

SEE YA LATER RANCH



Shared Plates

Warm Brie, Grilled Fruit, Orchard Berry
Honey Drizzle with SYL Grilled Pita
Wine Pairing: *Jimmy My Pal* \$15.00

House Hummus with Flavors of Cumin
and Lemon, SYL Grilled Pita, Fresh Cucumber
Wine Pairing: *Pinot Gris or Riesling* \$14.00

Salads

Shaved Fennel and Apple Salad
Hung Yogurt, Stolen Plum Vinaigrette
Cucumber, Candied Sunflower Seeds
Wine Pairing: *Pinot Gris* \$12.00

Soup

Okanagan Apple Butternut Curried
Mulligatawny Soup, Coconut
Cream, Chicken, Fragrant Curry
Wine Pairing: *Gewurztraminer* \$12.00

House-made Smoked Chorizo on a Classic
Caesar Salad, SYL Dressing, Pesto Grilled
Pita, Crispy Lettuce
Wine Pairing: *Gewurztraminer* \$14.00

Summer Plates Served with Potato Salad

Shredded Spit Roasted Chicken Sandwich,
Hummus, Cucumber, SYL Brined Slaw,
Feta Basil Mayo, Stuffed in a Grilled Kaiser
Wine Pairing: *Rover* \$15.00

Great Canadian Grilled Back Bacon Sandwich,
Roasted Red Pepper and Onion Jam, House
Fermented Ranch Pickles, Slaw, Grilled Kaiser
Wine Pairing: *Pinot Noir* \$16.00

Duck Sausage Chili with Local Butternut
Squash and Borlotti Beans, Served Over
Herbed Couscous with Oil Brushed Pita
Wine Pairing: *Major's Block* \$16.00

Winemakers: Dave Carson and David Saysomsack

