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WINE LIST

WHITE

Gewurztraminer 2025 | floral, rose petal, golden kiwi, lychee

Pinot Grigio 2024 | almonds, white nectarine, pear, minerality

Viognier 2025 | peach, orange blossom, tangerine, apricot

Sauvignon Blanc 2025 | honeydew, lemongrass, crisp grapefruit

GLS | BTL

\$14 | \$65

\$14 | \$65

\$14 | \$65

\$14 | \$65

ROSE & SPARKLING

Rose 2025 | dry, strawberry, cranberry, pomegranate, citrus

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

\$14 | \$65

\$85

RED

Devil's Advocate 2019 | liquorice, cherry, blueberry, pepper

Next Step 2017 | cocoa, figs, toffee, blueberry, dark cherry

Pinot Noir 2017 | 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 2014 | cherry, plum, white pepper, spice

\$15 | \$65

\$15 | \$65

\$15 | \$65

\$16 | \$90

\$90

\$90

\$95

PORT

Serendipity Dessert Wine | Port style (2oz)

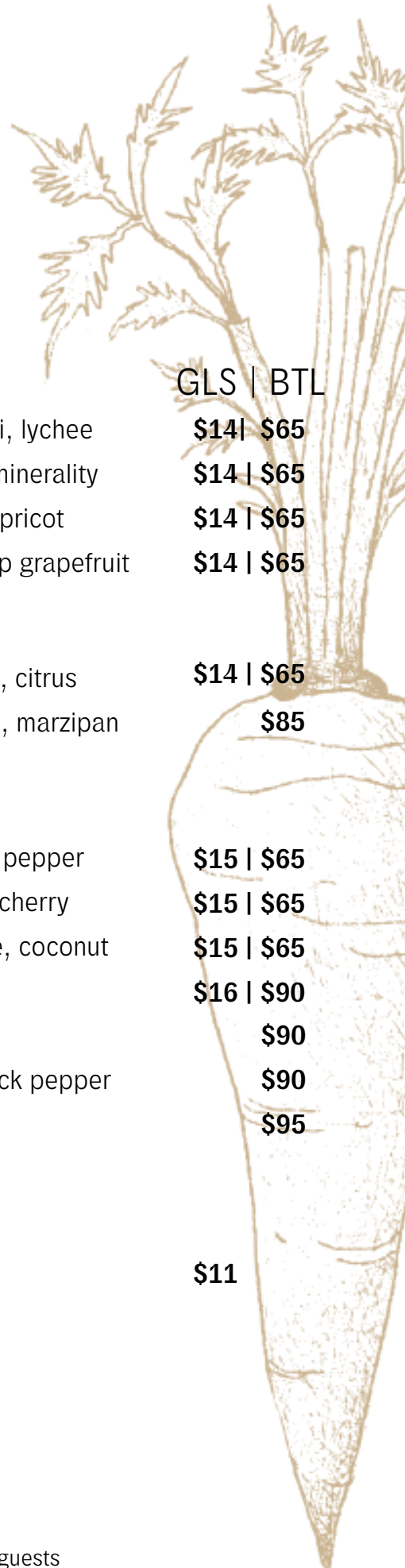
\$11

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



TK FOOD MENU

Food will come out as it is ready - the menu is created to be shared with your table, family-style, for the best experience to taste the bounty of the Okanagan

***Chef's Tasting Menu** *available during dinner service only

**Full Table Participation Required*

***Wine Pairing** | 3 - 5oz pairings for \$45 Per Person

\$90PP

Bread | Sourdough Focaccia, Seasonal Toppings, Extra Virgin Olive Oil, Balsamic Reduction

\$13

Cheese | Creekside Dairy Whipped Brie, Brown Butter Pangrattato, Apple Mostarda, Herbs, Lavash Crackers

\$20

Potato | Duck Fat Pave, Miso Aioli, Carmelized Onion Soubise

\$18

Beetroot | Okanagan Chèvre, Pistachio Vinaigrette, Candied Hazelnuts, Everything but the Bagel Seasoning

