

Happy Hour - Sample Menu

available from 3:00pm to 5:30pm

FOOD SPECIALS

Duck Wings - aji rico plum sauce GF, DF	12
Baguette - sea salted butter	7
Pomme Frites - sea salt & espelette pepper, smoked onion aioli GF, DF, VEG	14
Cheese Board (1) - house jam, cured grapes, apple slices, roasted mixed nuts, crostinis GF+, VEG	11
Charcuterie Board (1) - cornichon, pickled mustard seed, apple slices, roasted mixed nuts, crostinis GF+, DF	11
Shrimp Cocktail (3) GF, DF	13
Roasted Baby Carrot - sheep feta yogurt, carrot gastrique, almonds GF, VEG	14
Confit Albacore Tuna* - cucumber salad, aji rico chili, citrus GF	18
Marinated Red Beet Salad - hazelnut gremolata, goat's milk blue cheese GF, DF*, VEG	14
Steak Frites* - new york strip, maitre'd butter, beef jus, aioli GF, DF*	48



DRINK SPECIALS

COCKTAILS

Hugo Spritz	13
<i>elderflower, mint, DeLille forget-me-not sparkling wine, club soda, lime zest</i>	
French 75	12
<i>gin, lemon, DeLille forget-me-not sparkling wine</i>	
Village Fix	12
<i>choice of vodka, gin or tequila with lemon, pineapple, curacao & bitters</i>	
Classic Daiquiri	12
<i>caribbean rum blend, lime, cane</i>	
Whiskey Buck	12
<i>bourbon & house ginger beer</i>	

WINE

glass | carafe

DeLille by the Glass	12 24
<i>DeLille, Chaleur Blanc, 2024</i>	
<i>DeLille, Rosé, 2022</i>	
<i>DeLille, D2 Red Blend, 2022</i>	
Métier by the Glass	10 20
<i>Métier by DeLille, Sauvignon Blanc, 2023</i>	
<i>Métier by DeLille, Red Blend, 2022</i>	
<i>Métier by DeLille, Cabernet Sauvignon, 2022</i>	
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Métier by DeLille Flight	12
2oz of each wine	
<i>Métier, Sauvignon Blanc, 2023</i>	
<i>Métier, Red Blend, 2022</i>	
<i>Métier, Cabernet Sauvignon, 2022</i>	
DeLille Essentials Flight	14
2oz of each wine	
<i>DeLille, Forget-Me-Not Blanc de Blancs, nv</i>	
<i>DeLille, Rosé, 2024</i>	
<i>DeLille, Red Blend, 2023 - En Ville Exclusive</i>	

DRAFT BEER

All Draft Beer	8
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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*