

# DI LUNA'S Menu

Committed to serving local, regional, organic and sustainably raised food, our menu changes with the seasons.

Here's some the Farmers & Producers who raise the delicious foods we enjoy.

Rickwood Farm, Cascade Creek Farm, Litehouse Foods, Critter Creek Farm,  
Moose Meadow Farm, Greentree Naturals, Muskrat Hill Farm, Ronniger's Organics, South Fork Sausage Co,  
Wheat Montana, Mary's Free Range Chicken, Tim's Chips, and our own Legacy Farms Northwest.

GF - gluten free

V - vegetarian

Gluten Free Toast may be substituted or a small pancake for toast for **2.00 EXTRA**

Substitute green salad or sweet hash browns for regular hash browns for 1. EXTRA

**Oatmeal 6.5 V** A steaming bowl of healthy oats. Top it yourself with brown sugar, plump raisins or craisins and 2% milk. Served with choice of toast.

**Granola and Yogurt 7.5 V** Granola topped with vanilla yogurt and fresh fruit.

**Egg Sandwiches on English Muffin or Biscuit 6.5** with cheddar & choice of Ham, Bacon, Pork or Veggie Sausage.

**Sharp & Sweet 11.** Sharp cheddar melted over sweet potato hash browns; with bacon, sausage, or ham and toast.

**Organic Brown Rice & Organic Quinoa Bowl 8.75 (GF) V**  
with sautéed seasonal vegetables with your choice of spicy peanut or yellow curry sauce  
*add organic roasted chicken 5. or organic tofu or two eggs\* 3.*

**Black Bean Bowl 9. V**

Our spicy black beans topped with guacamole, cheddar cheese, sour cream, & salsa. Served with corn tortillas. add two eggs for 3.

**Carb-buster Breakfast 10.5 GF 3** farm fresh eggs\*, 2 strips of bacon and choice of ham or sausage patty, with tomato slices.

**Benedicts (all with two poached eggs\* and hollandaise) served with hash browns or fruit**

**Traditional 10.00 1/2 7.5** Ham (or sub vegetarian sausage) on an English Muffin

**Eggs Seattle 12.5 1/2 9.** Smoked salmon instead of ham on an English Muffin

**Veggie 11.75 1/2 8.75 V** Sautéed spinach, tomatoes and mushrooms on an English Muffin

**Southwest BTA 14.00 1/2 10.00** Guacamole, Bacon, and Tomatoes on an English Muffin with Sriracha Hollandaise.

**Crab Cakes 12.50 1/2 9.**

**Idaho Rainbow Smoked Trout on an English Muffin 15.00 1/2 10.50**

**Hashes served with toast**

**Bacon & Sweet Potato 12. 1/2 9.**

Smoked bacon mixed with sweet potatoes, onions, sweet peppers, and roasted potatoes; served with two eggs\*.

**Veggie Hash 10. 1/2 7.5** Sweet potatoes, onions, sweet peppers, roasted potatoes and greens. Topped with hollandaise. **V**

**Southwest Hash 12. 1/2 9.** Sweet potatoes, black beans, tomatoes, roasted sweet corn and peppers. Topped with salsa. **GF**

**Corned Beef Hash 12. 1/2 9.**

We slowly roast corned beef and mix with potatoes, onions & sweet peppers; served with two eggs\*.

**Kid's Menu (and For Lite Appetites)**

Small Pancake, One Strip Of Bacon & One Egg\* 5.

Chocolate Pancake Sundae 6.5 V Kid's sized Cake topped with chocolate syrup & whipped cream.

Two Cheesy Eggs & Toast 5. V

One Egg\*, Hash browns & Toast 5. **V**

Two Pieces French Toast & Hash browns 5.5 **V**

\*Consuming undercooked eggs, seafood and meats may cause illness

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**CAKES & FRENCH TOAST substitute real maple syrup for an additional 2.**

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**Buttermilk Pancake 4.5 V** One Large pancake with warm syrup and butter.