\$22

Carrots | Backyard Coffee Beans, Cashew Ajo Blanco, Pickled & Fried Shallots, Zhoug

\$22

Squash | Winter Squash, Helmut Mexican Chorizo, Chickpeas, White Wine, Caramelized Onion, Farmhouse Natural Yogurt

\$24

Kale | Lemon Honey Vinaigrette, Creekside Creamery La Belle Vallee Cheese, Marcona Almond, Apples

\$22

Squid | Fried Buttermilk Humboldt Squid, Sumac Paprika Yogurt, Charred Orange Gelée, Dill Pollen, Crispy Capers, Baby Dill

\$25

Scallops | Pressed Scallop Crudo, Spinach Pesto Vinaigrette, Pickled Asparagus, Cured Speck, Capers

\$28

TK Pasteria | Rigatoni, Smoky Tomato Vodka Ragù, Fennel Sausage, Burratini, Leek Ash, Pepperoncini Oil

\$36

Duck Confit | Shredded Confit Duck, Fennel-Honey Soy Glaze, Ssamjang Emulsion, Green Onion Relish, Kimchi, Lettuce Bibs, Sticky Rice

\$48

**substituted Duck for Oyster Mushrooms \$38*

Market Fish | Forno-Roasted Baffin Island Turbot, Béarnaise, Pickled Daikon, Apple, Herbs, Cold-Pressed Olive Oil

\$72/92/165


Please inform your server of any dietary restrictions
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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DESSERT MENU



| | |
|---|-------------|
| Olive Oil Cake Brûléed Cake, Stewed Apples, Peach Blossom Crème Anglaise & Candied Walnut | \$13 |
| Chocolate Cake Flourless Dark Chocolate Pâté, Seasonal Compote, Sablé Cookie, Tahini Mascarpone Cream, Vancouver Island Maple Salt | \$15 |
| Basque Brie Cheesecake Seasonal Fruit Compote | \$15 |
| Sorbet Golden Delicious Apple & Lovage Sorbet, Apple Mostrada | \$13 |

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BEVERAGE LIST

COCKTAILS

HOUSE COCKTAILS

- Aperol Spritz** | aperol, bubbles, soda water **\$15**
- Spanish Gin & Tonic** | fever tree tonic water, herbs, botanicals **\$15**
- Classic Margarita** | tequila, lime, salt **\$15**
- Classic Negroni** | gin, campari, sweet vermouth **\$15**
- Espresso Martini** | vodka, kahlua, espresso **\$16**

CANNED COCKTAILS | *Please Beverage Co. - Vancouver, BC*

- Raspberry, Juniper & Mint** | fresh, bold, raspberry, mint **\$8**
- Grapefruit Paloma** | grapefruit & lime **\$8**

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

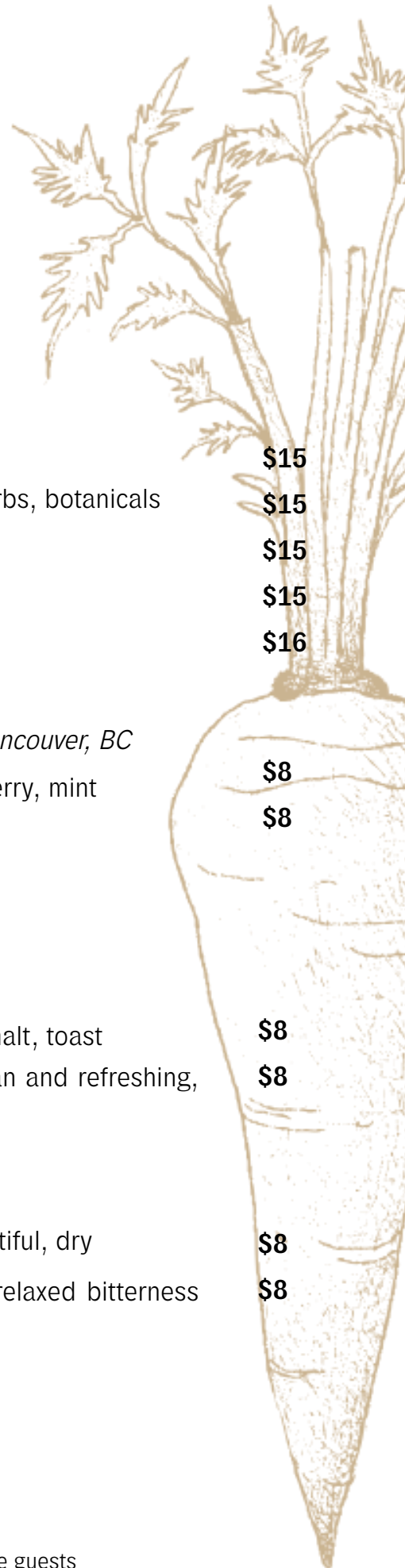
- Birra Bellissima Italian Pilsner (473 ml)** | beautiful, dry **\$8**
- Hop Chowdah Hazy IPA (473 ml)** | juicy with relaxed bitterness and soft mouthfeel **\$8**

