



# Welcome to Di Luna's

Featuring Idaho Preferred Products



Fresh eggs come from *Heritage Farms*, in Cocolalla; our beef from *Wood's Ranch*, just north of town; *Pack River Yak* raises Tibetan Yaks here in North Idaho which provides us with a great tasting, low fat burger. We bake our breads from wheat grown in Northeast Washington by farmers using sustainable practices. We serve some special offerings from Sandpoint's *Litehouse Dressings* as well as *Di Luna's* own house-made dressings. *Clearwater Country Foods* grows the green garbanzo beans used in our hummus, *Evergreen Fresh Produce* grows the sprouts for our salads, *Small Planet Tofu* makes our organic tofu and *Legacy Farms* in Kootenai supplies preserves as well as fresh veggies, fruit, and berries grown by members of our own staff. Even our sugar used in our baking comes from *Amalgamated Sugar Co.* here in Idaho. You'll find local lamb and pork used in our specials, thanks to the ranchers in our community. During spring and summer the local Farmer's Market is a treasure trove for our Chefs' creativity.

Enjoy with us the "Local Flavors"

## BREAKFAST SERVED ALL DAY

GF –gluten free V - vegetarian

### Savory Breakfasts

#### Egg Sandwiches on English Muffin or Biscuit 4.50

**Meal-N- Muffin** Egg, Cheddar Cheese & Ham, Bacon or Pork or Veggie Sausage

**Karen's Muffin** Sausage patty, mayo and a slice of fresh tomato

#### Eggs Benedict 9.25 half order 7.25

Two poached eggs & ham on an English muffin with hollandaise; served with fruit or hashbrowns.

#### Eggs Seattle 10.50 half order 8.25

Smoked salmon instead of ham; served with fruit or hashbrowns.

#### California Benedict 12.50 half order 9.75

Two eggs poached, smoked salmon, avocado on wheat bread with hollandaise sauce; served with fruit or hashbrowns.

#### Veggie 9.25 half order 7.25 V

Sautéed spinach, tomatoes and mushrooms on an English muffin, covered in hollandaise; served with fruit or hashbrowns.

#### Crab Benedict 9.25 half order 7.25

Two Crab Cakes topped with poached eggs & hollandaise; served with fruit or hashbrowns.

#### Country Benedict 9.25

A split biscuit topped with sausage patty and scrambled eggs; smothered with homemade sausage gravy and served with fruit or hashbrowns.

#### Sharp & Sweet 9.00 GF

Sharp cheddar melted over sweet potato hashbrowns; with bacon, sausage or ham and your choice of toast.

#### Di Luna's Hash 9.25 ½ order 6.25 GF V

Sautéed broccoli, red onion, sweet peppers, spinach, tomatoes, garlic & feta tossed with roasted red potatoes.

#### Huevos Rancheros 8.75 GF V

Two eggs, served on a bed of black beans, salsa, olives, cheddar, green onions & sour cream on corn tortillas; with roasted garlic red potatoes.

#### Breakfast Burrito 8.95

A large herbed flour tortilla filled with bacon, green chilies, cheddar cheese & eggs; topped with salsa & sour cream; served with fruit or hashbrowns.

#### Lox & Bagel Platter 10.25

Served with tomatoes, red onions, cream cheese, & capers.

### Country Breakfasts

#### Biscuits & Gravy 8.75 ½ 6.75 ala carte 5.25

Two biscuits topped with homemade sausage gravy served with two eggs & hashbrowns.

#### The Henhouse 5.50 V

Two eggs any style, toast and fruit or hashbrowns.

#### The Farmhouse 8.25

Two Farm Fresh Eggs with your choice of Smokehouse Bacon, Sausage Patty, Country Ham, or Veggie Sausage, toast and fruit or hashbrowns.

#### Wood's Top Sirloin Steak & Eggs 11.95

5oz. steak from locally raised beef; served with two eggs, hashbrowns and toast.

#### Oatmeal 5.75 V

A steaming bowl of healthy oats. Top it yourself with brown sugar, plump raisins or craisins, and 2% milk. Comes with homemade toast or English muffin.

#### Granola, Yogurt & Fruit 8.50 V

Our homemade granola served with low fat yogurt, fresh fruit, bagel or toast. Put it together your own way.

