

**NK MIP**  
 { I N K A M E E P }  
**CELLARS**

**SUNSET WINE  
 LOUNGE**

WHITE WINE	3 OZ	5 OZ	BOTTLE
2018 PINOT BLANC	5	8	40
2018 DREAMCATCHER	5	8	40
2016 CHARDONNAY	6	9	42
2017 Q <sup>W</sup> AM Q <sup>W</sup> MT RIESLING	7	10	48
2017 Q <sup>W</sup> AM Q <sup>W</sup> MT CHARDONNAY	8	11	55
2017 MER'R'IYM WHITE MERITAGE	9	13	65
<b>ROSÉ</b>			
2017 ROSÉ	5	8	40
<b>RED WINE</b>			
2017 PINOT NOIR	6	9	45
2016 MERLOT	6	9	45
2016 TALON	7	10	50
2016 Q <sup>W</sup> AM Q <sup>W</sup> MT PINOT NOIR	10	14	70
2016 Q <sup>W</sup> AM Q <sup>W</sup> MT MERLOT	9	12	60
2016 Q <sup>W</sup> AM Q <sup>W</sup> MT SYRAH	10	14	70
2016 Q <sup>W</sup> AM Q <sup>W</sup> MT CABERNET SAUVIGNON	10	14	70
2017 MER'R'RIYM RED MERITAGE	12	18	90
<b>ICEWINE</b>			
	2.5 OZ		
2016 Q <sup>W</sup> AM Q <sup>W</sup> MT RIESLING ICEWINE	20		100

**FEATURE WINE FLIGHTS**

**FAVOURITES \$20**

2018 DREAMCATCHER, 2017 ROSÉ, 2016 TALON

**Q<sup>W</sup>AM Q<sup>W</sup>MT \$30**

2017 Q<sup>W</sup>AM Q<sup>W</sup>MT RIESLING, 2016 Q<sup>W</sup>AM Q<sup>W</sup>MT PINOT NOIR, 2016 Q<sup>W</sup>AM Q<sup>W</sup>MT MERLOT

**SNACKS**

**CHEESE & CHARCUTERIE BOARD \$25**

a selection of cured meats, local cheeses, selection of  
 Gone Crackers & accompaniments

**BISON CARPACCIO \$**

thinly sliced bison served with arugula, mustard aioli and parmesan

**SEARED AHI TUNA \$**

crusted with sesame seeds, seared medium rare served with chili oil, pea puree

**MARINATED OLIVES \$9**

a selection of olives marinated in dreamcatcher and lemon zest

**CRUDITÉ & DIP \$8**

fresh veggies served with house made ranch

**WINERY CHEF**  
 ORLIN GODFREY

**WINEMAKERS**  
 RANDY PICTON & JUSTIN HALL