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WINE LIST

WHITE

Pinot Grigio 2024 | almonds, white nectarine, pear, citrus rind

Serenata Blanco 2023 | anjou pear, honeysuckle, hazelnut

Viognier 2013 | peach, blood orange, floral

GLS | BTL

\$13 | \$60

\$14 | \$65

\$14 | \$65

ROSE & SPARKLING

Rose 2024 | dry, strawberry, cranberry, pomegranate, citrus

Sparkling Truth 2016 | green apple, pear, lemon tart, marzipan

\$13 | \$60

\$80

RED

Devil's Advocate 2018 | liquorice, cherry, blueberry, pepper

Pinot Noir 2019 | cherry pie, blueberry, creme brulee, coconut

Merlot 2015 | blueberry, cassis, cardamom, vanilla

Syrah 2016 | blackberry, blueberry, black pepper

Cabernet Franc 2016 | raspberry, currant, violet, black pepper

Serenata 2013 | cherry, plum, white pepper, spice

\$14 | \$60

\$14 | \$65

\$15 | \$75

\$85

\$85

\$90

PORT

Serendipity Dessert Style Port (2oz)

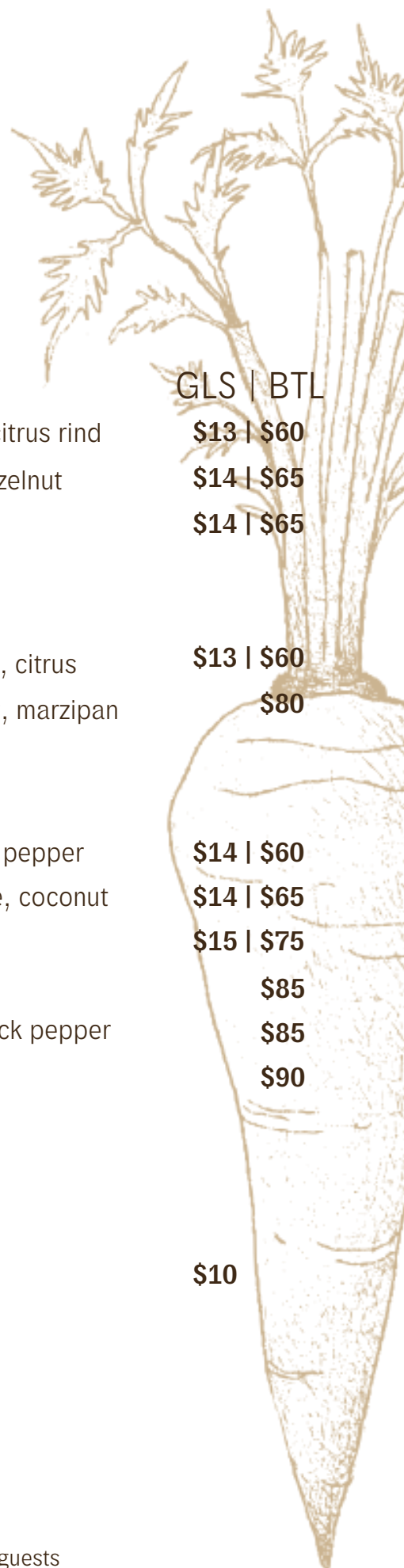
\$10

Executive Chef Tristan Bunkowski

Menu prices do not include applicable taxes.

Automatic gratuity of 20% applies to parties of 6 or more guests

Menu is subject to irregular changes based upon the seasonality of our farmers



T FOOD MENU

Food will come out at different times – we strongly encourage you share with your table for the best experience and opportunity to taste the bounty of the Okanagan.



*Chef's Tasting Menu (only available for dinner) Chefs surprise menu \$80 Per Person – 6 Courses, Family Style Experience, on and off menu, <i>*Full Table Participation Required</i>	\$80
*Wine Pairing available 3 – 6oz pairings for \$45 Per Person	
Bread Sourdough Focaccia, Extra Virgin Olive Oil, Aged Balsamic Reduction	\$13
Beans Beans, Tahini Soy Dressing, Ricotta, Romesco Sauce, Dill, Shallots	\$24
Cucumbers Feta, Fennel, Dill, Smoked Gorgonzola, Oranges, Lemon Vinaigrette, Everything Seasoning	\$24
Cabbage Miso Garlic Emulsion, Grana Padano Cheese, Breadcrumbs, Pickled Shallots, Herbs	\$24
Tomatoes Manchego, Marcona Almonds, Local Tomatoes and Melons, Strawberry Vinaigrette	\$24
Shishito Charred Peppers, Romesco Sauce, Smoked Salt	\$15
Carrots Locally Roasted Coffee Carrots, Zhoug, Cashew Ajo Blanco, Shallots	\$24
Pasta Gnudi, Sundried Tomato Pesto, Cherry Tomato	\$28
Squid Fried Humboldt Squid, Orange, Sumac Yogurt	\$25
Pork Pork Shoulder, Fermented Soy Bean Ssam Sauce, Green Onion Condiment, Kimchi, Sticky Rice and Local Lettuce	\$48
Dessert Duo A duo of house made sorbets inspired by Okanagan Terroir– Ask your server for flavors	\$8
Cheesecake Goat cheese, Pistachio Biscoff Crumb, Stonefruit Compote	\$14

