

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

## APPETIZERS

Roasted Mushroom Toast	16
<i>Truffle Marscapone, Sherry, Arugula</i>	
Delicata Fries	17
<i>Tempura, Basil Aioli, Herbs de Provence</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>	
<b>Choice of Smoked Pork Carnitas or Smoked Brisket</b>	

## SOUP AND SALADS

Soup du Jour	Cup 9   Bowl 13
<i>Featuring the finest seasonal ingredients</i>	
Kale & Romaine Caesar Salad	14
<i>Focaccia Crisp, Shaved Parmesan, Grilled Lemon</i>	
<b>add Chicken 8   Tuna* 12   Prawns 12   Steak* 22</b>	
Chef Toni's Washington Salad	16
<i>Organic Greens, Dried Bing Cherries, Beecher's White Cheddar, Candied Pecans, Cherry Vinaigrette</i>	
<b>add Chicken 8   Tuna* 12   Prawns 12   Steak* 22</b>	

### The DeLille Pairing Experience 45

*Includes Four 1oz pours of DeLille Cellars Wine each paired with a curated small bite*

- **Chaleur Blanc**
  - Cypress Grove Humbolt Fog
- **Roussanne**
  - Tempura Delicata Squash
- **Minuit**
  - Duck Ragu
- **D2**
  - Braised Beef Short Rib

**\$25 off with a two-bottle wine purchase**  
**Club Members receive an additional \$10 Off**

## SANDWICHES

*Served with a choice of:*

*Fries, Kale & Romaine Caesar, or Soup*

California Cheeseburger	single 18
	double 21
<i>Cheddar Cheese, Lettuce, Tomato, House Spread, Grilled Onions</i>	
Italian Beef Dip	22
<i>D2 Au Jus, Jardinière, Creamed Horseradish</i>	
Pastrami Sandwich	24
<i>Smoked Beef Brisket, Caraway Beer Mustard, Emmentaler Swiss Cheese, Cabbage Slaw</i>	
Chicken Parmesan Sandwich	21
<b>Choice of Crispy Buttermilk or Grilled Chicken</b>	
<i>Italian Salsa Verde, Tomato Jam, Red Cabbage Slaw, Cauliflower Pickles</i>	

## ENTRÉES

**add a 1/2 portion of salad from menu | 10**

Pan Seared Rainbow Trout*	28
<i>Carrot Ginger Puree, Lemon Caper E.V.O.O., Fingerling Potato, Shiitake Mushroom, Kale Confit</i>	
Grilled Beef Tenderloin*	56
<i>Roasted King Mushroom, Polenta Fries, Red Onion Marmalade, Olive Oil Verde, Red Wine Jus</i>	
9oz New York Steak Frites*	36
<i>Chaleur Estate Maître d' Butter, Pomme Frites, Seasonal Vegetable, Jus</i>	
Duck Ragu Strozzapreti	32
<i>Mutti Tomato, D2 Wine, Locatelli Pecorino, Verde Pangrattato</i>	
Spaghetti Carbonara	27
<i>Smoked Shiitake Mushroom, 22-Month Aged Parmesan, Parsley, Egg Yolk, Black Garlic &amp; Parmesan Brodo</i>	
<b>add Chicken 8   Tuna* 12   Prawns 12   Steak* 22</b>	

## 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>	

A 20% GRATUITY WILL BE ADDED AUTOMATICALLY TO PARTIES OF SEVEN OR MORE  
 \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# WINE BY THE GLASS

## SPARKLING WINE & ROSÉ

● DeLille Cellars, Forget-Me-Not Blanc de Blancs <i>Columbia Valley, WA, NV</i>	16   45
● DeLille Cellars, Forget-Me-Not Rosé <i>Columbia Valley, WA, NV</i>	17   48
Domaines Albert Bichot, Brut Réserve <i>Crémant de Bourgogne, FR, NV</i>	17   48
Champagne Charles Heidsieck, Brut Réserve <i>Champagne, FR, NV</i>	25   95
Goldeneye, Brut Rosé <i>North Coast, CA, NV</i>	22   90

## ROSÉ

● DeLille Cellars, Rosé <i>Columbia Valley, WA, 2023</i>	15   36
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## WHITE WINE

