



SALADS

KALE SALAD - 18

Ginger Tahini Dressing, Fried Cauliflower, Pickled Radish, Cashew

Nik's Suggested Wine Pairing: Viognier 2020

FALAFEL QUINOA - 20

Dried Fruits, Pistachios, Sunchoke Hummus, Cilantro, Sumac Dressing

Nik's Suggested Wine Pairing: Gewürztraminer 2022, Pinot Noir 2020

GRILLED ASPARAGUS - 22

Whipped Goat Cheese, Crispy Coppa, Soft Boiled Egg, Citrus Vinaigrette, Crouton

Nik's Suggested Wine Pairing: Autumn Gold 2022

HANDHELDS

SMOKED PULLED PORK TACOS - 19

Roast Corn Apple Salsa, Lime, Cilantro, Crema

Nik's Suggested Wine Pairing: Pinot Noir 2020

BISTRO BURGER - 21

63 Acre Beef Chuck, Gruyere Cheese, Black Pepper Bacon Jam, Usual Suspects, Greens

Nik's Suggested Wine Pairing: Merlot 2020, Red Horizon 2020

FOR THE TABLE

FRIED CHICKEN - 21

Buttermilk Sauce, Hot Honey, Pickled Mustard Seeds

Nik's Suggested Wine Pairing: Stoney Slope Riesling 2020, Merlot 2020

CALAMARI - 21

Crispy Squid, Serrano Yogurt, Oranges, Cilantro

Nik's Suggested Wine Pairing: Pinot Gris 2021, Pinot Noir 2020

GRILLED SPICED PRAWNS - 22

Chickpea Salad, Roast Garlic Yogurt, Local Radish

Nik's Suggested Wine Pairing: Gewürztraminer 2022

BURRATA - 22

Rhubarb Preserve, Herb Oil, Grilled Sourdough Ciabatta

Nik's Suggested Wine Pairing: Autumn Gold 2022

ANTIPASTO - 32

Speck, Poplar Grove Cheeses, Marinated Olives, Poached Prawns, Grilled Vegetables, Seasonal Dip, House Crackers, Grilled Ciabatta

Nik's Suggested Wine Pairing: Pinot Gris 2021, Stoney Slope Riesling 2020

SWEETS

SEMIFREDDO - 11

Lemon, Nut Praline

Nik's Suggested Wine Pairing: Late Harvest Gewürztraminer 2019

SEASONAL TART - 11

Seasonal Local Fruit

Bistro Chef: Ben Godin

Bistro Sous: Ahmet Yigit



WHITE WINES

	5oz.	8oz.	Bottle
Gewürztraminer 2022	6	9	27
Autumn Gold 2022	7	10	30
Pinot Gris 2021	7	10	30
Stoney Slope Riesling 2020	8	11	35
Viognier 2020	8	11	35
Frisch! Okanagan Bubbles	per can - 8		

RED WINES

Merlot 2020	9	13	39
Pinot Noir 2020	10	14	45
Red Horizon 2020	11	16	48

DESSERT WINE (3 oz.)

Late Harvest Gewürztraminer 2019	9
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WINE FLIGHTS (2.5 oz/wine - 7.5 oz. total)

Aromatic - 11

Stoney Slope Riesling
Gewürztraminer
Autumn Gold

Canadian - 14

Pinot Gris
Pinot Noir
Red Horizon

Big Red - 15

Pinot Noir
Merlot
Red Horizon

BEER & CIDER

Cannery Brewing: Lake Boat Lager	8
Trellis IPA	8

Local Cider	8
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NON-ALCOHOL

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda, Flavored sparkling	3
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Winemaker: Nik Kruger