



**NK MIP**  
{ INK A M E E P }  
**CELLARS**

**WINE LIST**

WHITE WINE	3OZ	5OZ	BOTTLE
2017 PINOT BLANC	5	8	40
2017 DREAMCATCHER	5	8	40
2016 CHARDONNAY	5	8	40
2016 Q <sup>W</sup> AM Q <sup>W</sup> MT RIESLING	6	9	45
2016 Q <sup>W</sup> AM Q <sup>W</sup> MT CHARDONNAY	7	10	50
2016 MER'R'IYM WHITE MERITAGE	8	12	60
<b>ROSÉ</b>			
2017 ROSÉ	5	8	40
<b>RED WINE</b>			
2015 PINOT NOIR	6	9	45
2015 MERLOT	6	9	45
2015 TALON	7	10	50
2016 Q <sup>W</sup> AM Q <sup>W</sup> MT PINOT NOIR	9	13	65
2015 Q <sup>W</sup> AM Q <sup>W</sup> MT MERLOT	8	11	55
2015 Q <sup>W</sup> AM Q <sup>W</sup> MT SYRAH	9	13	65
2015 Q <sup>W</sup> AM Q <sup>W</sup> MT CABERNET SAUVIGNON	9	13	65
2015 MER'R'IYM RED MERITAGE	12	18	90
<b>ICEWINE</b>			
2015 Q <sup>W</sup> AM Q <sup>W</sup> MT RIESLING ICEWINE	2.5OZ 20		100

WINERY CHEF  
ORLIN GODFREY

WINEMAKERS  
RANDY PICTON & JUSTIN HALL



**NK MIP**  
{ I N K A M E E P }  
**C E L L A R S**

**LUNCH MENU**  
SERVED DAILY 11:30AM TO 3PM

**TO START**

FEATURE SOUP \$10

*Please ask your server*

GRILLED CAESAR SALAD \$12

grilled romaine lettuce, house made Caesar dressing, smoked beef jerky, parmesan

∞ 2016 MER'R'IYM WHITE MERRITAGE ∞

SEASONAL VEGETABLE SALAD

*Please ask your server*

**TO SHARE**

PRAWNS & NDJUA \$18

sautéed prawns in white wine butter sauce over spicy Ndjua Salumi, served with rustic bread

∞ 2016 CHARDONNAY ∞

GNOCCHI POUTINE \$12

home made potato gnocchi, "squeaky" cheese curds, red wine beef reduction

∞ 2014 MERLOT ∞

STUFFED JALAPENOS \$12

stuffed with cured meats & cream cheese. marinara dipping sauce

∞ 2015 PINOT NOIR ∞

CHEESE & CHARCUTERIE BOARD \$25 \*

a selection of cured meats, local cheeses, selection of

Gone Crackers & accompaniments

∞ 2017 PINOT BLANC ∞

**SIDES**

FRIES \$7

GREENS \$6

FEATURE SOUP \$6

FRY BREAD \$6

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**LUNCH MENU**  
SERVED DAILY 11:30AM TO 3PM

**MAINS**

**TOASTED CHICKEN & BRIE \$19 \***

toasted green olive loaf, chicken breast, Upper Bench U & Brie, "WTF" oyster mushrooms served with mixed greens, feature soup, or fries

∞ 2016 Q<sup>W</sup>AM Q<sup>W</sup>MT PINOT NOIR ∞

**BISON STEAK SANDWICH \$18**

grilled bison, caramelized onions, artisan baguette, red wine demi glace served with mixed greens, feature soup, or fries

∞ 2015 MER'R'IYM RED MERITAGE ∞

**CHEF'S EGG FEATURE**

*Please ask your server*

**NK'MIP PATIO BURGER \$17 \***

house made beef & pork patty, clothbound cheddar, pickled red onion, grainy mustard, aioli served with mixed greens, feature soup, or fries

Vegetarian option available

∞ 2015 Q<sup>W</sup>AM Q<sup>W</sup>MT MERLOT ∞

**SALMON & FRY BREAD \$24**

pan seared sockeye salmon fillet, warm sweet potato salad, fry bread, dill butter

∞ 2016 Q<sup>W</sup>AM Q<sup>W</sup>MT PINOT NOIR ∞

**SEASONALLY INSPIRED VEGETABLE LASAGNA \$16**

In-house made pasta, ricotta and béchamel

∞ 2016 MER'R'IYM WHITE MERITAGE ∞

**RABBIT POT PIE \$24**

Slow braised rabbit, vegetables and sage topped with puff pastry served with mixed greens

∞ 2016 Q<sup>W</sup>AM Q<sup>W</sup>MT CHARDONNAY ∞

ITEMS MARKED \* CAN BE MADE GLUTEN FREE FOR AN ADDITIONAL \$2 CHARGE

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**LUNCH MENU**  
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**KIDS MENU**

**VEGGIES & DIP \$8**

assorted sliced vegetables with homemade "ranch" dressing

**MOZZA STICKS \$8**

served with homemade marinara sauce

**CHICKEN FINGERS & FRIES \$10**

house breaded chicken tenders & french fries  
served with plum sauce

**MAC & CHEESE \$10**

macaroni covered in house - made cheese sauce

**DESSERT**

**DOODLEBUGS CHOCOLATE TRIO \$9**

assortment of hand crafted chocolates

**CITRUS CHEESECAKE \$9**

chocolate chip cookie crust

**TIRAMISU \$9**

Wolf Tree Coffee

**ROBERTO'S GELATO \$6**

local gelato & sorbeto

*Please ask your server for daily selection*

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**LUNCH MENU**  
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**REFRESHMENTS**

VIVERAU STILL WATER COMPLIMENTARY

VIVERAU SPARKLING 750 ML 5

OKANAGAN APPEESSENCE 750 ML 12

SAN PELLEGRINO ARANCIATA OR LIMONATA 355ML 4

APPLE OR ORANGE JUICE 4

COKE, DIET COKE, 7-UP OR BRISK ICE TEA 4

WOLF TREE COFFEE 2-CUP FRENCH PRESS 5

DAVIDS TEA BLACK, GREEN OR PEPPERMINT 4

We proudly support our local and  
artisanal farmers and purveyors.

Throughout our season we use Amazia Farms,  
Festers peppers, What the Fungus, Wolf Tree Coffee,  
Two Rivers Meats and Upper Bench  
Creamery to name a few.

Please ask us about them and where to find  
their amazing products.

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