

Spring 2026

Small Plates

Baked Brie 18

Pistachio - Pomegranate Molasses

2022 Reserve Chardonnay +22

Black Tiger Prawns 19

Pea Emulsion - Preserved Lemon - Puffed Rice Salad

2024 Estate Viognier +16

Duck Bao Buns 19

Foie Paté - 5 Spice Hoison - Housemade Pickle

2022 Estate Pinot Noir +18

Large Plates

Marinated Tofu & Wild Rice 24

Puffed Rice Noodle - Edamame - Daikon - Yuzu Aioli

2024 Rosé of Pinot Noir + 16

West Coast Clams 26

Leak & Garlic - Parsley - Focaccia

2022 Estate Chardonnay + 16

Korean Chicken Thighs 26

Cucumber Salad - Chard Spring Onion - Wild Rice

2022 Reserve Pinot Noir + 22

The Deli 35

Cured Meats, Local Cheeses, Estate Made South Okanagan Preserves

Rose Petal Crème Brûlée \$7

Candied Rose Petals - Caramelized Sugar

Rosé of Pinot Noir Vermouth (2oz) +12

JOSHUA BAUERLEIN

ESTATE CHEF

Proudly Showcasing:

Cod Fathers Seafood, Plot Twist Farms, Two Rivers Meats