#### Chicken Fried Steak 10.50

Smothered with homemade country gravy; served with 2 eggs, toast and hashbrowns.

#### Carb-buster Breakfast 8.75

Three farm fresh eggs, 2 strips of bacon and choice of ham or sausage patty. Served with tomato slices.

Consuming undercooked eggs, seafood and meats may cause illness

## Pancakes and French Toast

### Cinnamon Swirl French Toast 8.50

Three slices of cinnamon filled French Toast with your choice of ham, bacon or sausage.

### One Large Buttermilk or Multigrain Pancake 3.25 V

Served with warm syrup and butter.

### Chocolate Chip Pancake 6.00 V

Drizzled with chocolate syrup and whipped cream.

### Pancake platter 7.95

Buttermilk or Multigrain Pancake topped with two eggs, bacon, sausage or ham.

**SCRAMBLES\*** made with three farm fresh eggs and served with our house made toast & hashbrowns or fruit.

🌱 Tofu may be substituted for eggs for .75 extra You may substitute sweet potatoes for hashbrowns for .75 extra

### The Italian Scallion 10.95

Italian sausage sautéed with provolone cheese, green onions and mushrooms.

### Greek 8.95 V

Sautéed spinach, tomatoes, red onion, olives & feta cheese.

### The Basic 6.95 V

Three large farm eggs scrambled with cheddar cheese, make it your own "special" scramble by adding from the list below.

#### Add the following items to any scramble:

Mushrooms, green onions, olives, red onions, broccoli, spinach, sour cream, or red peppers .85

Avocado, Artichoke Hearts, Cheddar, Swiss, Feta, Provolone, or Cream Cheese 1.50

Crumbled Bacon, Sausage (veggie, pork or chicken apple), or Diced Ham 3.00 Tomatoes, Hollandaise, Pineapple or Salsa 1.00

### Phil's Special 10.25

Sautéed spinach, garlic, *Wood's* ground beef & red onions.

### New Orleans 10.50

Andouille sausage, peppers, roasted red potatoes, tomatoes and cheddar cheese.

### Mama Mia 10.00

Tomatoes, basil, chicken sausage, red peppers, topped with Romano cheese.

## Side Dishes

Hashbrowns 2.75 Sweet Potato Hashbrowns 3.25

Roasted Red Potatoes 3.25

3 slices of Bacon, One Sausage or Two Veggie Patties 3.25

3 Links of Chicken Apple Sausage or Smoked Ham 4.25

One Egg 1.25 Two Eggs 1.95

Small Planet Herbed Tofu 2.95 Fresh Fruit 3.25

Sausage Gravy 2.95

Two Slices of Toast or English Muffin 2.25

Scone with Jam or Bagel & Cream Cheese 3.25

## Kid's Menu (and for lite appetites)

Small pancake, one strip of bacon & one egg 4.50

Cheesy egg & toast 2.50 V

Cheese quesadilla 4.50 V

Chicken fingers & Smiley fries 3.95

Grilled cheese & Smiley fries 3.75 V



## Soups • Starters • Small Plates

**Soups of the day** cup 3.25 bowl 5.50

**Soup, Salad & Roll** cup 6.95 bowl 8.50

**Two Crab Cakes** with tarter and lemon 6.75

**Clearwater Country Foods** 🌱 **Hummus** 7.95 V

A dip of green garbanzo beans, garlic & sesame served with sliced tomatoes, Kalamata olives & warm flatbread

**Beer Battered or Sweet Potato Fries** 4.00 V

**Saganaki** 8.50 V

Grilled feta cheese with warm flatbread and sliced tomatoes.

**Grilled Portobello Mushroom** 6.95 GF V

Served sliced with roasted red peppers and drizzled with balsamic vinaigrette.

**Irish Nachos** 8.95

Roasted red potatoes sautéed with bacon, caramelized onions & a touch of cream, topped with melted cheddar cheese, sour cream & green onions

## Salads

Served with a homemade roll or bread

**Dinner salad** of mixed greens with seasonal veggies 3.95 **GF V**

**Apple Chicken Salad** 11. half 8 **GF**  
Chicken breast, romaine lettuce, vine-ripened tomatoes, red onions, pecans, Gorgonzola, and chopped apples tossed in Litehouse 🍷 White Balsamic vinaigrette.