**Pancake Platter 9.5** Pancake served with two eggs\*, and your choice of ham, bacon or sausage.

**Cinnamon French Toast 10.**

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

**All of the following are served with hash browns or fresh fruit.**

**#1** Two eggs\* with your choice of bacon, sausage patty, country ham or veggie sausage. Served with toast. 9.5

**#3** Top Sirloin Steak\* & Eggs 7oz top sirloin; served with two eggs\*, hash browns and toast 14.50

**#4** Two eggs\* any style, served with toast. 6.5 V

**Country Benedict 11.75**

A split biscuit topped with sausage patty and scrambled eggs\*; smothered with homemade sausage gravy.

**Breakfast Burrito 11.**

A large flour tortilla filled with bacon, green chilies, cheddar cheese & eggs\*; topped with salsa & sour cream.

**Biscuits & Gravy** Two biscuits with homemade sausage gravy, hash browns and two eggs\*. 10.50 ½ order 6.95  
ala carte 5.75

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**Sides**

Hash Browns 3.00/ Sweet Potato 4.00

One Egg 1.75 Two Eggs 3.00

Fresh Fruit Bowl 4.75

Toast or English Muffin 2.25

Gluten Free Toast 3.25

Side of Country Ham or Sausage -veggie, pork, chicken  
apple or Italian, 4.25 ea

Side of Bacon 3.75

Sausage Gravy 3.50

Guacamole/Pesto 2.5 ea

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**Scrambles** all served with hash browns or fruit & toast or we can wrap it in an herb tortilla.

Organic Tofu may be substituted for eggs for no extra charge

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**The Italian Scallion** Italian sausage, Asiago, green onions and mushrooms. 12.75

**Santé Fe** Green chilies, cheddar, tomato, olives, topped with sour cream & salsa. 11.5V

**Grilled Portabella Mushroom** Sliced portabella with garlic, balsamic glaze, spinach & Asiago cheese 13.50 V

**The Garden** Chef's selection of fresh veggies and cheddar cheese. 10.5 V

**Greek** Spinach, olives, feta, tomatoes, and onions. 10.5 V

**Mama Mia** Tomatoes, pesto, chicken apple sausage, peppers 12.75

**The Basic** Scrambled with cheddar cheese. 8.50 V

**add the following items to a scramble:** Mushrooms, Green Onions, Olives, Onions, Spinach, Squash, Tomatoes,  
Ortega Chilies, Broccoli, Peppers, Sour Cream Or Salsa 1.50 EACH Guacamole/Pesto 2.5 ea

Bacon 2.5 Chicken Apple Sausage, Ham or Pork Sausage 3.75 ea Hollandaise or Cheese 2. ea

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## Starters - Soups - Salads

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**Two Crab Cakes** served with tarter and lemon. 8.

**Black Bean Quesadilla** filled with cheese, black beans and corn. 8.

**Soup of the Day** - Our soups are all house made and served with choice of bread. Cup 4.5 Bowl 6.5

### **Smoked Trout Salad 14.5**

Idaho Rainbow Smoked Trout, sharp cheddar cheese, tomatoes, sunflower seeds on greens.

### **House Salad 5. V**

Organic Greens topped with fresh seasonal veggies. Served with your choice of our homemade dressings.

### **Greek Salad 9.**

Greens with tomatoes, artichoke hearts, olives, red onions and Feta, served with balsamic vinaigrette.

### **Spinach Salad 9.**

Spinach, craisins, walnuts, and gorgonzola cheese tossed in a raspberry vinaigrette.

### **Caesar 8. V**

Crunchy romaine tossed with Asiago cheese, garlic croutons, in our creamy Caesar dressing.

*add to any salad: Organic Chicken 5. Top Sirloin\* 8. Crab Cake 5. Grilled Organic Tofu 4. Wild Coho Salmon\* 7.5  
Bacon Crumbles 2.*

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## Sandwiches

*All sandwiches served with your choice of Tim's Chips, fresh green salad, cup of soup, fruit, or roasted potatoes*

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### **Greek Spinach Wrap 12.5**

Spinach, olives, feta, tomatoes, and onions tossed in a dill dressing and wrapped in a herbed flour wrap.

