



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
HILLSIDE AT HOME- POPCORN SEASONING 4 OZ - \$8

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
 HOUSEMADE ACCOUTREMENTS
HILLSIDE AT HOME- SPICED APRICOT JELLY 4 OZ - \$10
 MERLOT/UNOAKED PINOT GRIS

BURRATA 27
 SPRUCE TIP GREMOLATA, CATTAIL SOURDOUGH
 PEACH CARDAMOM BRUSCHETTA
 CHEF'S WHITES/BELOW THE ROAD ROSE (BOTTLE)

TACOS 25
 DUCK CONFIT, CORN TORTILLA, GARDEN HERBS
 CHERRY GASTRIQUE, BLUEBERRY LABNEH
 HOT SAUCE
HILLSIDE AT HOME- HOT SAUCE 4 OZ - \$15
 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

CAPRESE SALAD 17
 PLOT TWIST FARM TOMATOES, BOCCONCINI, BASIL
 HAZELNUTS, CUCUMBER GAZPACHO
 UNOAKED PINOT GRIS

PANZANELLA SALAD 18
 HEARTS OF FIRE, CHERRY TOMATOES
 SUNFLOWER SEEDS, WILD BERRY ESPUMA
 CATTAIL SOURDOUGH
 ADD: CHERRY GLAZED GRILLED QUAIL 12
 ROSE/BELOW THE ROAD ROSE (BOTTLE)

GRAINS & SPUDS

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

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

GNOCCHI 24
 POTATO, KALE CREAM SAUCE, SUMMER SQUASH
 ADD: 3 SAUTEED PRAWNS 12
 HERITAGE PINOT GRIS/SAUVIGNON BLANC (BOTTLE)

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

FARM TO SEA

SOCKEYE SALMON 35
 COLD POACHED, POTATO FENNEL SALAD
 FRISEE, CANDIED BACON, SHELLFISH NAGE
HILLSIDE AT HOME- CHEF'S BACON - 1 LB - \$15
 VIOGNIER/CHEF'S WHITES/PINOT NOIR

SCALLOPS & PORK BELLY 31
 SALISH SEA SCALLOPS, FRASER VALLEY PORK BELLY
 FINGERLING POTATOES, HONEY, SPICED CABBAGE
HILLSIDE AT HOME- TRUFFLE HONEY 4 OZ - \$10
 CHEF'S WHITES/GEWURZTRAMINER/GAMAY NOIR (BOTTLE)

FOR TWO

SMOKED DOUBLE BONE PORK CHOP 72
 BURDOCK ROOT SPAETZLE, KALE
 MUSHROOM STUFFED TOMATO, PEACH BBQ DEMI
 GRILLED PLOT TWIST VEGETABLES
HILLSIDE AT HOME- PEACH BBQ SAUCE 4 OZ - \$15
 SYRAH/CABERNET FRANC (BOTTLE)/GAMAY NOIR (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 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.