairie Pure / Z Baking

knife and fork fries

hand-cut fries, bbq pork, arrogant cheese 9
Slagel Family Farm



salads

*Add grilled free-range chicken breast \$5 or pan-roasted
Organic salmon \$10 to any salad.*

roasted beet

frisee, pistachio/tarragon dressing, bleu cheese,
crushed pistachio 11
gluten-free, vegetarian, vegan by request
Prairie Pure

grilled romaine caesar salad

jalapeño caesar dressing, grape tomatoes,
cucumbers, pinto beans, sweet corn, pickled
red onion, feta, crispy tortilla 11
Nichols Farm / Prairie Pure

alehouse salad

baby field greens, feta, radishes, grape
tomatoes, cucumbers, coriander-orange
crackers, ginger vinaigrette 10 vegetarian
Prairie Pure

sides

garden salad 3

cup of soup or vegan chili 3

garden salad 3

roasted beets horseradish cream, honey 4

bbq carrots with homemade ranch 4

duke's **mac and cheese** 4

french fries 3

fresh fruit 3

garlic parmesan fries 4

arrogant cheese fries 4

sandwiches

*All served with your choice of side (some sides cost extra). **Gluten-free** burger
buns available for an additional charge.*

turkey blt

beeler's bacon, bibb lettuce, roasted tomato, smoked cheddar,
malt vinegar aioli, toasted sourdough 12

Z Baking / Beeler's Bacon / Emil's

pork cemita

smoked pork shoulder, adobo, Oaxaca, avocado, red onion,
tomato, cilantro, toasted sesame bun 14

Slagel Farm / Z Baking / Nichols Farm

cuban

beeler's ham, smoked pork, pickles, mustard aioli, swiss cheese,
toasted pretzel bun 14

Slagel Farm / Z Baking / Prairie Pure / Beeler's Ham

falafel pita

chickpea fritters, cucumber and yogurt tzatziki, pickled red
onions, arugula, sriracha, grilled pita 12 vegetarian, vegan by request

duke's chicken

bacon, house smoked cheddar, chipotle mayonnaise, lettuce,
tomato, toasted pretzel bun 12

Beeler's Bacon / Z Baking

burgers

*All served with your choice of side (some sides cost extra). **Gluten-free** burger
buns available for an additional charge.*

duke's burger

grass-fed beef, caramelized onion, house dijonnaise, smoked
cheddar, pickles, pretzel bun 15

Cashmore's Produce and Ponics / Slagel Farm / Z Baking

bison burger

organic bison burger, white cheddar, umami mayonnaise,
lettuce, onion, tomato, pretzel bun 15

Cashmore's Produce and Ponics / Slagel Farm / Z Baking

veggie burger

oatmeal, brown rice, pinto beans, sweet potatoes, jalapeños,
chipotle mayonnaise, bibb lettuce, tomato, pretzel bun 10

vegetarian
Cashmore's Produce and Ponics / Nichols Farm / Z Baking

entrees

farro risotto

roasted seasonal vegetables and parmesan 14

vegetarian, vegan by request

mac and cheese

cavatappi pasta, gouda and butterkase béchamel, butter toasted
bread crumbs 15 vegetarian

Prairie Pure

meatloaf

organic ketchup, roasted garlic mashed potatoes, gravy, and
grilled asparagus 15

Slagel Family Farm / Nichols Farm

chipotle chicken pasta

gluten-free penne, chorizo, grilled chicken, organic sweet corn,
chipotle cream sauce, parmesan cheese 16 gluten-free

Slagel Family Farm

pan-roasted salmon

herb-roasted fingerling potatoes, sautéed cello spinach,
provencal relish 18 gluten-free

Slagel Family Farm / Nichols Farm

daily specials

MEATLESS MONDAY

Support the environment and your health by going without meat one day a week. Half-priced select vegetarian entrees with purchase of two beverages.

FISH FRY FRIDAY

MSC Certified Cod tempura-ale battered and fried crispy. Served with fries, hush puppies, fresh lemons, tartar sauce, and cole slaw 14

KIDS EAT HALF PRICE ON SUNDAY

One HALF PRICE kid's (12 and under) meal with each adult sandwich, burger, salad, or entree purchase.

who's your farmer?

