



hillside

WINERY | BISTRO

FOCACCIA, SOURDOUGH, CHEESE BISCUIT 10
ADD: TIGER BLUE BUTTER & ROASTED GARLIC 6
ADD: OLIVE OIL & BALSAMIC 6
ADD: WHIPPED SPRUCE TIP RICOTTA 6
ADD: BISTRO HERITAGE MERLOT CHERRY JAM 8

TO SHARE

POPCORN 8
BONE MARROW, WILD ROSE PETAL DUST

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

FOIE GRAS 30
FIGS, SHALLOTS, TIM'S HONEY
EVERYTHING BRIOCHE

NARAMATA BENCH BOARD 35
LOCALLY PRODUCED CHEESE & MEATS
WALNUT BREAD, ACCOUTREMENTS
MERLOT/UNOAKED PINOT GRIS

BURRATA 27
TRUFFLE MUSHROOM BRUSCHETTA
CATTAIL SOURDOUGH
VIOGNIER/PINOT NOIR

TACOS 25
DUCK CONFIT, CORN TORTILLA, GARDEN HERBS
CHERRY GASTRIQUE, HOT SAUCE
SYRAH/CAB FRANC (BOTTLE)

ELK TARTAR 28
PICKLED CHERRY, QUAIL EGG
CARIBOU LICHEN, HOUSEMADE POTATO CHIPS
MERLOT/GAMAY NOIR (BOTTLE)

FROM THE FIELD

BISTRO SALAD 17
ROAST SUNCHOKES, DRIED ORCHARD FRUIT
TOMATOES, PUMPKIN SEED, SUMAC DRESSING
ADD: 3 SAUTEED PRAWNS 12
MUSCAT OTTONEL/ROSÉ

ROOT CELLAR SALAD 18
SPRUCE TIP WHIPPED RICOTTA, APPLE CAVIAR
COMPRESSED BEETS, PUFFED RICE
ADD: CHERRY GLAZED GRILLED QUAIL 12
UNOAKED PINOT GRIS/PINOT NOIR

GRAINS & SPUDS

FORAGED MUSHROOMS 22
HEN EGG, FOIE ESPUMA, FORAGED MUSHROOMS
PANCETTA, CATTAIL SOURDOUGH TOAST
ADD: UP NORTH CHEESE SMOKIE 6

VIOGNIER/PINOT NOIR/SYRAH

QUINOA LOLLIPOPS 22
LENTIL, WALNUT, APRICOT, CHERRY

UNOAKED PINOT GRIS/MERLOT

GNOCCHI 24
POTATO DILL GNOCCHI, BEET PUREE, SNAP PEAS
CELERY

MUSCAT OTTONEL/SAUVIGNON BLANC (BOTTLE)

"CHICKEN" & WAFFLES 24
CHICKEN OF THE WOODS MUSHROOMS, KOHLSLAW
POTATO WAFFLE, TRUFFLE HONEY

GEWURZTRAMINER/MERLOT/SYRAH

FARM TO SEA

SABLEFISH 35
RAVIOLO, PINE MUSHROOM BROTH
ASPARAGUS, ROASTED SUNCHOKE

VIOGNIER/PINOT NOIR

SCALLOPS & PORK BELLY 31
SALISH SEA SCALLOPS, FRASER VALLEY PORK BELLY
FINGERLING POTATOES, HONEY, SPICED CABBAGE

MUSCAT OTTONEL/GAMAY NOIR (BOTTLE)

FOR TWO

BRAISED LAMB SHANK 72
SPRING PEA BACON RISOTTO, MOREL MUSHROOM
MUSTARD DEMI GLACE, FORAGED WILD ASPARAGUS
PRESERVED LEMON

SYRAH/CABERNET FRANC (BOTTLE)

55oz NORTHERN GOLD BEEF TOMAHAWK 160
INSPIRED BY THE INTEGRITY OF OUR PRODUCERS,
COMMUNITY AND THE SEASON

ADD: FOIE GRAS 21

MOSAIC/MERLOT/MERLOT MALBEC (BOTTLE)

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 INTOLERANCES AND ALLERGIES.

WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION, WE CANNOT GUARANTEE OUR DISHES ARE FREE FROM ALLERGENS.