



**Executive Chef Joshua Cooper**  
**Sous Chef Erin Ortiz**

Duos Lounge works with a variety of small and large farms throughout the Pacific Northwest that provide specialty meats, seafood, and produce.

On our menu you will find 100% grass fed and pasture raised beef, handcrafted pork, and sustainably raised free roaming poultry; all of which contain no steroids, hormones, coloring, or antibiotics.

Our seafood is procured to order which affords us some of the freshest seafood in Seattle. We are proud to serve the ultra-sweet Weathervane scallop, hand-picked Dungeness crab, and of course, the best fish seasonally available.

We celebrate these authentic and natural products by pairing them with our hand-made breads and pastas, from scratch sauces, and great Northwest produce.

Thank you for supporting our small local farmers and businesses by choosing to dine here at Duos!

Join us every Wednesday for "Wino Wednesday" and enjoy half off all bottles of wine.

Seattle Magazine's "Editor's Pick" for Best Sunday Brunch is available from 10:00 a.m. to 2:00 p.m.

2940 SW Avalon Way  
Seattle, WA 98126  
206.402.6113  
duoslounge.com

<b>Buddha Rolls</b>	6
Stir-fried Tofu, Water Chestnuts, Green Beans, Cilantro, Basil, Citrus Hoisin Sauce	
<b>Mediterranean Mussels - G</b>	16
Local Totten Inlet Mussels in a White Wine Pesto Beurre Blanc Sauce, Grilled Giuseppe Bread	
<b>Cajun Calamari</b>	10
Fried Calamari, Fried Okra, Spiced Sausage Aioli, Citrus Orchids	
<b>Crab Cake - additional crab cake \$9</b>	16
Sriracha Aioli, Nuoc Mam Sauce, Fresh Picked Dungeness Bay Crab	
<b>Ahi Tuna Poke - G</b>	12
Yellow Fin Ahi Tuna, Watermelon, Mango & Avocado, Macadamia Nuts, Ginger Sesame Sauce	
<b>Shrimp Ceviche - G</b>	7
Peruvian Style Citrus Marinated Shrimp with Avocado & Tomatoes, Shrimp Chips	
<b>Beef Sliders</b>	9
Painted Hills Beef Sliders, House-smoked Bacon & Onion Jam, Savory Aioli, Tillamook Cheddar	
<b>Kalbi Beef Short Ribs</b>	15
Grilled Flanken Cut Short Ribs, Kalbi Sauce, Buckwheat Soba Noodles	
<b>Corn Dogs</b>	4
Sweet Corn & Buttermilk Crust, Smoked Beef Sausages, Chipotle Honey Mustard	
<b>Kalua Pork Poutine - G</b>	10
Potato Fries, Braised Pork with Pan Sauce, Mt. Townsend Creamery New Moon Cheese	
<b>Lumpia</b>	6
Filipino-style Carlton Farms Pork "Egg Roll", Water Chestnuts, Carrot, Garlic, Nuoc Mam Sauce	
<b>Lychee "Salad" - G</b>	9
Cucumbers, Lychee, Pickled Watermelon Rind, Cilantro, Red Chile, Rice Wine Vinaigrette	
<b>Apple Salad - G</b>	7
Mixed Greens, Apple Medley, Candied Walnuts, Feta Cheese, Watercress Vinaigrette	
<b>Caesar Salad</b>	9
Romaine Lettuce, Brioche Croutons, Parmigiano Reggiano Frico, Egg, Scratch Caesar Dressing	
<b>Thai Beef - G</b>	17
Marinated Painted Hills Flank Steak, Vermicelli Rice Noodles, Pickled Cucumber & Red Onion, Roasted Peanuts, Mint, Ginger Lemongrass Vinaigrette	
-Suggested Pairing Upland Estates, Sauvignon Blanc 2010, Snipes Mountain, Yakima Valley	
<b>Lamb Lollipop</b>	24
Garlic & Rosemary Rub, Potato Puree, Butter Powder, Balsamic Reduction, Shaved Asparagus	
-Suggested Pairing Made by "G" Sparkling Gamay, France	
<b>Weathervane Scallops - G</b>	26
Roasted Corn Chowder with Hempler's Bacon, Potato Puree, Petite Mache	
-Suggested Pairing Chateau Ste Michelle, Chardonnay 2010, Cold Creek, Columbia Valley	
<b>Salmon Vierge - G</b>	MP
Heirloom Tomatoes, Basil, Shallot, Potato Puree, Golden Pea Shoot, Opal Basil	
-Suggested Pairing Smaasne Cellars, Rosella, Rosé 2013, Yakima Valley	
<b>Muscovy Duck - G</b>	21
House Bacon, Cherries, Candied Pine Nuts, Frisée & Mache Greens, Egg, Miso Vinaigrette	
-Suggested Pairing Carabella, Estate Pinot Noir 2010, Chehalem Mountains, Oregon	
<b>Cappelletti Pasta</b>	15
Beechers Flagship Cheese & House Ricotta Cheese Cappelletti, Heirloom Tomatoes, Basil Pesto Cream Sauce	
-Suggested Pairing Nanni, Organic Malbec 2013, Cafayate Valley, Argentina	