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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
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

Phillips Brewing - Victoria, BC

iota Pilsner | 0.5% light, malt-driven

\$7

iota Pale Ale | 0.5% balanced malt and hop profiles

\$7

Lavender Lemonade | lemon, lavender syrup, simple syrup &
soda water

\$6

Plum & Palm | coconut water, black plum purée, lime juice,
simple syrup, soda water

\$7

Cola | Root Beer | Phillips Soda Company (375ml)

\$4.5

Sparkling Apple Juice | Farming Karma Fruit Co.

\$5

San Pellegrino | sparkling mineral water (700ml)

\$5

Espresso | Double shot with amaretti cookie

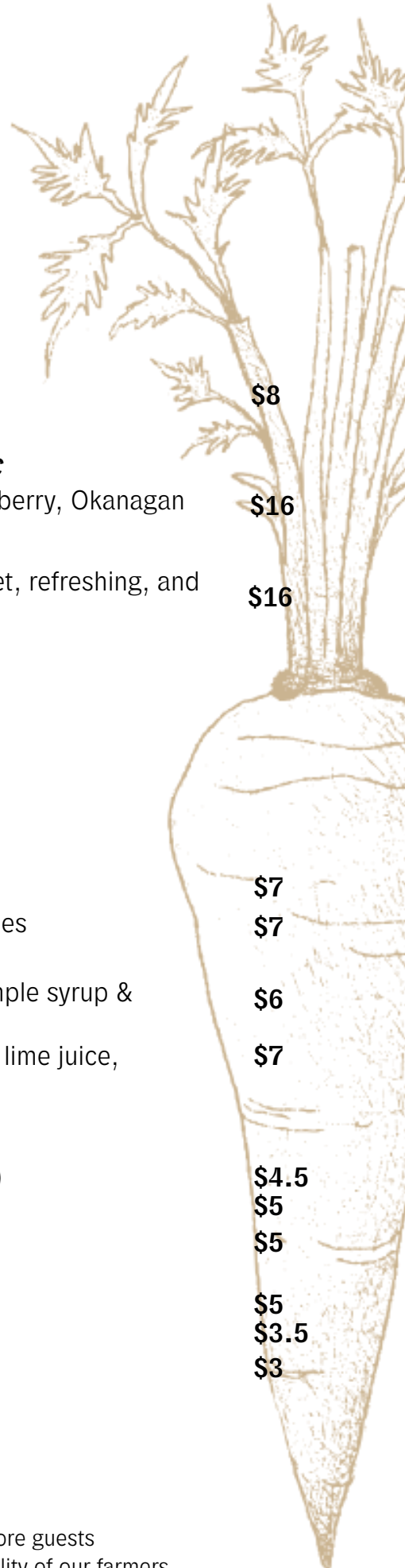
\$5

Drip Coffee | Backyard Beans Coffee Co.

\$3.5

Tea | ask your server for varieties

\$3



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