

The Bistro

at hillside
WINERY

FOCACCIA/CHEESE & ONION BISCUITS	10
ADD: TIGER BLUE BUTTER & ROASTED GARLIC	5
ADD: OLIVE OIL & BALSAMIC	5
ADD: TRUFFLE FARM FRESH CHEESE	6

TO SHARE

WARM MARINATED OLIVES	9
LEGEND DISTILLING ORANGE & SUMAC LIQUOR, SMOKED ALMONDS	

TRUFFLE PARMESAN POPCORN	6
HERITAGE PINOT GRIS	

NARAMATA BENCH BOARD	35
LOCAL CHEESES, CURED MEATS, ALMONDS, SMOKED CHAR DEVILED EGGS, WALNUT BREAD, PICKLED VEGETABLES	
MERLOT/HERITAGE PINOT GRIS	

FRIED HALLOUMI	15
GRILLED COMPRESSED ASPARAGUS, CHARON HOLLANDAISE, PUFFED WILD RICE	
UNOAKED PINOT GRIS/HERITAGE PINOT GRIS	

ELK TARTARE	20
QUAIL EGG YOLK, SHALLOT, PICKLES, CAPERS, MUSTARD SEED, TRUFFLE OIL, POTATO CHIPS	
VIIGNIER/CABERNET FRANC/GAMAY NOIR	

DUCK CONFIT TACOS	19
HOUSEMADE CORN TORTILLA, KOHLRABI COLESLAW, SMOKED ONION VERDE, HOT SAUCE	
PINOT NOIR/GAMAY NOIR	

FROM THE FIELD

MUSHROOMS ON TOAST	15
TOASTED FOCACCIA, FORAGED MUSHROOMS, TRUFFLE CREAM SAUCE, SPRING GREENS	
ADD: UP NORTH CHEESE SMOKE 6	
HERITAGE PINOT GRIS/PINOT NOIR	

BISTRO SALAD	14
SPRING GREENS, CRISPY CHICK PEAS, PICKLED SHALLOT, CAPER VINAIGRETTE	
ADD: CHERRY GLAZED GRILLED QUAIL 8	
MUSCAT OTTONEL/ROSÉ	

BEET CAPRESSE	15
WINE PEARLS, MICRO BASIL, BUFFALO MOZZARELLA, BASIL OLIVE OIL, BALSAMIC COMPRESSED BEETS	
HERITAGE PINOT GRIS/MERLOT	

VEGETABLE TERRINE	14
SMOKED ONION VERDE, BISTRO CRACKERS	
GEWÜRZTRAMINER/UNOAKED PINOT GRIS/ROSÉ	

GRAINS & SPUDS

ANCIENT GRAINS	16
ASPARAGUS, BEETS, DRIED APRICOTS & CHERRIES, WALNUTS, GARLIC SCAPE, FRESH BISTRO CHEESE, SUMAC DRESSING	
PINOT NOIR/GAMAY NOIR	

GNOCCHI	21
HAND ROLLED POTATO GNOCCHI, BACON LARDONS, FORAGED MUSHROOMS, TRUFFLE CREAM SAUCE, PICKLED MUSHROOM SALAD, SPICED SUMAC OIL	
ADD: UP NORTH CHEESE SMOKE 6	
HERITAGE PINOT GRIS/PINOT NOIR	

QUINOA LENTIL LOLLIPOPS	15
CREAMED WALNUTS, CHERRY GASTRIQUE, APRICOT CHUTNEY	
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	31
QUALICUM SCALLOPS, FRASER VALLEY PORK BELLY, FINGERLING POTATOES, HONEY, SPICED CABBAGE	
GEWÜRZTRAMINER/MUSCAT OTTONEL/PINOT NOIR	

MARbled Wild Cod	28
ENGLISH PEAS, POTATO SOUBISE, PEA PURÉE, LANGOSTINO, TARRAGON	
VIIGNIER/HERITAGE PINOT GRIS	

"BEET" WELLINGTON	23
FRUIT AND GRAIN PILAF, MUSHROOM GRAVY, PICKLED VEGETABLES	
SYRAH/MERLOT	

GRILL FOR TWO

CORNISH GAME HEN	72
CHERRY GLAZED, APRICOT POLENTA, EGG YOLK, FRESH BISTRO CHEESE, ORCHARD CASSOULET	
SYRAH/MERLOT MALBEC/ROSÉ	

50oz NORTHERN GOLD BEEF TOMAHAWK	145
SEASONALLY INSPIRED ACCOMPANIMENTS	
MOSAIC/MERLOT MALBEC	

<i>Enhance Your Experience</i>	25
SEARED HUDSON VALLEY FOIE GRAS	

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.