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consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

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BEVERAGE LIST

COCKTAILS

HOUSE COCKTAILS

Aperol Spritz vibrant, bittersweet orange, bubbles	\$15
Pimm's No.1 fresh, gin, fruit, spice, mint	\$15
Classic Margarita refreshing, tequila, lime, salt	\$15
Spanish Gin & Tonic fever tree tonic water, herbs & botanicals	\$15

BOTTLED COCKTAILS (355 ml)

Please Beverage Co. - Vancouver, BC

MANGO, COCONUT & PANDAN layered, rich, delicious	\$9
RASPBERRY, JUNIPER & MINT fresh, bold, raspberry, mint	\$9
GRAPEFRUIT PALOMA grapefruit and lime	\$9

BEER

Abandoned Rail Brewing Co. - Naramata, BC

Marzen Bavarian Lager (473 ml) traditional, malt, toast	\$8
Future Forests West Coast IPA (473 ml) clean and refreshing, grapefruit and citrus notes	\$8

Cannery Brewing Co. - Penticton, BC

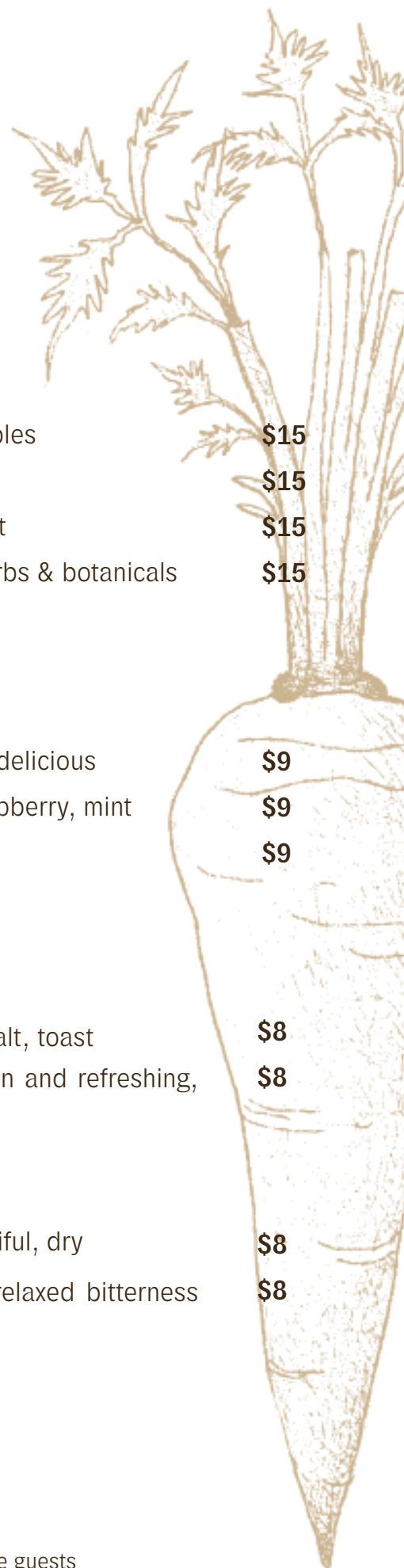
Birra Bellissima Italian Pilsner (473 ml) beautiful, dry	\$8
Hop Chowdah Hazy IPA (473 ml) juicy with relaxed bitterness and soft mouthfeel	\$8

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BEVERAGE LIST

CIDERS

Creek & Gully Cider Co. - Penticton, BC

Flora (355 ml) | english, scrumpy, apple

\$8

Summerland Heritage Cider Co. - Summerland, BC

Tuesday Original (500 ml) | robust, off-dry, complex, balanced, apple

\$15

Strubarb (500 ml) | semi-dry, Fraser Valley strawberry, Okanagan
rhubarb, hazy rosé

\$16

Mango Passion Fruit (500 ml) | fruity, semi-sweet, refreshing, and
bursting with flavor

\$16

OTHER

***Non-Alcoholic**

Lavender Lemonade | Lemon, Lavender Syrup, Soda Water

\$6

Phillips Brewing - Victoria, BC

Iota Pilsner | 0.5% Light, Malt-Driven

\$7

Phillips Soda Company (375ml)

Cola | Root Beer | Gingerale

\$4.5

San Pelligrino Sparkling Mineral Water (700ml)

\$5

Drip Coffee | free refills

\$3.5

Tea | ask your server for varieties

\$3.5

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