

SEE YA LATER RANCH



To Share

SYL Charcuterie

\$26

Selection of Cured Meat, Okanagan Cheese, House Marinated Vegetables & Olives.

Wine Pairing suggestion: White: SYL Chardonnay, Red: Rover (Shiraz-Viognier)

Cheese Board

\$22

Revolving Selection of 3 Okanagan Cheeses accompanied by SYL Chutney and Warm Bread.

Wine Pairing suggestion: White: Ice wine, Red: SYL Pinot Noir

Darm Olives

\$12

Herb Infused Marinated Olives with Baguette.

Wine Pairing suggestion: White: SYL Pinot Gris

Surf N Turf

\$18

Black Pepper and Herb Crusted Beef Carpaccio with Truffle Greens and Shaved Pecorino & SYL Cured BC Salmon with Elderberry Salad. Served with Crostini.

Wine Pairing suggestion: White: Legacy Chardonnay, Red: Majors Block (Blend)

Appetizers

Seasonal Soup

\$8

Duck Confit Rillettes with Truffle Crostini

\$12

Wine Pairing suggestion: Sparkling Brut

SYL Green Salad

\$12

Local Baby Greens, Fresh Berries, Pickled Local Farm Vegetables, Elderberry Vinaigrette.

Add Chicken or Char 5\$

Wine Pairing suggestion: Rose: Nelly



Mains

Braised Beef Sandwich

\$18

Rover Braised Beef, SYL Pickled Onions, Spicy Greens, Rosemary Aioli on Toasted Ciabatta.
Served with Potato Salad.

Wine Pairing suggestion: Red: SYL Ping (Meritage)

Duck Confit

\$18

Crispy Duck Leg Served with Baby Greens, Toasted Pine Nuts & Cherry Balsamic Vinaigrette.

Wine Pairing suggestion: Red: Legacy Pinot Noir

Pan Seared BC Char

\$18

Seasonal Accompaniments.

Wine Pairing suggestion: White: Jimmy My Pal (Chardonnay-Pinot Gris)

Pasta

\$13

Cherry Tomatoes, Crumbled Feta, Basil Olive Oil.

Add Chicken or Char \$5

Wine Pairing suggestion: White: SYL Pinot Gris