

NK MIP

{ INK 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 ^W AM Q ^W MT RIESLING	7	12	60
2017 Q ^W AM Q ^W MT 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 ^W AM Q ^W MT PINOT NOIR	9.5	16	85
2016 Q ^W AM Q ^W MT MERLOT	9	15	75
2016 Q ^W AM Q ^W MT SYRAH	9.5	16	85
2016 Q ^W AM Q ^W MT CABERNET SAUVIGNON	9.5	16	85
2016 MER'R'IYM RED MERITAGE	13	22	110
ICEWINE			
	2.5OZ		
2016 Q ^W AM Q ^W MT RIESLING ICEWINE	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 ∞

BISON CARPACCIO \$15

thinly sliced bison served with arugula, mustard mayonnaise and parmesan

∞ MER'R'IYM WHITE MERITAGE ∞

SEARED AHI TUNA \$15

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

∞ DREAMCATCHER ∞

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 EGG 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 ∞

'BOAR' CHETTA \$19

toasted ciabatta, garlic thyme rubbed boar loin and belly, tomato almond relish
served with mixed greens, feature soup, or fries

∞ Q^WAM Q^WMT RIESLING ∞

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 ∞

SEASONALLY INSPIRED VEGETABLE LASAGNA \$20

in-house made pasta, ricotta and béchamel

∞ Q^WAM Q^WMT MERLOT ∞

CHEF'S SEAFOOD FEATURE \$MP

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

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C E L L A R S

LUNCH MENU
SERVED DAILY 11:30AM TO 4PM

KIDS MENU

VEGGIES & DIP \$8

assorted sliced vegetables with homemade "ranch" dressing

GRILLED CHEESE \$10

toasted focaccia, melted cheddar served with french fries

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

DOODLEBUGS CHOCOLATE TRIO \$9

assortment of hand crafted chocolates

HOUSE-MADE ROULADE \$9

rolled sponge cake, filled with chantilly cream,
topped with a seasonal fruit compote

TIRAMISU \$9

Wolf Tree Coffee dipped lady fingers, mascarpone, cocoa powder

ROBERTO'S GELATO \$6

local gelato & sorbetto

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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

Pure Leaf 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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