

SEE YA LATER RANCH

TO SHARE

Gold Medal Chardonnay Cheese Pot Fondue

Fermented chili Canadian cheddar, piquillo peppers & house fresh chorizo
\$18

Ideal with SYL Chardonnay or SYL Rover

Double Down Dip

White Bean and Sundried Tomato Dip & House Black Bean Hummus
SYLR Tortilla & fresh cucumber
\$12

Ideal with a Wine Flight – Three 2oz glasses \$11

SYLR Charcuterie for 2

Chicken Liver Pate with Icewine Jelly, Red Wine Cured Bresaola,
Pork Rillettes, Soppressata, Darin's Blackberry Mustard, Valley Pickle
\$24

Ideal with a Wine Flight – Three 2oz glasses \$11

SYLR BOWLS

Ranch Chicken Club House Salad

Chicken Breast, Barrel Oak Smoked Bacon, Cucumber
Served with Creamy Sun Dried Tomato Black Pepper Dressing
\$12

Ideal with SYL Pinot Gris and SYL Pinot Noir

Majors' Pulled Portobello Quinoa Salad

Majors' Block wine braised Portobello, Feta Cheese, Raisins, Candied Pumpkin seeds
Fresh garden veggies, Served with a Sherry Vinaigrette
\$14

Ideal with SYL Pinot Gris or Major's Block

Roasted Shrimp Corn Bisque

Paprika croutons
\$12

Ideal with SYL Riesling

Velvet cream of roasted cauliflower Soup

Roasted garlic and lemon olive oil (v)
\$12

Ideal with SYL Chardonnay

SYLR MAINS

SYLR Barrel Oak Smoked Baby Back Ribs

Local Crabapple BBQ Sauce for Dipping, Campfire beans, Brined Beet Slaw
\$18

Ideal with SYL Ping or Major's Block

Double Stacked Tortilla with Braised Chicken in Green Salsa

Campfire beans, Brined Beet Slaw & chipotle cream
\$12

Ideal with SYL Jimmy My Pal or Pinot Noir

Turkey Panini

Turkey Breast, Provolone Cheese, Brined Beet Slaw, blackberry mustard
\$14

Ideal with SYL Pinot Gris