

The Bistro

at hillside
WINERY

FOCACCIA/CHEESE & ONION BISCUITS	10
ADD: FLAVORED BUTTER & ROASTED GARLIC	5
ADD: OLIVE OIL & BALSAMIC	5
ADD: TRUFFLE RICOTTA	6

SNACK & SIP

WARM MARINATED OLIVES	8
LEGEND DISTILLING ORANGE & SUMAC LIQUOR, SMOKED ALMONDS	
TRUFFLE PARMESAN POPCORN	5
 HERITAGE PINOT GRIS	
NARAMATA BENCH BOARD	32
LOCAL CHEESES, CURED MEATS, PICKLED VEGETABLES, SMOKED ALMONDS, WALNUT BREAD	
 MERLOT	
MUSHROOM PATÉ	11
PONDEROSA MUSHROOMS, TRUFFLE HONEY, SUNFLOWER SEEDS, WALNUTS, CRACKERS	
 PINOT NOIR	
NORTHERN GOLD BEEF TARTARE	20
TENDERLOIN, QUAIL EGG YOLK, SHALLOT, PICKLES, MUSTARD SEED, CAPERS, TRUFFLE OIL, CRISPY POTATO CHIPS	
 VIOGNIER/CABERNET FRANC/GAMAY NOIR	
DUCK CONFIT TACOS	18
YARROW MEADOWS DUCK LEG, NAPA COLESLAW, SMOKED VERDE, CORN TORTILLA, HOT SAUCE	
 PINOT NOIR/GAMAY NOIR	

SOUP/SALAD

CAESAR SALAD	15
PLOT TWIST ROMAINE, TOASTED PINE NUTS, ROASTED GARLIC DRESSING, BACON LARDONS, PECORINO BREADSTICK	
ADD: MAPLE BOURBON GRILLED QUAIL	8
 MERLOT MALBEC	
BISTRO SALAD	14
PLOT TWIST GREENS, CRANBERRIES, CUCUMBER, RADISH, HEIRLOOM TOMATO, CAPER VINAIGRETTE	
 MUSCAT OTTONEL/SAUVIGNON BLANC	
CHESTNUT PURÉE	11
TRUFFLE PORT CREAM, CRISPY SAGE	
 HERITAGE PINOT GRIS	


GRAINS/PASTA

LASAGNA	25
BISON BOLOGNAISE, HERBED RICOTTA, BACON ARUGULA SALAD	
 PINOT NOIR	
GNOCCHI	20
HAND ROLLED POTATO GNOCCHI, SAGE CREAM, APPLE, CRANBERRY, PARMESAN TUILE	
ADD: UP NORTH CHEESE SMOKIE	5
 SYRAH/SAUVIGNON BLANC	
QUINOA LENTIL LOLLIPOPS	15
FIGS, CHERRY GASTRIQUE, PEA PUREE	
 UNOAKED PINOT GRIS/MERLOT	
PEROGIES	18
SMOKED ROAD 17 CHAR, PEAS, BACON LARDONS, MUSTARD CRÈME FRAÎCHE, CANADIAN SALMON ROE	
 HERITAGE PINOT GRIS/UNOAKED PINOT GRIS	

SEAFOOD & VEGETARIAN

SCALLOPS AND PORKBELLY	25
QUALICUM SCALLOPS, FRASER VALLEY PORK BELLY, FINGERLING POTATOES, HONEY, SPICED CABBAGE	
 GEWÜRZTRAMINER/MUSCAT OTTONEL/PINOT NOIR	
PACIFIC NORTH WEST HALIBUT	28
MUSHROOM BRUSCHETTA, ARUGULA CORN SAUTÉ, SWEET POTATO MASH CRÊPES, BACON VINAIGRETTE	
 VIOGNIER/HERITAGE PINOT GRIS	
PLOT TWIST HARVEST PLATE	23
ZUCCHINI STUFFED PORTOBELLO MUSHROOM, MELTED LEEKS, ROOT VEGETABLE LINGUINI, CRANBERRY SAGE POTATO GRATIN, PORT CREAM	
 UNOAKED PINOT GRIS/CABERNET FRANC	

FROM THE GRILL FOR TWO

PEACE COUNTRY LAMB SHANKS	73
APRICOT WALNUT RISOTTO, CHERRY GASTRIQUE, SAVORY LAMB SAUSAGE, BRAISING REDUCTION, MELTED LEEKS, PLOT TWIST SEASONAL VEG	
 SYRAH/MERLOT MALBEC/MERLOT	
YARROW MEADOWS WHOLE CHICKEN	68
BRUSSEL SPROUT HASH, SWEET ONION PURÉE, CHERRY DEMI GLACE, BACON CORN STUFFING, PLOT TWIST SEASONAL VEG	
 PINOT NOIR/GAMAY NOIR	

Enjoy Hillside at Home!

OUR MENU IS AVAILABLE FOR TAKEOUT
WEDNESDAY TO SUNDAY

VISIT OUR WEBSITE AT WWW.HILLSIDEWINERY.CA OR GIVE US A CALL 250.487.1350

Executive Chef Evan Robertson

PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES AND ALLERGIES.
WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION IN OUR RESTAURANT,
WE CANNOT GUARANTEE OUR DISHES ARE FREE FROM ALLERGENS.