### **Our Signature Reuben 12.5 half 9.75**

We slow roast our corned beef, then stack it with fresh sauerkraut, melted Swiss cheese and our house-made 1000 Island Dressing on grilled marbled rye.

### **Southwest Turkey on Grilled Sourdough 12.5 half 9.75**

Roasted turkey breast, havarti cheese, guacamole, tomato, and lettuce.

### **Tuscan Chicken 12.5**

Organic chicken breast with creamy havarti cheese, sun-dried tomatoes and pesto on grilled sourdough.

### **Portabella Melt 12.5 half 8.75 V**

Sliced & grilled portabella mushroom, Swiss cheese, and caramelized onion drizzled with balsamic glaze, on grilled sourdough.

### **Di Luna's Locally Raised Grass Fed Burger\* or Veggie Burger or Organic Chicken Breast 11.5**

Burgers with your choice of cheese, dressed with mayonnaise, lettuce, tomato and onion.

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**Kid's Meals 7.** or for those with light appetites all meals come with choice of one side

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#### **Entree**

Cheese Quesadilla

Grilled Chicken Breast

Grilled Cheese

#### **Side**

Fresh Fruit

Tim's Chips

## Beverages

Di Luna's Blend/Evans Brothers Coffee 2.5  
Steaming Hot Cocoa with Whipped Cream 3.  
Lemonade 2.75 Huckleberry Lemonade 3.25

Hot Tea, Iced Tea & Soda 2.50  
Milk small 2.00 large 3.25

Espresso/Americano 2.50/3. Latte & Cappuccino 3.75/4.5 Mocha 3.75/5. Breve 4./4.75  
With soy milk, flavoring, or whip cream .50

**Chilled Juice Selection** Orange, Cranberry, V-8, Apple & Grapefruit small 2.00 large 3.75

**Brew Dr. Kombucha** 5. Brewed in Washington, we carry an assortment of delicious flavors.

### MIMOSA'S

Orange Juice & Champagne 5.

Mango or Strawberry or Huckleberry 6.

**Sweet Tart** 6. Our own Japanese Haskap Berries & Champagne

**Cherry Pie** 6. Tart Cherry Juice from Paradise Farms in Bonners Ferry & Champagne

**Poinsettia** 6.5 Cranberry Juice, Orange, Grenadine & Champagne

### Wine list

#### House White & Red 6.00 Glass

#### Whites

Chardonnay

J Lohr 8. 32.

Napa Cellars 8.5 33.

Meiomi Sonoma 10. 38.

Two vines gewürztraminer  
7.5 29.

Laragia Pinot Grigio 7.75 30.

Nautilus Sauv Blanc 8.75 34.

Acrobat Pinot Gris 8. 32.

Coulter Creek Riesling 7. 28.

#### Reds

Merlot

J Lohr 8. 32.

Napa Cellars 8.5 33.

Seven Falls Cabernet 8. 32.

Folie a deux Zinfandel 10. 38.

Jargon Pinot Noir 7.5 30.

Three Otter Rose 6.75 26.

Sawtooth Tempanillo 7. 28.

Barnard Griffin Syrah 7.5 29.

Bogle Essential Red 7.5 29.

Conundrum Red 7.5 29.

**Rotating Beers on tap** 5.00 pint

#### Bottled/Can

Bud, Bud Lite, Coors, Coors Lite, Blue Moon 3.

Guinness 3.75 Corona, Kokanee 3.50

#### microbrews 3.75

black butte porter, laughing dog pecan porter,

boise brewing snowboarder porter, silver city

have a nice day ipa, silver city ridgetop red

boise brewing syringa pale ale,

#### 22 oz bottles 6.00

bootjack ipa, icicle dirty face amber,

icicle crosscut pilsner

**Cocktails 7.** Made with lower alcohol spirits

Bloody Mary, Screwdriver, Vodka Mule, Grapefruit

Vodka, Cucumber Gin & Tonic

#### Hard Ciders

Schilling's Grapefruit, Seattle Dry, 2 Towns Outcider 3.5

Made Marion Blackberry 5.5

Samuel Smiths Organic Perry 5.5