

FOOD MENU

Available Thursday to Sunday

FEATURED OYSTERS **MP**

Rotating Oysters | Rosé Mignonette

FEATURE SOUP **12**

Ask about our seasonal house-made soup

WARM FOCACCIA **12**

Served with Olive Oil & Balsamic Vinegar

TRUFFLE PARMESAN FRIES **16**

Parmesan | Truffle Oil | Roasted Garlic Aioli

WARM ARTICHOKE & PARMESAN DIP **19**

Baked Golden | Chive Oil Drizzle | Toasted Crostini

CALAMARI FRITO **20**

Crisp Rings | Preserved Lemon | Parsley |
Chili-Lime Aioli

BURRATA with FIG MOSTARDA & TOASTED WALNUT **20**

Fig-mustard Compote | Walnut Dust | Olive Oil | Baby Arugula

TUNA CRUDO **21**

Orange Segments | Yuzu-Chili Vinaigrette | Crispy Shallots

DUCK CONFIT CROQUETTES (GF) **22**

Maple & Spiced Red Wine Glaze | Truffle Aioli | Thyme &
Orange Zest

CHEESE & CHARCUTERIE **25**

Selection of Local Cheeses & Charcuterie

WINE TASTINGS & EXPERIENCES

SIGNATURE TASTING 4 WINES • 8oz **18**

Enjoy a flight of pre-selected wines from our portfolio featuring whites, rosé, and reds to enjoy.

PORTFOLIO TASTING 5 WINES • 10oz **22**

A specialty flight featuring small production whites & full bodied reds from our Small Lots collection.

TASTE OF OKANAGAN 5 WINES • 10oz **25**

A guided exploration of wines from across the valley, featuring standout selections from Black Hills Estate Winery, Red Rooster Winery, Gray Monk Estate Winery, Tinhorn Creek Vineyards and Sandhill

BARREL ROOM EXPERIENCE 5 WINES • 10oz **39**

Enjoy a tasting of five wines with cheese and charcuterie in the barrel room.

TASTE THE OKANAGAN OPEN HOUSE

Saturday, May 9th | 1PM - 4PM

Taste five wines from across the Okanagan, including Sandhill's newly released 2025 Rosé, along with two wine-paired canapés.

Guests will receive 15% off wine purchases, with 20% off for Wine Club members.

\$15 per guest | \$12.75 for Wine Club members