**Caesar** 6.50 Add: Chicken 9. • Top Sirloin 12.50  
Crunchy romaine tossed with Romano cheese, garlic croutons, and our own creamy Caesar dressing

**Broccoli, Raisins & Sunflower Seeds** 8.50 half 6. **GF V**  
Tossed in our creamy ranch dressing and sprinkled with crumbled bacon and grated cheddar cheese.

**Crispy Chicken Taco** 12. half 8.  
Mixed greens topped with cheddar, red onion, tomatoes, cucumbers, tortilla strips, olives, crispy chicken filet & salsa.

**“The Greek”** 6.95. half 4.95 **GF V**  
Red onion, olives, tomatoes, feta cheese & cucumbers on greens.  
**add chicken breast for 3.25**

**Steak with Litehouse 🍷 Blue Cheese crumbles** **GF V**  
Hand cut 5oz., local Wood’s Top Sirloin steak on mixed greens topped with fresh veggies. 12.75

**Cobb** 12. half 8. **GF V**  
Grilled Chicken breast, bacon, hard boiled egg, Litehouse 🍷 Blue Cheese crumbles, & cheddar on mixed greens.

**Spinach Salad** 8.50 half 5.75 **GF V**  
Tossed with Litehouse 🍷 Pear Gorgonzola Dressing, then topped with fresh veggies, and hard boiled egg.

### Dressing choices

Blue Cheese Ranch Balsamic Vinaigrette Raspberry Vinaigrette  
1000 Island Pear Gorgonzola White Balsamic

## Sandwiches

Served with chips and pickles

Add a cup of soup, fresh fruit, green salad or fries for 2.00

**Black Bean Veggie Burger** 6.10 **V**  
Only a little spicy, delicious and healthy, a high fiber, meatless burger. Served on a bun with tomato, lettuce, pickle, mayonnaise and red onion.

\*\* Add Cheese for - 1.35

\*\* Add Green chilies and cheese for - 2.00

**Mushroom And Swiss Burger** 8.25  
Sautéed mushrooms topped with Swiss cheese, lettuce, tomato, red onion, pickles and mayo.

**BBQ Bacon Cheddar Burger** 9.75  
Habanero BBQ, cheddar cheese, bacon, lettuce, tomato, mayo and red onion.

**Di Luna’s Cheese Burger** 6.75  
Our classic old fashioned burger topped with your choice of melted provolone, cheddar or Swiss cheese, lettuce, tomato, mayo, red onion and pickle.

**Yak Burger** 8.95  
Pack River Yak 🍷 topped with mayo, your choice of melted provolone, cheddar or Swiss cheese, lettuce, tomato, red onion and pickle.

**French Dip** 10.00 half 6.00  
House-roasted beef with caramelized onions and melted provolone cheese on our Asiago Cheese Roll.

**BBQ Pulled Pork** 7.95  
Slow-cooked all natural pork on a French roll with red onions & Legacy Farms’ 🍷 Blackberry BBQ sauce.

**Turkey on Grilled Sourdough Bread** 7.95  
Roasted turkey grilled with Havarti cheese, cream cheese, cranberries, and red onion.

**Di Luna’s Club** – 7.95  
Asiago Bread loaded with turkey, bacon, tomato, lettuce, mayo and toasted.

**Jamaican Jerk** 6.75  
Chicken breast sautéed in our own blend of Jerk Seasoning with tomatoes, mayo, diced red onion and lettuce; served in warmed flatbread.

**Hawaiian Delight** 8.00 half 5.50  
Grilled Ham, Pineapple and Swiss with lettuce on Sourdough Bread.

**Double Decker Crab Cake Melt** 7.25  
Two rich crab cakes with melted provolone cheese, lettuce, tomato, red onion slice and tarter sauce.

**Chicken Cordon Bleu** 7.95 half 5.50  
Roasted chicken breast and ham, with melted Swiss cheese, mayo, lettuce, and tomato on our Asiago bread.

**Portobello Melt** 7.95 **V**  
Grilled Portobello Mushroom with melted Havarti Cheese, lettuce, tomato, red onion and mayo on Asiago Bread.

**Mediterranean Veggie** 7.95 **V**  
Clearwater Green Garbanzo 🍷 Hummus, Feta cheese, tomatoes, cucumbers, & sprouts in flatbread.

