

The Bistro

at hillside
WINERY

TAKEOUT MENU

12pm - 8pm
Wednesday to Sunday

TO SHARE

| | |
|---|----|
| FOCACCIA/CHEESE & ONION BISCUITS | 10 |
| ADD: TIGER BLUE BUTTER & ROASTED GARLIC | 5 |
| ADD: OLIVE OIL & BALSAMIC | 5 |
| ADD: TRUFFLE FARM FRESH CHEESE | 6 |
| WARM MARINATED OLIVES | 9 |
| LEGEND DISTILLING ORANGE & SUMAC LIQUOR, SMOKED ALMONDS | |
| TRUFFLE PARMESAN POPCORN | 6 |
| NARAMATA BENCH BOARD | 35 |
| HOUSE CURED MEATS, LOCAL CHEESES, WALNUT BREAD, PICKLED VEGETABLES, APRICOT JELLY, NUTS | |
| TANTO LATTE BURRATA | 23 |
| BC FIRE MUSHROOMS, GRILLED SOURDOUGH, KARLA'S TOMATOES | |
| DEVILED EGGS | 18 |
| SMOKED ROAD 17 CHAR, PEAS, BACON LARDONS, CRÈME FRAÎCHE, CANADIAN SALMON ROE | |
| DUCK CONFIT TACOS | 21 |
| CORN TORTILLA, HOT SAUCE, KOHL SLAW, SMOKED ONION VERDE, APRICOT LABNEH | |
| BISTRO SALAD | 14 |
| PLOT TWIST GREENS, SUNFLOWER SHOOTS, PICKLED RADISH, SUMAC DRESSING | |
| ADD: CHERRY GLAZED GRILLED QUAIL | 8 |
| ADD: UP NORTH CHEESE SMOKIE | 6 |

ENTREES

| | |
|--|----|
| PANZANELLA | 17 |
| WILDFIRE ARUGULA, KARLA'S TOMATOES, CUCUMBER, HOUSEMADE SOURDOUGH, RADISH, SUNFLOWER CRUMB, RHUBARB FOAM | |
| ADD: GRILLED PRAWNS | 15 |
| QUINOA LENTIL LOLLIPOPS | 15 |
| CREAMED WALNUTS, CHERRY GASTRIQUE, APRICOT CHUTNEY | |
| SCALLOPS AND PORKBELLY | 31 |
| QUALICUM SCALLOPS, FRASER VALLEY PORK BELLY, FINGERLING POTATOES, HONEY, SPICED CABBAGE | |
| BEEF FLAT IRON | 28 |
| CHERRY MARINATED, PICKLED MUSHROOM SALAD, TIGER BLUE BUTTER, GRATIN POTATOES, BORDELAISE SAUCE | |
| PLOT TWIST TART | 25 |
| WALNUT MUSHROOM TART, ONION JAM, TOMATO FENNEL CONFIT, ARUGULA, PICKLED MUSHROOM SALAD | |
| CRUSH PAD BEEF BURGER | 18 |
| POTATO BUN, SMOKED BACON, PETITE LETTUCE, TRUFFLE FARM FRESH CHEESE | |

GRILL FOR TWO

| | |
|---|----|
| WHOLE ROASTED CHICKEN | 68 |
| PLOT TWIST CARROTS, FIG SHALLOT STUFFING, ANCIENT GRAIN PILAF, RHUBARB KETCHUP | |

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 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.