

MID DAY MENU | 2:30 PM - 5:00 PM

APPETIZERS

Roasted Mushroom Toast	16
<i>Truffle Marscapone, Sherry, Arugula</i>	
Tempura Brussel Sprouts	17
<i>Maple Gastrique, Stoneground Mustard Aioli, Sage</i>	
Asian Buffalo Calamari	20
<i>Celery, Carrot & Cabbage Slaw, Green Goddess Crème Fraîche, Point Reyes Blue Cheese</i>	
Cheese & Charcuterie	28
<i>Jardinière, Preserves, Olives, Grain Mustard, Marcona Almonds, Rustic Bread Crisp, Crackers</i>	
D2 Braised Short Rib Poutine	24
<i>Truffle Potato Wedges, Pickled Shallots, Cabot Clothbound White Cheddar, Scallions, Red Wine Crème Fraîche</i>	
Nachos	16
<i>Cipollini Balsamic Béchamel, Fontina, Charred Shishitos, Scallions, Cotija, Lime Crème Fraîche, Cilantro, Served with Candied Jalapenos, Roasted Romanesco Salsa, Habanero Hot Sauce</i>	
Choice of Smoked Pork Carnitas or Smoked Brisket	

SOUP AND SALADS

Soup du Jour	Cup 9 Bowl 13
<i>Ask About Today's Selection</i>	
Kale & Romaine Caesar Salad	12
<i>Focaccia Crisp, Shaved Parmesan, Grilled Lemon</i> add Chicken 8 Tuna* 12 Prawns 12 Steak* 14	
Chef Toni's Washington Salad	16
<i>Organic Greens, Beecher's White Cheddar, Rainier Cherries, Candied Pecans, Cherry Vinaigrette</i> add Chicken 8 Tuna* 12 Prawns 12 Steak* 14	

SIDES

Olive Oil Focaccia Bread	10
<i>Oven Roasted Tomatoes, Caramelized Cipollini Onions, Olive Oil Verde, Whipped Sea Salt Butter</i>	
Pomme Frites	9
<i>Aioli</i>	

SANDWICHES

*Served with a choice of:
Fries, Kale & Romaine Caesar, or Soup*

California Cheeseburger	single 17 double 21
<i>Cheddar Cheese, Lettuce, Tomato, House Spread, Grilled Onions</i>	
Italian Beef Dip	22
<i>D2 Au Jus, Jardinière, Creamed Horseradish</i>	
Philly Style Italian Beef	24
<i>White Cheddar Wiz, Provolone, Peppers & Onions</i>	
Chicken Parmesan Sandwich	21
<i>Choice of Crispy Buttermilk or Grilled Chicken Italian Salsa Verde, Tomato Jam, Red Cabbage Slaw, Cauliflower Pickles</i>	

ENTRÉES

add a 1/2 portion of salad from menu | 9

Pan Seared Rainbow Trout*	28
<i>Carrot Ginger Puree, Lemon Caper E.V.O.O., Fingerling Potato, Shitake Mushroom, Kale Confit</i>	
Grilled Beef Tenderloin*	56
<i>Pomme Puree, Cedar Plank Grilled Vegetables, Black Garlic Maître d' Butter, Root Beer Gastrique, Pepper Gremolata</i>	
New York Steak Frites*	36
<i>Chaleur Estate Maître d' Butter, Pomme Frites, Seasonal Vegetable, Jus</i>	
Casarecce	26
<i>Bolognese Bianco</i>	
<i>Veal, Pork, Beef, Pickled Sofrito, Pecorino Cheese, Fines Herbs</i>	
Spaghetti al'Limone	25
<i>Leek, Spinach, Preserved Lemon Cream, 22 Month Parmesan, Lemon Agravato</i> add Chicken 8 Tuna* 12 Prawns 12 Steak* 14	

Food & Wine Pairing Experience

Includes Four 1oz pours of DeLille Cellars wine each paired with curated small bite 45
\$25 off with a two-bottle wine purchase
Club Members receive an additional \$10 Off

WINE BY THE GLASS

SPARKLING WINE & ROSÉ

- DeLille Cellars, Forget-Me-Not Blanc De Blanc 16 | 45
Columbia Valley, WA, NV
- DeLille Cellars, Forget-Me-Not Rosé 17 | 48
Columbia Valley, WA, NV
- Bisol, Crede Prosecco Brut 17 | 48
Valdobbiadene Prosecco Superiore D.O.C.G., IT, 2020
- Casillero del Diablo, Devil's Brut 16 | 40
Limari Valley, Chile, 2021
- RMS, Brut Sparkling Rosé 23 | 75
Willamette Valley, OR, 2020
- Gosset, Grand Réserve Brut 25 | 95
Champagne, FR, NV

