



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 LIQOUR
 SMOKED ALMONDS

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

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

BURRATA 27
 SPRUCE TIP GREMOLATA, CUCUMBER JUNIPER
 BRUSCHETTA, CATTAIL SOURDOUGH
 VIOGNIER/BELOW THE ROAD ROSE (BOTTLE)

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

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

FROM THE FIELD

BISTRO SALAD 17
 KARLA'S SALANOVA, DRIED ORCHARD FRUIT
 TOMATOES, SUNFLOWER SEEDS,
 PICKLED RHUBARB, CAPER VINAIGRETTE
 ADD: 3 SAUTEED PRAWNS 12
 UNOAKED PINOT GRIS/SAUVIGNON BLANC (BOTTLE)

PANZANELLA SALAD 18
 WILD HEART ARUGULA, FORAGED BERRIES
 SUNFLOWER SEEDS, CEDAR FETA ESPUMA
 CATTAIL SOURDOUGH
 ADD: CHERRY GLAZED GRILLED QUAIL 12
 MUSCAT OTTONEL/MERLOT/ROSE

GRAINS & SPUDS

PEROGI 22
 DUCK HAM, SWEET POTATO, BLUEBERRY, APPLE
 ADD: UP NORTH CHEESE SMOKIE 6
 HERITAGE PINOT GRIS/CABERNET FRANC (BOTTLE)

QUINOA LOLLIPOPS 22
 LENTIL, WALNUT, APRICOT, CHERRY
 MUSCAT OTTONEL/MERLOT/GJOA (BOTTLE)

GNOCCHI 24
 POTATO, PARSNIPS, CARROT CREAM SAUCE
 HERITAGE PINOT GRIS/GAMAY NOIR (BOTTLE)

WALNUT TART 24
 FORAGED MUSHROOMS, TOMATO CONFIT,
 NETTLE PESTO, VEGETABLE LINGUINI
 WALNUT CREAM
 HERITAGE PINOT GRIS/PINOT NOIR

FARM TO SEA

SOCKEYE SALMON 35
 BLUEBERRY SALSIFY PUREE, JUNIPER CUCUMBER
 WATERCRESS BUTTER
 VIOGNIER/MERLOT

SCALLOPS & PORK BELLY 31
 SALISH SEA SCALLOPS, FRASER VALLEY PORK BELLY
 FINGERLING POTATOES, HONEY, SPICED CABBAGE
 GEWURZTRAMINER/GAMAY NOIR (BOTTLE)

FOR TWO

SMOKED DOUBLE BONE PORK CHOP 72
 CEDAR APPLE POTATO ROSTI, KARLA'S VEGETABLES
 SOUR CHERRY CHAGA JUS
 SYRAH/CABERNET FRANC (BOTTLE)/DICKINSON (BOTTLE)

55oz NORTHERN GOLD BEEF TOMAHAWK 160
 INSPIRED BY THE INTEGRITY OF OUR PRODUCERS,
 COMMUNITY AND THE SEASON
 ADD: FOIE GRAS 21
 MOSAIC/HIDDEN VALLEY (BOTTLE) /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 Ewan 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.