● DeLille Cellars, Chaleur Blanc <i>Columbia Valley, WA, 2022</i>	16   40
● DeLille Cellars, Marguerite Sauvignon Blanc <i>White Bluffs, WA, 2022</i>	22   75
● DeLille Cellars, Red Willow Chardonnay <i>Yakima Valley, WA, 2022</i>	18   50
● DeLille Cellars, Roussanne <i>Red Mountain, WA, 2023</i>	15   38
● Métier by DeLille Cellars, Sauvignon Blanc <i>Columbia Valley, WA, 2023</i>	15   35
Domaine Laroche, Chablis Saint Martin <i>Chablis, FR, 2022</i>	22   75
Domaine Oliver Morin, Aligoté <i>Bourgogne Aligoté, Burgundy, FR, 2022</i>	15   35
Kettmeir, Müller Thurgau <i>Alto Adige - Südtirol DOC, IT, 2022</i>	14   32
Riva de la Rosa, Frascati <i>Frascati DOC, IT, 2023</i>	14   32
St. Supéry, Napa Valley Sauvignon Blanc <i>Napa Valley, CA, 2022</i>	15   35
Terre Rouge, Viognier <i>Fiddletown, CA, 2023</i>	18   50

## COCKTAILS

Chaleur Estate Old-Fashioned <i>Woodford Reserve DeLille Personal Barrel Selection, Chaleur Estate Simple Syrup, Bitters</i>	17
Barrel-Aged Mezcal Negroni <i>Mezcal MG, Dos Deus White Vermouth, Campari</i>	17
Peach Daquiri <i>Mount Gay Black Barrel Gold Rum, Crème de Peche, Cazcabel Coconut Tequila, Lime Juice</i>	17
Woodinville Sour <i>Woodinville Whiskey Port Cask, Lemon Juice, DeLille Cellars Le Dessein, Egg White</i>	17
Spiced Pomegranate Margarita <i>Lalo Tequila, Brovo Tacoma Punk Liqueur Pomegranate Juice, Lime Juice, Agave</i>	17
Espresso Martini <i>Tito's Handmade Vodka, Borghetti Coffee Liqueur Five Farms Irish Cream, Caffè Vita Cold Brew</i>	16
Sparkling Rose <i>Empress Elderflower Rose Gin, Italicus Lemon Juice, DeLille Cellars Forget-Me-Not Rosé</i>	16

## RED WINE

● DeLille Cellars, Chaleur Estate <i>Red Mountain, WA, 2021</i>	30   90
● DeLille Cellars, D2 <i>Columbia Valley, WA, 2022</i>	18   50
● DeLille Cellars, Doyenne <i>Columbia Valley, WA, 2021</i>	18   50
● DeLille Cellars, Le Dessein GSM <i>Columbia Valley, WA, 2022</i>	17   45
● DeLille Cellars, Minuit Malbec <i>Yakima Valley, WA, 2021</i>	20   60
● DeLille Cellars, Lazy River Pinot Noir <i>Willamette Valley, OR, 2022</i>	22   65
● DeLille Cellars, Red Willow Cabernet Franc <i>Yakima Valley, WA, 2021</i>	27   80
● DeLille Cellars, Shaw Cabernet Sauvignon <i>Red Mountain, WA, 2021</i>	28   85
● DeLille Cellars, Signature Syrah <i>Yakima Valley, WA, 2021</i>	22   65
● Métier by DeLille Cellars, Red Blend <i>Columbia Valley, WA, 2022</i>	16   40
● Métier by DeLille Cellars, Cabernet Sauvignon <i>Columbia Valley, WA, 2022</i>	17   45
Archery Summit, Vireton Pinot Noir <i>Willamette Valley, OR, 2022</i>	19   55
Easton Wines, Barbera <i>Sierra Foothills, CA, 2014</i>	28   85
Long Meadow Ranch, Merlot <i>Napa Valley, CA, 2021</i>	24   75
Marietta, Gibson Block Syrah <i>McDowell Valley, CA, 2019</i>	22   65
Vidal-Fleury, Ventoux Syrah Blend <i>Ventoux, Rhone Valley, FR, 2017</i>	16   40

## WINE FLIGHT 2oz of Each Wine

Dealcoholized Wine Flight <i>Oddbird, Dealcoholized Sparkling Blanc de Blancs Giesen, Dealcoholized Riesling Hand on Heart, Dealcoholized Cabernet Sauvignon</i>	16
DeLille Classics Flight <i>DeLille Cellars, Chaleur Blanc DeLille Cellars, D2 2022 DeLille Cellars, Shaw Cabernet Sauvignon</i>	25
DeLille Premier Cru Flight <i>DeLille Cellars, Marguerite Sauvignon Blanc DeLille Cellars, Chaleur Estate DeLille Cellars, Red Willow Cabernet Franc</i>	30
Sparkling Wine Flight <i>DeLille Cellars, Forget-Me-Not Blanc de Blancs Champagne Charles Heidsieck, Brut Réserve Goldeneye, Brut Rosé</i>	25
California Wine Flight <i>Terre Rouge, Viognier Long Meadow Ranch, Merlot Easton Wines, Barbera</i>	25
French Wine Flight <i>Domaine Laroche, Saint Martin Chablis Domaine Oliver Morin, Aligoté Vidal-Fleury, Ventoux Syrah Blend</i>	22