



# d'VINE

## BISTRO & BAR

### *Lighter Fare*

#### **Bread Basket** 🌿 6

Grilled rustic bread with whipped butter  
Gluten free +3.50

#### **Cheese Board** 🌿 15

Assorted cheeses, olives, almonds, jam, and fruit,  
served with crackers

#### **Roasted Vegetables with Burrata** 🌿 GF 16

Herb-roasted Mediterranean vegetables, burrata,  
marcona almonds, hot honey, served with grilled  
rustic bread

#### **Prosciutto, Fig and Goat Cheese Flatbread** 17

topped with balsamic reduction and fresh arugula

#### **Baked Crab and Artichoke Dip** 18

Cream cheese, mayonnaise, parmesan, garlic and dill,  
served with grilled rustic bread

Extra bread +3.50

#### **Chips and Dip** GF 9

Creamy housemade dip served with kettle chips  
Extra chips +3

### *Soups and Salads*

#### **Soup de Jour** Cup 6 Bowl 9

Ask your server for our chef's daily soup selection.  
Served with grilled rustic bread

#### **Clam Chowder** GF Cup 8 Bowl 11

Classic New England-style, served with grilled rustic  
bread

#### **Mixed Green Salad** 🌿 GF 15

Baby greens, cucumber, tomato, parmesan, and red  
onion, tossed with balsamic vinaigrette  
Add chicken +5, add shrimp +6, add salmon +8

#### **Caesar Salad** 14

Romaine, parmesan and grilled rustic bread with  
house-made caesar dressing

Add chicken +5, add shrimp +6, add salmon +8

#### **Italian Chopped Salad** GF 17

Romaine, mozzarella, salami, banana peppers, red  
onion, sweet red peppers, tomatoes, cucumber, and  
chickpeas tossed with Italian vinaigrette

### *Handhelds*

Substitute a side soup or caesar salad +2. or clam  
chowder +3

#### **d'Vine Burger** 17

Ground beef burger, white cheddar, caramelized onion,  
sliced tomato, greens, and sriracha aioli on a brioche  
bun. Served with kettle chips or a small green salad.

Add bacon +4, avocado +3

#### **d'Vine Lamb Burger** 19

Ground lamb patty, tzatziki sauce, sliced tomato,  
greens, feta cheese and caramelized onions on a brioche  
bun. Served with kettle chips or a small green salad.

Add bacon +4, avocado +3

#### **Southwest Chicken Sandwich** 17

Grilled chicken, smoked gouda, caramelized onion, and  
chipotle aioli on a ciabatta roll. Served with kettle chips  
or a small green salad.

Add bacon +4, avocado +3

#### **Grilled Cheese Tartine** 🌿 16

White cheddar, smoked gouda, apricot jam, and fresh  
thyme on grilled ciabatta, served with kettle chips or  
small green salad.

Add chicken +5, bacon +4

### *Entreés*

#### **Gnocchi Pomodoro** 🌿 21

Oven-roasted cherry tomato cream sauce over potato  
gnocchi, topped with shaved parmesan and gremolata

Add chicken +5, add shrimp +6, add salmon +8

#### **Wild Mushroom Risotto** 🌿 GF 19

Creamy Arborio risotto with sautéed mushrooms, sweet  
onions, white wine, fresh thyme, and garlic, topped  
with shaved parmesan

Add chicken +5, add shrimp +6, add salmon +8

#### **Roasted Chicken Bucatini** 23

With artichoke hearts, capers and fresh spinach in a  
creamy lemon and garlic pesto, topped with shaved  
parmesan and toasted almonds

#### **Today's Special(s) Market Price**

Ask your server for tonight's featured entreés.

## Craft Cocktails

### Aperol Spritz 11

Aperol, club soda, orange slice

### d'Vine 75 14

Gin, lemon juice, lime leaf liqueur, prosecco

### Black Manhattan 16

Sazerac rye whiskey, Amaro Nonino, sweet vermouth, orange bitters, chocolate bitters

### Water Lily 16

Empress gin, orange liqueur, Creme de Violette, lemon juice

### Kiss from a Rose 14

Vodka, cranberry juice, rosé, club soda

### The Perfect Pear 13

Pear vodka, pear nectar, lime juice, cinnamon simple

### Autumn Daiquiri 15

Spiced rum, lime juice, pineapple juice, cinnamon syrup, Angostura bitters

## Beer and Cider

Ask your server or check our chalkboard for today's selection of tap beer

### All Tap Beer Regular 8 Happy Hour 6

### Cider 15

Ask your server or refer to the chalkboard for today's cider offerings.

## NA Beverages

### Non-Alcohol Wine 13

### NA Beer 7

### Soda 4

Cola, diet cola, Sprite, root beer, ginger ale, club soda

### Juice 4

Pink grapefruit, orange, peach, pear, or pineapple

### Coffee or Hot Chocolate 4

### Tea 3.50

English Breakfast, Earl Grey, Chamomile, Orange Spice, Lemon Ginger

### Mocktails 14

We have a variety of non-alcohol "spirits," and can make your favorite well drink alcohol free. Or ask our bartender to concoct something special just for you.

## House Wines...

Ask your server or check our chalkboard for additional wine selections.

	Glass	Bottle
<b>**Due Torri Pinot Grigio</b> <i>Light, crisp, citrus-y</i> <i>Veneto, Italy</i>	9	31
<b>Walla Walla Vintners Sauvignon Blanc</b> <i>Stone fruits, lush and bright</i> <i>Walla Walla Valley, WA</i>	16	48
<b>L'Ecole No. 41 Chardonnay</b> <i>Silky, soft and peachy</i> <i>Walla Walla Valley, WA</i>	16	48
<b>Rush Lattin Ma Shelmo Rosé</b> <i>Strawberry and citrus, medium bodied</i> <i>Columbia Valley, WA</i>	17	51
<b>**M. de Ligny Sparkling Rosé</b> <i>Crisp, fresh fruit</i> <i>France</i>	9	31
<b>**Borgo Alato Prosecco</b> <i>Refreshing, bright and dry</i> <i>Veneto, Italy</i>	9	31
<b>**House Red</b>	9	
<b>Fossil Point Pinot Noir</b> <i>Red fruit, earthy, light-bodied</i> <i>Edna Valley, CA</i>	14	42
<b>Roza Ridge Syrah</b> <i>Savory, smoky, flavorful</i> <i>Rattlesnake Hills, WA</i>	13	41
<b>Sant' Angelus Scarlett Merlot</b> <i>Soft fruit, lush mid-palate</i> <i>Umbria, Italy</i>	14	42
<b>DeLoach Heritage Reserve Cabernet Sauvignon</b> <i>Herbaceous, dark berry</i> <i>California</i>	14	42



## Wine Club

Join our wine club today and enjoy 10% off your bill every time you dine with us. You'll also get 40% off all retail wine purchases, early notification on special events, and free tastings at our exclusive wine club events. Ask your server for more information.

## Dessert

Ask your server for tonight's decadent dessert options.