

The Bistro

at hillside
WINERY

FOCACCIA/MILK & HONEY BAGUETTE	10
ADD: OLIVE OIL & BALSAMIC	5
ADD: CHERRY & CHICKPEA HUMMUS	5
ADD: TRUFFLE RICOTTA	6
ADD: ROASTED GARLIC BULB	3

SNACK & SIP

WARM MARINATED OLIVES	8
ORANGE, FENNEL, SMOKED ALMONDS	
TRUFFLE PARMESAN POPCORN	5
HERITAGE PINOT GRIS	
NARAMATA BENCH BOARD	32
LOCAL CHEESES, CURED MEATS, PICKLED VEGETABLES, SMOKED ALMONDS, WALNUT BREAD	
ROSÉ/MERLOT	
MUSHROOM PATÉ	11
APRICOTS, WTF MUSHROOMS, TRUFFLE HONEY, SUNFLOWER SEEDS, WALNUTS, CRACKERS	
PINOT NOIR	
TWO RIVERS BEEF TARTARE	18
TENDERLOIN, QUAIL EGG YOLK, SHALLOT, PICKLES, MUSTARD SEED, CAPERS, TRUFFLE OIL, CRISPY POTATO CHIPS	
VIOGNIER/CABERNET FRANC/GAMAY NOIR	
DUCK CONFIT TACOS	17
NAPA COLESLAW, SMOKED VERDE, CORN TORTILLA, HOUSEMADE HOT SAUCE	
ROSÉ/PINOT NOIR/GAMAY NOIR	

SOUP/SALAD

CAESAR SALAD	15
LOCALMOTIVE ROMAINE, TOASTED PINE NUTS, ROASTED GARLIC DRESSING, BACON LARDONS, PECORINO BREADSTICK	
ADD: MAPLE BOURBON GRILLED QUAIL 8	
ROSÉ/MERLOT MALBEC	
BISTRO SALAD	14
UNEARTHED ORGANICS GREENS, CRANBERRIES, CUCUMBER, RADISH, HEIRLOOM TOMATO, CAPER VINAIGRETTE	
MUSCAT OTTONEL/SAUVIGNON BLANC	
SMOKED TOMATO BISQUE	11
SMOKED VEGETABLE BROTH, ROASTED TOMATOES, OREGANO CRÈME FRAÎCHE	
HERITAGE PINOT GRIS	

GRAINS/PASTA

CRAB MAC & CHEESE	20
WHITE CHEDDAR, CRAB CLAW, SHELL PASTA, LANGOSTINO, RED PEPPER CREAM SAUCE	
UNOAKED PINOT GRIS/SAUVIGNON BLANC	
GNOCCHI	19
HAND ROLLED POTATO GNOCCHI, SPRING PEAS, SHARP CHEDDAR CREAM SAUCE	
ADD: UP NORTH CHEESE SMOKIE 5	
SYRAH	
QUINOA LENTIL LOLLIPOPS	15
SMOKED GREEN ONION AIOLI, CHERRY GASTRIQUE	
GEWÜRZTRAMINER/ROSÉ /MERLOT	
PEROGIES	16
SMOKED SALMON, SPRING PEAS, BACON LARDONS, MUSTARD CRÈME FRAÎCHE, CANADIAN SALMON ROE	
HERITAGE PINOT GRIS/UNOAKED PINOT GRIS	

SEAFOOD

SCALLOPS AND PORKBELLY	23
SEARED DIGBY SCALLOPS, FRASER VALLEY PORK BELLY, FINGERLING POTATOES, HONEY, SPICED CABBAGE	
GEWÜRZTRAMINER/MUSCAT OTTONEL/PINOT NOIR	
ROAD 17 CHAR	22
APPLEWOOD PLANKED, APPLE RELISH, CELERIAC POTATO CREPE, MAPLE ONION PURÉE	
VIOGNIER/HERITAGE PINOT GRIS	

FROM THE GRILL FOR TWO

BONE-IN PORK LOIN	67
MUSTARD SPÄETZLE, JORDAN'S CARROTS, PICKLED RED CABBAGE, BBQ JUS, ALSATIAN CRÈME FRAÎCHE	
SYRAH/MERLOT MALBEC	
SKILLET WHOLE CHICKEN	63
CHARRED CORN SALAD, BRAISED SWISS CHARD, FOUNDERS BLOCK MASHED POTATO, CHERRY DEMI GLACE	
PINOT NOIR/GAMAY NOIR	
BEEF TOMAHAWK	145
NORTHERN GOLD RIBEYE, JORDAN'S CARROTS, POTATO WAFFLE, MUSHROOM STUFFED TOMATO, TIGER BLUE WHIP, BORDELAISE SAUCE	
INCLUDES 1/2L OF MOSAIC OR 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.