



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

WINE LIST

WHITE WINE	3OZ	5OZ	BOTTLE
2018 PINOT BLANC	5.5	9	45
2018 DREAMCATCHER	5.5	9	45
2017 CHARDONNAY	6	9.5	47.5
2018 Q ^{WAM} Q ^{WMT} RIESLING	7	12	60
2017 Q ^{WAM} Q ^{WMT} CHARDONNAY	8	14	72
2017 MER'R'IYM WHITE MERITAGE	9	15	75
ROSÉ			
2018 ROSÉ	5.5	9	45
RED WINE			
2017 MERLOT	6.5	11	55
2016 TALON	7	12	60
2017 Q ^{WAM} Q ^{WMT} PINOT NOIR	9.5	16	85
2016 Q ^{WAM} Q ^{WMT} MERLOT	9	15	75
2016 Q ^{WAM} Q ^{WMT} SYRAH	9.5	16	85
2016 Q ^{WAM} Q ^{WMT} CABERNET SAUVIGNON	9.5	16	85
2016 MER'R'IYM RED MERITAGE	13	22	110
ICEWINE			
2018 Q ^{WAM} Q ^{WMT} RIESLING ICEWINE	2.5OZ		20
			100

FEATURE FLIGHTS

(3OZ EACH WINE)

FAVOURITES FLIGHT \$18

DREAMCATCHER, ROSÉ, TALON

Q^{WAM} Q^{WMT} FLIGHT \$25.5

Q^{WAM} Q^{WMT} RIESLING, Q^{WAM} Q^{WMT} PINOT NOIR,
Q^{WAM} Q^{WMT} MERLOT





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C E L L A R S

LUNCH MENU
SERVED DAILY 11:30AM TO 4PM

TO START

FEATURE SOUP \$10

created by our Chefs with local ingredients our farmers deliver to us daily

PRAWNS & NDJUA \$18

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

∞ Q^WAM Q^WMT RIESLING ∞

GNOCCHI POUTINE \$14

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

∞ TALON ∞

SEASONAL VEGETABLE SALAD \$MP

created by our Chefs with local ingredients our farmers deliver to us daily

CHEESE & CHARCUTERIE BOARD \$28

a selection of cured meats, local cheeses,
olive loaf crostini & accompaniments

∞ ROSÉ ∞

WINERY CHEF
ORLIN GODFREY

WINEMAKERS
RANDY PICTON & JUSTIN HALL





MAINS

CHEF'S FEATURE \$MP

created by our Chefs with local ingredients our farmers deliver to us daily

LENTIL & CAULIFLOWER TACOS \$18

corn flour tortillas, 'Fine Point Farms' romaine, red onion, cilantro
stone fruit salsa

∞ Q^WAM Q^WMT CHARDONNAY ∞

BRAISED BISON SANDWICH \$20

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

∞ Q^WAM Q^WMT CABERNET SAUVIGNON ∞

NK'MIP PATIO BURGER \$19

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

Vegetarian option available

∞ Q^WAM Q^WMT SYRAH ∞

SALMON & FRY BREAD CRISPS \$24

pan seared sockeye salmon fillet, warm sweet potato purée, fry bread crisps,
garnished with pickled beets and mixed greens

∞ Q^WAM Q^WMT PINOT NOIR ∞

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LUNCH MENU
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KIDS MENU

VEGGIES & DIP \$8

assorted sliced vegetables with homemade "ranch" dressing

CHICKEN FINGERS & FRIES \$10

house breaded chicken tenders and french fries
served with plum sauce

MAC & CHEESE \$10

macaroni covered in house - made cheese sauce

DESSERT

WILD SWEETS \$TBC

Double Origin Spirit Cocoa Bean-To-Bar Truffles
trio of hand crafted chocolates

SPONGE TOFFEE WITH SASKATOON BERRY GELATO \$9

Chocolate dipped sponge toffee, saskatoon berry coulee
and Talon saskatoon berry sorbetto

ROBERTO'S GELATO \$6

local gelato & sorbetto
Please ask your server for daily selection

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NON-ALCOHOLIC BEVERAGES

Vivereau Still Water - Complimentary

Vivereau Sparkling 750 ml \$5

Okanagan Apple Essence 750 ml \$12

San Pellegrino Aranciata or Limonata \$4

Apple or Orange Juice \$4

Coke, Diet Coke, 7-Up, Ginger Ale or Brisk Iced Tea \$4

Wolf Tree Coffee 2-cup French Press \$5

Tea \$4

(Earl Grey, English Breakfast, Ginger-Orange Blossom, Peppermint,
Green Jasmine, Chamomile)

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,
Upper Bench Creamery
and Two Rivers Meats to name a few.

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

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