

The Bistro

at hillside
WINERY

SNACK & SIP

FOCACCIA BREAD 7
 ADD: OLIVE OIL & BALSAMIC 4
 ADD: CHERRY & CHICKPEA HUMMUS 5
 ADD: FETA HERB DIP 5

WARM MARINATED OLIVES 8
 ORANGE, FENNEL, SMOKED ALMONDS

TRUFFLE PARMESAN POPCORN 5
 HERITAGE PINOT GRIS

ARTISAN CHEESE PLATE 18
 LOCAL CHEESES, OLIVES, TRUFFLE HONEY,
 PICKLED VEGETABLES, CRACKERS
 MUSCAT OTTONEL/VOIGNIER/ ROSÉ

WALNUT MUSHROOM PATE 11
 TOASTED WALNUTS, MUSHROOMS, TRUFFLE HONEY,
 SUNFLOWER SEEDS, CRACKERS
 PINOT NOIR

CHARCUTERIE BOARD 18
 LOCAL CURED MEATS, NARAMATA MUSTARD,
 ONION JAM, SMOKED ALMONDS, CRACKERS
 MERLOT MALBEC/CABERNET FRANC

PULLED PORK TACOS 12
 JALEPENO SLAW, SMOKED VERDE, CORN TORTILLA,
 HOUSEMADE HOT SAUCE
 ROSÉ/GEWÜRZTRAMINER

GRAINS/PASTA

CRAB MAC & CHEESE 20
 RED PEPPER CREAM SAUCE, CRAB CLAW,
 WHITE CHEDDAR, SHELL PASTA, LOBSTER
 UNOAKED PINOT GRIS/SAUVIGNON BLANC

GNOCCHI 16
 HAND ROLLED POTATO GNOCCHI, SPRING PEAS,
 SHARP CHEDDAR CREAM SAUCE
 ADD: UP NORTH SMOKIE \$5
 SYRAH

QUINOA LENTIL LOLLIPOPS 15
 SMOKED GREEN ONION AIOLI, CHERRY GASTRIQUE
 GEWÜRZTRAMINER/ROSÉ/RESERVE MERLOT

PEROGIES 16
 SMOKED SALMON, SPRING PEAS, BACON LARDONS,
 MUSTARD CREME FRAICHE
 HERITAGE PINOT GRIS/UNOAKED PINOT GRIS

SOUP/SALAD

CRAB CAESAR BITES 18
 WILD BC DUNGENESS CRAB, ENDIVE, LEMON,
 CRISPY CAPERS, ANCHOVY DRESSING,
 PARMESAN, BACON LARDONS
 ROSÉ OR MERLOT MALBEC

BISTRO SALAD 12
 LOCALMOTIVE GREENS, CRANBERRIES, CUCUMBER,
 RADISH, HEIRLOOM TOMATO, FETA HERB DRESSING
 MUSCAT OTTONEL/SAUVIGNON BLANC

CAPRESE SALAD 15
 SMOKED BOCCONCINI, ARUGULA, BASIL OIL,
 HEIRLOOM TOMATOES, WHITE BALSAMIC
 UNOAKED PINOT GRIS/ROSÉ

SMOKED TOMATO BISQUE 11
 SMOKED VEGETABLE BROTH, ROASTED TOMATOES,
 OREGANO CREME FRAICHE
 HERITAGE PINOT GRIS/ROSÉ

SEAFOOD/MEAT

SCALLOPS AND PORKBELLY 22
 SEARED SCALLOPS, CRISPY PORK BELLY,
 FINGERLING POTATOES, HONEY, PAPRIKA OIL
 PINOT NOIR/HERITAGE PINOT GRIS

SEARED TUNA LOIN 22
 WONTON CRACKERS, KIMCHI, GINGER SOY BBQ
 GEWÜRZTRAMINER

TWO RIVERS BEEF TARTARE 18
 TENDERLOIN, QUAIL EGG YOLK, SHALLOT,
 PICKLES, MUSTARD SEED, CAPERS,
 TRUFFLE OIL, CRISPY POTATO CHIPS
 VOIGNIER/CABERNET FRANC/GAMAY NOIR

FRASER VALLEY DUCK CONFIT 25
 GRILLED ASPARAGUS, ROASTED GARLIC FARRO,
 PRESERVED LEMON, CHERRY DEMI GLACE
 PINOT NOIR/GAMAY NOIR/MERLOT MALBEC

TWO RIVERS NATURAL BEEF STRIPLOIN 30
 LOOZ, ARUGULA, TOMATOES, BACON,
 FINGERLING POTATOES, BORDELAISE SAUCE
 MOSAIC/MERLOT MALBEC

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.