**Havarti Grill** 7.00 half 4.95 **V**  
Creamy Havarti cheese, sautéed mushrooms & onions on grilled house-made sourdough.

**WRAPS** wrapped in herbed flour tortilla

**Chicken Delight** 6.25  
Crispy Chicken Filet, Lettuce, Cranberry, & Ranch Dressing

**Chicken BLT** 7.95  
Grilled Chicken breast, bacon, tomato, lettuce & Ranch dressing

**The “OTIS”** 8.50  
Grilled Chicken Breast, Provolone, onion, tomato, romaine, cranberry, bacon & Ranch dressing.

Please tell your server before ordering if you wish separate checks - 18% gratuity may be added to groups of 8 or more

## Beverages

Freshly Ground & Brewed Coffee, Piping Hot Tea,  
 Steaming Hot Cocoa & Cider, Iced Tea & Soda 1.75  
 Chilled Juice Selection – small 1.50 large 2.50  
 Orange, Cranberry, V-8, Apple & Grapefruit  
 Milk small 1.50 large 2.50  
 Lemonade 2.25 Huckleberry Lemonade 2.75

**Mimosas** Orange Juice & Champagne  
 Regular 2.75 Raspberry, Peach or Huckleberry 3.50

Espresso single 1.95 dbl 2.95  
 Latte & Cappuccino 3.25 12oz. 3.95 16oz.  
 Mocha 3.50 12oz. 4.25 16oz.  
 Breve 3.75 12oz 4.50 16oz.  
 Add flavoring or substitute soy milk .60

### Wine List

#### Whites

Glass Bottle

#### Chardonnay

Raymond R 5.50 21.  
 J. Lohr 6.50 25.

#### Sauvignon Blanc

Whitehaven 6.50 25.  
 Schug Sonoma 6.75 26.

#### Other Whites

Saint "M" Riesling 5.50 21.  
 Pend Oreille Pinot Gris 6.50 25.  
 Elk Cove Pinot Gris 28.

#### Reds

#### Merlot

Cypress 5.50 20.  
 J Lohr 6.50 25.

#### Shiraz/Syrah

Yalumba "Y" 5.75 21.  
 Morgan Monterey 7.50 29.

#### Pinot Noir

Cono Sur Bicycle 6.00 23.  
 Elk Cove 10. 38.

#### Cabernet Sauvignon

Boomtown 6.50 25.  
 Fjellene Cellars (Fell-ay-nuh) 12. 40.

#### Other Reds

Bogle Petite Syrah 5.25 20.

#### Rosés

Sutter Home White Zin 4.25 16.  
 Marques de Cáceres Rioja 5.25 19.

#### Ports 6

Warre's "Warrior" Dow Reserve Tawny

#### Dessert Wines

Okanogan Late Harvest Sauvignon Blanc 5.50  
 Bodegas Oloroso Sherry 5.50

#### Beers on Tap 4.50

Blue Moon, Alaskan Amber, Laughing Dog Cream Ale,  
 Deschutes Black Butte Porter, Rotating Tap

#### Bottled 3.00

Bud, Bud Lite, Coors, Coors Lite, MGD, Miller Lite

#### Imports 3.50

Corona, Negra Modello, Molson and  
 St Paulie girl (non-alcohol)  
 Guinness 3.75

### Desserts

All of our desserts and breads are made in  
 house  
 (Subject to availability)

Black Magic Chocolate Cake 3.00  
 Carrot Cake with Cream Cheese Frosting 3.50  
 Cinnamon Rolls 2.75  
 Giant Cookies 2.25  
 Almond Danish 2.75  
 Lemon Bars 2.50  
 Cheesecake 3.75  
 Fruit Pie 3.25

### Bakery Take Out Price List

*Call 24 hours ahead for whole cakes and pies*

#### Breads

Multigrain • Rye • Sourdough  
 Small loaf 3.00 Large loaf 5.00  
 Asiago Cheese 6.00  
 Roasted Garlic Cheese 6.50

Dinner Rolls 6 for 3.30 Dozen for 6.00  
 Asiago Cheese Demi-Loaf 2.00 ea  
 Bagels .75 each six for 4.20 Dozen for 7.20  
 Whole Cakes 25.00 Scones 2.25 ea  
 Whole Fruit Pies 12.00  
 Pecan Pie 14.50  
 Cheesecakes 26.00  
 Muffins six for 6.50