

The Bistro

at hillside
WINERY

TO SHARE

POPCORN	8
BONE MARROW, WILD ROSE PETAL DUST	
 ROSÉ	
WARM MARINATED OLIVES	9
LEGEND DISTILLING ORANGE & SUMAC LIQOUR, SMOKED ALMONDS	
FOIE GRAS	30
FIGS, SHALLOTS, TIM'S HONEY, EVERYTHING BRIOCHE	
BURRATA	25
PUMPKIN SEED PESTO, CATTAIL SOURDOUGH	
 UNOAKED PINOT GRIS	
NARAMATA BENCH BOARD	35
LOCALLY PRODUCED CHEESE & MEATS, WALNUT BREAD, ACCOUTREMENTS	
 MERLOT/VOIGNIER	
TACOS	23
DUCK CONFIT, CORN TORTILLA, GARDEN HERBS, CHERRY GASTRIQUE, HOT SAUCE	
 SYRAH/CAB FRANC (BOTTLE)	
ELK TARTAR	28
PICKLED CHERRY, BONE MARROW AIOLI, CARIBOU LICHEN, PUFFED AMARANTH	
 PINOT NOIR/MERLOT/GAMAY NOIR	

FROM THE FIELD

BISTRO SALAD	16
CRANBERRIES, PUMPKIN SEED, APPLE GOAT FETA DRESSING	
ADD: 3 SAUTEED PRAWNS	12
 MUSCAT OTTONEL/UNOAKED PINOT GRIS	
NARAMATA SALAD	18
KARLA'S BEETS, MOYRA'S APPLES & PEAR, TIM'S HONEYCOMB, JENNIFER'S TIGER BLUE, JAMES'S HAZELNUTS	
ADD: CHERRY GLAZED GRILLED QUAIL	12
 ROSÉ	

FOCACCIA, SOURDOUGH, CHEESE BISCUIT	10
ADD: TIGER BLUE BUTTER & ROASTED GARLIC	6
ADD: OLIVE OIL & BALSAMIC	6
ADD: WHIPPED SPRUCE TIP RICOTTA	6

GRAINS & SPUDS

FORAGED MUSHROOMS	22
HEN EGG, HOLLANDAISE, FORAGED MUSHROOMS PANCETTA, CATTAIL SOURDOUGH TOAST	
ADD: UP NORTH CHEESE SMOKIE	6
 PINOT NOIR/SYRAH	
QUINOA LOLLIPOPS	21
LENTIL, WALNUT, APRICOT, CHERRY	
 UNOAKED PINOT GRIS/MERLOT	
PEROGI	22
SWEET POTATO, DUCK HAM, PUMPKIN, APPLE	
 VOIGNIER/GAMAY NOIR/ CAB FRANC (BOTTLE)	
SMOKED KOHLRABI	22
ROMESCO, SWEET POTATO, CASHEW, FRISEE	
 GEWURZTRAMINER/UNOAKED PINOT GRIS	

FARM TO SEA

CEDAR SALMON	35
POTATO APPLE RISOTTO, FRISEE, NAGE, BACON	
 VOIGNIER/PINOT NOIR	
SCALLOPS & PORK BELLY	29
SALISH SEA SCALLOPS, FRASER VALLEY PORK BELLY FINGERLING POTATOES, HONEY, SPICED CABBAGE	
 GEWURZTRAMINER/MUSCAT OTTONEL	
WEST COAST CHOWDER	69
CLAMS, MUSSELS, CRAB, GRILLED OCTOPUS, POTATO, CORN, ASPARAGUS, CATTAIL SOURDOUGH	
 UNOAKED PINOT GRIS/GAMAY NOIR	
CHEF'S CHOICE	80
3 COURSE PERSONALIZED EXPERIENCE, PER PERSON PRICING, FULL TABLE PARTICIPATION	
 ADD WINE PAIRINGS \$25	
55oz NORTHERN GOLD BEEF TOMAHAWK	155
INSPIRED BY THE INTEGRITY OF OUR PRODUCERS, COMMUNITY, AND THE SEASON	
ADD: FOIE GRAS	21
 MOSAIC/MERLOT/MERLOT MALBEC (BOTTLE)	

Enjoy hillside at home!

CHECK OUT OUR TAKEOUT MENU AND MEAL KITS
AVAILABLE WEDNESDAY TO SUNDAY

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

Executive Chef Evan Robertson

Sous Chef Eric Martin

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.