

SEE YA LATER RANCH

TO SHARE

Gold Medal Chardonnay Cheese Pot Fondue \$18

Fermented chili Canadian cheddar, piquillo peppers & house fresh chorizo
Ideal with SYL Chardonnay or SYL Rover

Double Down Dip \$13

White Bean and Sundried Tomato Dip & House Black Bean Hummus
SYLR Tortilla & fresh cucumber
Ideal with a White Wine Flight – Three 2oz glasses \$10

SYLR Charcuterie for 2 \$24

Chicken Liver Pate with Icewine Jelly, Red Wine Cured Bresaola,
Pork Rillettes, Soppressata, Darin's Blackberry Mustard, Valley Pickle
Ideal with a Red Wine Flight – Three 2oz glasses \$12

SYLR BOWLS

SYL Signature Rocket Salad \$16

Pasta with Basil Pesto/Balsamic Dressing, Arugula, roasted pine nuts,
sweet bell peppers, tomatoes, fresh basil and parmesan.
Enjoy with any SYL Award Winning Wine!

Ranch Chicken Club House Salad \$14

Chicken Breast, Barrel Oak Smoked Bacon,
Creamy Sun Dried Tomato Black Pepper Dressing
Ideal with SYL Chardonnay and SYL Pinot Noir

Majors' Pulled Portobello Quinoa Salad \$15

Majors' Block wine braised Portobello, Feta Cheese,
Raisins, Candied Pumpkin seeds
Fresh garden veggies, Sherry Vinaigrette
Ideal with SYL Pinot Gris or Major's Block

Roasted Shrimp Corn Bisque \$16

Paprika croutons
Ideal with SYL Chardonnay

Velvet cream of roasted cauliflower Soup (v) \$10

Pickled Fennel and lemon olive oil
Ideal with SYL Riesling

SYLR MAINS

SYLR Barrel Oak Smoked Baby Back Ribs \$18

Local Crabapple BBQ Sauce for Dipping, Campfire beans, Brined Beet Slaw
Ideal with SYL Rover or Ping

Roasted Vegetable Panini \$12

Peppers, Mushrooms and Onions with Monterey Jack Cheese, Brined Beet Slaw
Ideal with SYL Chardonnay or Pinot Noir

Turkey Panini \$14

Turkey Breast, Monterey Jack Cheese, Brined Beet Slaw, blackberry mustard
Ideal with SYL Jimmy My Pal, Pinot Noir or Major's Block