

# The Bistro

at hillside  
WINERY

## TAKEOUT MENU

12pm - 8pm  
Wednesday to Sunday

### TO SHARE

<b>FOCACCIA/CHEESE &amp; ONION BISCUITS</b>	10
ADD: TIGER BLUE BUTTER & ROASTED GARLIC	5
ADD: OLIVE OIL & BALSAMIC	5
ADD: TRUFFLE FARM FRESH CHEESE	6
<b>WARM MARINATED OLIVES</b>	9
LEGEND DISTILLING ORANGE & SUMAC LIQUOR, SMOKED ALMONDS	
<b>TRUFFLE PARMESAN POPCORN</b>	6
<b>NARAMATA BENCH BOARD</b>	35
LOCAL CHEESES, CURED MEATS, ALMONDS, SMOKED CHAR DEVILED EGGS, WALNUT BREAD, PICKLED VEGETABLES	
<b>FRIED HALLOUMI</b>	15
GRILLED COMPRESSED ASPARAGUS, CHARON HOLLANDAISE, PUFFED WILD RICE	
<b>DEVILED EGGS</b>	18
SMOKED ROAD 17 CHAR, PEAS, BACON LARDONS, CRÈME FRAÎCHE, CANADIAN SALMON ROE	
<b>DUCK CONFIT TACOS</b>	19
HOUSEMADE CORN TORTILLA, HOT SAUCE, KOHLRABI COLESLAW, SMOKED ONION VERDE	
<b>BISTRO SALAD</b>	14
SPRING GREENS, CRISPY CHICK PEAS, PICKLED SHALLOT, CAPER VINAIGRETTE	
ADD: CHERRY GLAZED GRILLED QUAIL	8
ADD: UP NORTH CHEESE SMOKIE	6

### ENTREES

<b>ANCIENT GRAINS</b>	16
ASPARGUS, BEETS, DRIED APRICOTS & CHERRIES, WALNUTS, GARLIC SCAPE, FRESH BISTRO CHEESE, SUMAC DRESSING	
<b>QUINOA LENTIL LOLLIPOPS</b>	15
CREAMED WALNUTS, CHERRY GASTRIQUE, APRICOT CHUTNEY	
<b>SCALLOPS AND PORKBELLY</b>	31
QUALICUM SCALLOPS, FRASER VALLEY PORK BELLY, FINGERLING POTATOES, HONEY, SPICED CABBAGE	
<b>POTATO FED BEEF FLAT IRON</b>	28
CHERRY MARINATED, PICKLED MUSHROOM SALAD, TIGER BLUE BUTTER, FINGERLING POTATOES, BORDELAISE SAUCE	
<b>"BEET" WELLINGTON</b>	23
FRUIT AND GRAIN PILAF, MUSHROOM GRAVY, PICKLED VEGETABLES	
<b>CRUSH PAD BEEF BURGER</b>	18
CELERY BUN, SMOKED BACON, PETITE LETTUCE, TRUFFLE FARM FRESH CHEESE	

### GRILL FOR TWO

<b>CORNISH GAME HEN</b>	72
CHERRY GLAZED, APRICOT POLENTA, EGG YOLK, FRESH BISTRO CHEESE, ORCHARD CASSOULET	

*Enjoy Hillside at Home!*

NEED A BOTTLE (OR TWO) OF WINE TO GO?  
WE'D BE HAPPY TO SUGGEST A PERFECT PAIRING

VISIT OUR WEBSITE AT [WWW.HILLSIDEWINERY.CA](http://WWW.HILLSIDEWINERY.CA) OR GIVE US A CALL 250.487.1350

*Executive Chef Eran 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.