

# 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: ROSEMARY RICOTTA	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
HOUSE CURED MEATS, LOCAL CHEESES, WALNUT BREAD, PICKLED VEGETABLES, APRICOT JELLY, NUTS	
<b>DEVILED EGGS</b>	18
CRAB LOUIE, FENNEL CANDY BACON, SEA ASPARAGUS SALAD	
<b>DUCK CONFIT TACOS</b>	23
CORN TORTILLA, HOT SAUCE, KOHL SLAW, SMOKED ONION VERDE, APRICOT LABNEH	
<b>BISTRO SALAD</b>	14
PLOT TWIST GREENS, SUNFLOWER SHOOTS, PICKLED RADISH, FETA DRESSING	
ADD: PLUM GLAZED GRILLED QUAIL	8
ADD: UP NORTH CHEESE SMOKIE	6

### ENTREES

<b>PANZANELLA</b>	17
WILD HEART ARUGULA, CUCUMBER, RADISH, KARLA'S TOMATOES, HOUSEMADE SOURDOUGH, SUNFLOWER CRUMB, FETA FOAM	
ADD: GRILLED PRAWNS	15
<b>QUINOA LENTIL LOLLIPOPS</b>	15
CREAMED WALNUTS, PLUM GASTRIQUE, APRICOT CHUTNEY	
<b>SCALLOPS AND PORKBELLY</b>	31
QUALICUM SCALLOPS, FRASER VALLEY PORK BELLY, FINGERLING POTATOES, HONEY, SPICED CABBAGE	
<b>63 ACRES BEEF FLAT IRON</b>	28
KALE SALAD, BRAISED RED WINE ONIONS, TURNIP, TOMATO BACON BUTTER	
<b>PLOT TWIST TART</b>	25
WALNUT MUSHROOM CRUST, VEGETABLE LINGUINE, TOMATO CONFIT FILLING, PICKLED MUSHROOMS	
<b>CRUSH PAD BEEF BURGER</b>	18
POTATO BUN, SMOKED BACON, PETITE LETTUCE, ROSEMARY RICOTTA	

*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 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.