DUKE'S GARDEN

Crystal Lake, IL

We grow our own produce at Duke's Garden in raised beds located next door. Last year we collected over 100 lbs of produce including squash, kale, collards, herbs, chilis, lettuce, mizzuna, radishes, and beans

HEARTLAND MILL

Iowa

Sustainable All Purpose Flour

ELLSWORTH COOP

Ellsworth, WI

Cheese Curds

FARMERS HEN HOUSE

Kalyna, IA

Small Farm, Cage Free,

Vegetarian Fed Chicken Eggs

CO-OP HOT SAUCE

Chicago, IL

Hot Sauce

EMIL'S GOURMET

Pennsylvania

Antibiotic Free Oven Brownd

Turkey

BEELER'S PURE PORK

Iowa

Hickory Smoked Bacon and

Deli Ham

NATURAL FARM STAND

Richmond, IL

Chioggia Beets, Winter

Squash, and Produce

SOMMERFIELD'S

PICKLES

Crystal Lake, IL

Pickles

ORGANIC VALLEY MILK

Cooperative

Organic Milk

PRAIRIE PURE CHEESE

Belvidere, IL

Cheese

TED'S ORGANIC GRAINS

DeKalb, IL

Organic Cornmeal and Whole

Wheat Flour

NICHOLS FARM AND

ORCHARD

Marengo, IL

Produce and Fruits

CHURCHILL ORCHARDS

Coloma, MI

Fruits

WIND RIDGE HERB

FARM

Caledonia, IL

Herbs

GENEVA LAKES

PRODUCE LLC

Burlington, WI

Produce

DURKIN FARMS

Barrington, IL

Produce

LAGERWOOD FARM

Woodstock, IL

Arugula and Mixed Greens

SLAGEL FAMILY FARM

Fairbury, IL

Pork, Poultry, Beef, Eggs

ETHEREAL

CONFECTIONS

Woodstock, IL

Chocolate

ALDEN HILLS

Walworth, WI

Organic Poultry, Pasture-

Raised Grass-fed Beef, Organic

Produce

Z BAKING

Lincolnwood, IL

Artisan Breads

MIDDLEBURY FARMS

Harvard, IL

Organic Produce

CASHMORES PRODUCE

AND PONICS

Harvard, IL

Hydroponic Lettuce and

Produce

READY JAM FARMS

Marengo, IL

Produce

HERITAGE PRAIRIE

MARKET

Elburn, IL

Honey

NATURAL DIRECT

Aurora, IL

Local and Sustainable Food

Distributor

BROADVIEW FARMS

McHenry, IL

Produce



certified green restaurant

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



Introducing our new farm to table counter service restaurant located at the Quarry Cable Park in Crystal Lake's Three Oaks Recreation Area featuring sandwiches, grass-fed burgers, and fresh salads on the beach.

events

GREEN DRINKS

First Wednesday of Every Month from 5pm-7pm

Every month Duke's hosts a gathering of "green" minded people to make connections and help create a better tomorrow. It's also a great way to make some friends and have a few cocktails. It is located upstairs at our bar and in our banquet rooms. Free Admission. All ages welcome.

FRUITS AND VEGGIES CLASS FOR KIDS

Two Sundays per month from 12pm-2pm

Duke's is hosting "Fruits & Veggies to the Rescue!" It's a fun, interactive, innovative program created and taught by one of our own - Crystal Lake mom, Nina Vanderwiel. The program taps into kid's imaginations and love of superheroes to inspire them to love - and eat! - their fruits & veggies. Parents can enjoy lunch while their kids (ages 4-8) have a blast exploring new fruits & veggies through fun activities and fresh adventures. Reservations required.

FRUITS AND VEGGIES KIDS COOKING CLASS

One Monday per month from 4pm-6pm

Kids will prepare a different healthy snack, taste, learn about and experiment with food in this fun, interactive class. The cooking class is a new addition to the popular Fruits & Veggies to the Rescue! classes. Kids will receive written recipes and Adventure Tokens redeemable for one FREE meal at Duke's.

about the artist

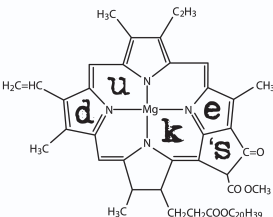
Alexandra Burke attended The Illinois Institute of Art- Chicago and studied Fashion Merchandising and Marketing as well as Culinary Arts. Continuing her artistic education at Paul Mitchell- The School Atlanta, she is a Master Cosmetologist.

She believes art is woven into everything you do in your daily life- how you dress, how you prepare and eat food, how you choose to color and cut your hair- how you feel. Alexandra loves to paint because it's an expression of the many selves everyone has in their hearts.

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 and they can steer you in the right direction.



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 up to 75 guests. Ask to speak with one of our managers today for availability and details. Visit www.thedukeabides.com for menus.

join our e-mail list

Get great coupons and early notice of upcoming events like beer release parties and band schedules. Text "DUKES" to 22828 to join. Or visit our website at www.thedukeabides.com

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website www.thedukeabides.com