

# NK MIP

{ INKAMEEP }

## CELLARS

LUNCH MENU  
SERVED DAILY 11AM TO 4PM

### TO START

**duck fat potatoes** 17

ponzu aioli | furikake  
∞ CHARDONNAY ∞

**seasonal soup** 14

house made sourdough focaccia

**marinated feta** 14

mint | sourdough focaccia  
∞ ROSE ∞

**greens** 15

artisanal lettuce blend | arugula | cucumber  
roasted grapes | red onion | puffed quinoa | radish  
house dressing  
∞ PINOT BLANC ∞

### TO SHARE

**charcuterie and cheese** 28

assorted cured meats | cheeses | pickles  
preserves | breads  
add cheese or charcuterie: 5  
∞ ROSE ∞

**burrata feature** 26

created with local seasonal ingredients  
∞ DREAMCATCHER ∞

### add ons

fries 6 | bread 4 | salad 6  
soup 6 | burrata 10

### MAINS

**brant lake wagyu beef burger** 21

umami aioli | smoked bacon | aged cheddar | pepper greens | spruce butter |  
choice of side  
∞ Q<sup>W</sup>AM Q<sup>W</sup>MT CABERNET SAUVIGNON ∞  
vegetarian option available

**fried chicken taco** 19

grilled corn tortilla | pear butter | onion piccalilli | cotija cheese  
cilantro | pickled jalapeño | lime  
∞ DREAMCATCHER ∞  
substitute braised bison \$4

**rigatoni** 26

celeriac cream | boar bacon | roasted mushrooms | lemon and  
tomato bread crumb | nutritional yeast | pecorino  
∞ Q<sup>W</sup>AM Q<sup>W</sup>MT PINOT NOIR ∞

**clams** 24

elk chorizo | white wine | garlic | thyme | pearl couscous | crusty bread  
∞ Q<sup>W</sup>AM Q<sup>W</sup>MT CHARDONNAY ∞

**road 17 arctic char** 32

Sweet corn velouté | potato | seasonal vegetable  
bacon | pickled mustard seed  
∞ MƏ'R'RIYM WHITE MERITAGE ∞

**braised bison short ribs** 33

choice of spicy red chili or zesty chimichurri sauce | artisanal greens  
∞ MƏ'R'RIYM RED MERITAGE ∞

**CULINARY TEAM**  
CHEF- IAN STILBORN  
SOUS CHEF- COLTON HAUER

**WINEMAKING TEAM**  
RANDY PICTON & JUSTIN HALL

# NK MIP

{ INKAMEEP }

## CELLARS

## DRINK LIST

### BY THE GLASS

<b>WHITE</b>	<b>3oz</b>	<b>6oz</b>	<b>ROSÉ</b>	<b>3oz</b>	<b>6oz</b>
2020 Pinot Blanc	5.5	10	2020 Winemakers Rosé	6	10
2020 Dreamcatcher	6.5	11			
2019 Chardonnay	6	10	<b>RED</b>		
2019 Q <sup>w</sup> am Q <sup>w</sup> mt Chardonnay	8	15	2018 Merlot	6.5	11
			2019 Q <sup>w</sup> am Q <sup>w</sup> mt Pinot Noir	9.5	16
<b>ICEWINE</b>	<b>2.5oz</b>	<b>Btl</b>	2018 Q <sup>w</sup> am Q <sup>w</sup> mt Syrah	9.5	16
2018 Q <sup>w</sup> am Q <sup>w</sup> mt Riesling Icewine	20	140	2018 Q <sup>w</sup> am Q <sup>w</sup> mt Cabernet Sauvignon	9.5	16

### BY THE BOTTLE

<b>WHITE</b>		<b>RED</b>	
2020 Pinot Blanc	43	2018 Merlot	47
2020 Dreamcatcher	47	2019 Q <sup>w</sup> am Q <sup>w</sup> mt Pinot Noir	70
2019 Chardonnay	43	2018 Q <sup>w</sup> am Q <sup>w</sup> mt Syrah	70
2019 Q <sup>w</sup> am Q <sup>w</sup> mt Chardonnay	65	2018 Q <sup>w</sup> am Q <sup>w</sup> mt Cabernet Sauvignon	70
2019 Mə'r'ryim White Meritage	75	2017 Mə'r'ryim Red Meritage	110
<b>ROSÉ</b>	<b>43</b>		

### FROM THE VALLEY

<b>JACKSON-TRIGGS ENTOURAGE</b> methode classique sparkling wine	<b>gls 15</b>	<b>btl 60</b>
<b>CANNERY BREWERY</b> lakeboat lager or anarchist pale ale	<b>355ml</b>	<b>6.5</b>

### NON—ALCOHOLIC

<b>VIVREAU FILTERED WATER</b> Still (complimentary)		<b>JUICE</b>	
Sparkling 750ml (refillable)	5	Okanagan Apple Essence	5
		Orange	4
<b>COFFEE</b>		Apple	4
Wolf Tree Wolf Cub		San Pellegrino Limonata	4
2 - cup Bodum	5		
8 - cup Bodum	10	<b>TEA</b>	4
		Red Rose, Earl Grey, Mint, Green, Chamomile	
<b>SODA</b>	5		
Phillip's Cola, Root Beer, Orange & Ginger Ale			
Boylan Bottling Diet Cola			