



VIN DU LAC
VINEYARD, FARM, BISTRO, WINERY

Tapas 'til 6!!

Mediterranean Olives GF,V	\$7
House Baguette GF, ½ loaf, w/European butter	\$4
Burrata Mozzarella GF, w/herb salad, basil oil	\$12
Jamon Serrano w/Manchego, olives, herb salad	\$15
Artisan Cheese GF	\$12
Smoked Jack, Whatcom Blue, Beechers Cheddar	
Charcuterie et Fromage	\$15
Cured Meats, Artisan cheese, house-made pickles	
Vegan Protein Plate GF,V	\$12
House hummus, garden crudités, Marcona almonds	
Seasonal Fruit & Veg Platter GF,V	\$12
Local produce, vegan red pepper aioli, herbed honey	
Cauliflower Saute GF,V w/Sultanas	\$14
Salmon Cake GF King salmon, vegan aioli	\$14
Baked Brie House preserves, baguette	\$12
Roasted Vegetables GF,V	\$14
Local produce, polenta cake, Bagna Cauda	
Frites GF,V House-cut, truffled or plain, vegan aioli	\$10
Flatbreads	\$14
Vegan – Tomato, garden veg, garlic, basil oil	
Mediterranean – Prosciutto, goat cheese, wine jelly	
American – Red sauce, uncured pepp, mozza	

Health Department Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase the risk of foodborne illness



VIN DU LAC
VINEYARD, FARM, BISTRO, WINERY

Glasses & Flights

White Wines

2014 Cuvee Blanc AVA, white blend, off dry, complex	\$6.00
2015 Pinot Gris AVA, dry; classic aromatics; crisp finish	\$7.00
2016 Viognier AVA dry; peach, figs, apricots; flinty finish	\$8.50
2017 Sauvignon Blanc dry, tart, citrusy	\$8.50
2014 Chardonnay AVA, dry, rich, oaky, intense	\$10.50

Rosé Wine

2018 Chelan Rosé AVA, off dry; floral notes, strawberry	\$8.50
---	--------

Red Wines

2014 Cuvee Rouge red blend; Merlot/Cab Franc	\$10.50
2013 Cabernet Franc ripe plums, herbs, licorice	\$12.50
2014 Pinot Noir AVA, berries, toasty oak, full bodied	\$12.50
2014 Cab. Sauvignon black cherry, cassis, anise	\$12.50
2014 Syrah 22% Mourvedre; plums, currants, pepper	\$12.50

Wine Flights

Build your own! Pick any 3 (or more) 2oz pour each

Red Wine, per 2oz pour	\$5.00
White or Rosé, per 2oz pour	\$3.75