



hillside

WINERY | BISTRO

TO SHARE

FOCACCIA/SOURDOUGH 10

ADD: JERSEY BLUE BUTTER & ROASTED GARLIC 6
ADD: OLIVE OIL & BALSAMIC 6
ADD: WHIPPED SPRUCE TIP RICOTTA 6

WARM MARINATED OLIVES 10

LEGEND DISTILLING ORANGE & SUMAC LIQUOR
SMOKED ALMONDS

POPCORN 8

BONE MARROW, ROSE PETAL DUST

FOIE GRAS 30

FIGS, SHALLOTS, TIM'S HONEY
EVERYTHING BRIOCHE

NARAMATA BENCH BOARD 35

LOCALLY PRODUCED CHEESE & MEATS
HOUSEMADE ACCOUTREMENTS

🍷 MUSCAT OTTONEL/MERLOT

DEVILLED EGGS 18

CRAB, SMOKED CHAR, SALMON ROE
CUCUMBER, JUNIPER, BRIOCHE

🍷 MUSCAT OTTONEL/CHEF'S WHITES

ELK TARTAR 28

PICKLED CHERRY, QUAIL EGG
CARIBOU LICHEN, HOUSEMADE POTATO CHIPS

🍷 MERLOT/GAMAY NOIR (BOTTLE)

FOR TWO

STUFFED LAMB LEG 72

NETTLE PESTO, GARLIC CONFIT, SPRING PEA
SPRUCE GREMOLATA, MALFADINE NOODLES
MOREL MUSHROOMS, DEMI CREAM SAUCE
LEMON FRISEE SALAD

🍷 MERLOT/CABERNET FRANC/SYRAH (BOTTLE)

55oz NORTHERN GOLD BEEF TOMAHAWK 180

INSPIRED BY THE INTEGRITY OF OUR PRODUCERS,
COMMUNITY AND THE SEASON

ADD: FOIE GRAS 21

🍷 MOSAIC/SV OCCHI DOLCI MERLOT (BOTTLE)
SV CABERNET SAUVIGNON (BOTTLE)

FARM TO SEA

TACOS 26

DUCK CONFIT, CORN TORTILLA, GARDEN HERBS
CHERRY GASTRIQUE, HOT SAUCE

🍷 MUSCAT OTTONEL/PINOT NOIR (BOTTLE)

BC SOCKEYE SALMON 35

MISO BROTH, NEW POTATO, FORAGED ASPARAGUS
FRISEE, BACON, CRISPY NOODLES

ADD: 3 SAUTEED PRAWNS 15

🍷 CHEF'S WHITES/GAMAY NOIR (BOTTLE)

SCALLOPS & PORK BELLY 33

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

ADD: 2 SALISH SEA SCALLOPS 18

🍷 GEWURZTRAMINER/BELOW THE ROAD ROSÉ

FORAGER & FIELDS

BOCCONCINI SALAD 19

HEIRLOOM TOMATO, TANTO BOCCONCINI
CUCUMBER GAZPACHO, WHITE BALSAMIC

🍷 BELOW THE ROAD ROSÉ

ROOT CELLAR SALAD 19

SPRUCE TIP WHIPPED RICOTTA, APPLE CAVIAR
COMPRESSED BEETS, SQUASH PUREE, ARUGULA
SUNFLOWER SEEDS

ADD: CHERRY GLAZED GRILLED QUAIL 12

🍷 CHEF'S WHITES/BELOW THE ROAD ROSÉ

LOCAL MUSHROOMS 22

HEN EGG, HOLLANDAISE, FORAGED MUSHROOMS
PANCETTA, FOCACCIA

ADD: UP NORTH CHEESE SMOKIE 8

🍷 HERITAGE PINOT GRIS/CHEF'S WHITES
PINOT NOIR (BOTTLE)

QUINOA LOLLIPOPS 22

LENTIL, WALNUT, FRISEE, APRICOT, CHERRY

🍷 HERITAGE PINOT GRIS

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.