ROSÉ

- DeLille Cellars, Rosé 15 | 36
Columbia Valley, WA, 2023
- Santa Margherita, Rosé 15 | 36
Treviso, IT, 2022

WHITE WINE

- DeLille Cellars, Chaleur Blanc 16 | 40
Columbia Valley, WA, 2022
- DeLille Cellars, Marguerite 22 | 75
White Bluffs, WA, 2021
- DeLille Cellars, Sagemoor Vineyard Riesling 15 | 35
White Bluffs, WA, 2022
- DeLille Cellars, Red Willow Chardonnay 18 | 50
Yakima Valley, WA, 2022
- DeLille Cellars, Roussanne 15 | 38
Red Mountain, WA, 2023
- Métier by DeLille Cellars, Sauvignon Blanc 15 | 35
Columbia Valley, WA, 2023
- Decoy, Featherweight Sauvignon Blanc 14 | 32
California, 2023 - Low ABV Wine
- E. Guigal, Côtes du Rhône Blanc 15 | 35
Côtes du Rhône, FR, 2022
- Kettmeir, Müller Thurgau 14 | 32
Alto Adige - Südtirol DOC, IT, 2019
- Louis Jadot, Mâcon-Villages Chardonnay 14 | 32
Mâconnais, Bourgogne, FR, 2022
- Mer Soleil, Reserve Chardonnay 14 | 32
Monterey County, CA, 2022

RED WINE

- DeLille Cellars, D2 18 | 50
Columbia Valley, WA, 2021
- DeLille Cellars, Doyenne 18 | 50
Columbia Valley, WA, 2021
- DeLille Cellars, Le Dessein GSM 17 | 45
Columbia Valley, WA, 2022
- DeLille Cellars, Minuit Malbec 20 | 60
Yakima Valley, WA, 2020
- DeLille Cellars, Saffron Fields Pinot Noir 22 | 65
Willamette Valley, OR, 2022
- DeLille Cellars, Shaw Cabernet Sauvignon 28 | 85
Red Mountain, WA, 2021
- DeLille Cellars, Signature Syrah 22 | 65
Yakima Valley, WA, 2021
- Métier by DeLille Cellars, Red Blend 16 | 40
Columbia Valley, WA, 2021
- Métier by DeLille Cellars, Cabernet Sauvignon 17 | 45
Columbia Valley, WA, 2021
- Calera, Central Coast Pinot Noir 16 | 40
Central Coast, CA, 2022
- Ch. Lassègue, Les Cadrans de Lassègue 22 | 65
Saint-Emilion Grand Cru, Bordeaux, FR, 2020
- Ricasoli, Brolio Riserva 17 | 45
Chianti Classico Riserva D.O.C.G., 2019
- Sequoia Grove, Napa Cabernet Sauvignon 25 | 75
Napa Valley, CA, 2021
- Tablas Creek, Patelin de Tablas Rouge 17 | 45
Paso Robles, CA, 2022
- Trivento, Golden Reserve Malbec 17 | 45
Lujan de Cuyo, Argentina, 2020

WINE FLIGHT 2oz of Each Wine

- DeLille Library Flight, Merlot 25
DeLille Cellars, Merlot, 2015
DeLille Cellars, Merlot, 2015
DeLille Cellars, Le Colosse, 2019
- White Wine Flight 18
DeLille Cellars, Marguerite, 2021
Kettmeir, Müller Thurgau, 2019
Sant'Angelus, Sophia, 2022
- DeLille Classics Flight 18
DeLille Cellars, Chaleur Blanc, 2022
DeLille Cellars, D2, 2021
DeLille Cellars, Doyenne, 2021
- DeLille Cellars, Rhône Inspired Flight 18
DeLille Cellars, Roussanne, 2023
DeLille Cellars, Le Dessein, 2022
DeLille Cellars, Signature Syrah, 2021
- Reds of the World Flight 18
Ricasoli, Brolio Riserva Chianti, 2019
Tablas Creek, Patelin de Tablas, 2022
Ch. Lassègue, Les Cadrans de Lassègue, 2020
- Cabernet Sauvignon Flight 22
Métier by DeLille Cellars, Cabernet Sauvignon, 2021
DeLille Cellars, Shaw Cabernet Sauvignon, 2021
Sequoia Grove, Napa Valley Cabernet, 2021

THIS AWARD RECOGNIZES
RESTAURANTS WITH
EXCEPTIONAL WINE PROGRAMS,
WHICH HIGHLIGHT A WIDE
SELECTION OF WINES THAT ARE
DIVERSE IN VARIETAL, STYLE,
AND REGION.

