



NK MIP
{ INK A M E E P }
CELLARS

WINE LIST

WHITE WINE	3OZ	5OZ	BOTTLE
2017 PINOT BLANC	5	8	40
2017 DREAMCATCHER	5	8	40
2016 CHARDONNAY	5	8	40
2016 Q ^W AM Q ^W MT RIESLING	6	9	45
2016 Q ^W AM Q ^W MT CHARDONNAY	7	10	50
2016 MER'R'IYM WHITE MERITAGE	8	12	60
ROSÉ			
2017 ROSÉ	5	8	40
RED WINE			
2015 PINOT NOIR	6	9	45
2015 MERLOT	6	9	45
2015 TALON	7	10	50
2016 Q ^W AM Q ^W MT PINOT NOIR	9	13	65
2015 Q ^W AM Q ^W MT MERLOT	8	11	55
2015 Q ^W AM Q ^W MT SYRAH	9	13	65
2015 Q ^W AM Q ^W MT CABERNET SAUVIGNON	9	13	65
2015 MER'R'IYM RED MERITAGE	12	18	90
ICEWINE			
2015 Q ^W AM Q ^W MT RIESLING ICEWINE	2.5OZ 20		100

WINERY CHEF
ORLIN GODFREY

WINEMAKERS
RANDY PICTON & JUSTIN HALL





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C E L L A R S

LUNCH MENU
SERVED DAILY 11:30AM TO 3PM

TO START

FEATURE SOUP \$10

Please ask your server

GRILLED CAESAR SALAD \$12

grilled romaine lettuce, house made Caesar dressing, smoked beef jerky, parmesan

∞ 2016 MER'R'IYM WHITE MERRITAGE ∞

SEASONAL VEGETABLE SALAD

Please ask your server

TO SHARE

PRAWNS & NDJUA \$18

sautéed prawns in white wine butter sauce over spicy Ndjua Salumi, served with rustic bread

∞ 2016 CHARDONNAY ∞

GNOCCHI POUTINE \$12

home made potato gnocchi, "squeaky" cheese curds, red wine beef reduction

∞ 2014 MERLOT ∞

STUFFED JALAPENOS \$12

stuffed with cured meats & cream cheese. marinara dipping sauce

∞ 2015 PINOT NOIR ∞

CHEESE & CHARCUTERIE BOARD \$25 *

a selection of cured meats, local cheeses, selection of

Gone Crackers & accompaniments

∞ 2017 PINOT BLANC ∞

SIDES

FRIES \$7

GREENS \$6

FEATURE SOUP \$6

FRY BREAD \$6

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LUNCH MENU
SERVED DAILY 11:30AM TO 3PM

MAINS

TOASTED CHICKEN & BRIE \$19 *

toasted green olive loaf, chicken breast, Upper Bench U & Brie, "WTF" oyster mushrooms served with mixed greens, feature soup, or fries

∞ 2016 Q^WAM Q^WMT PINOT NOIR ∞

BISON STEAK SANDWICH \$18

grilled bison, caramelized onions, artisan baguette, red wine demi glace served with mixed greens, feature soup, or fries

∞ 2015 MER'R'IYM RED MERITAGE ∞

CHEF'S EGG FEATURE

Please ask your server

NK'MIP PATIO BURGER \$17 *

house made beef & pork patty, clothbound cheddar, pickled red onion, grainy mustard, aioli served with mixed greens, feature soup, or fries

Vegetarian option available

∞ 2015 Q^WAM Q^WMT MERLOT ∞

SALMON & FRY BREAD \$24

pan seared sockeye salmon fillet, warm sweet potato salad, fry bread, dill butter

∞ 2016 Q^WAM Q^WMT PINOT NOIR ∞

SEASONALLY INSPIRED VEGETABLE LASAGNA \$16

In-house made pasta, ricotta and béchamel

∞ 2016 MER'R'IYM WHITE MERITAGE ∞

RABBIT POT PIE \$24

Slow braised rabbit, vegetables and sage topped with puff pastry served with mixed greens

∞ 2016 Q^WAM Q^WMT CHARDONNAY ∞

ITEMS MARKED * CAN BE MADE GLUTEN FREE FOR AN ADDITIONAL \$2 CHARGE

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KIDS MENU

VEGGIES & DIP \$8

assorted sliced vegetables with homemade "ranch" dressing

MOZZA STICKS \$8

served with homemade marinara sauce

CHICKEN FINGERS & FRIES \$10

house breaded chicken tenders & french fries
served with plum sauce

MAC & CHEESE \$10

macaroni covered in house - made cheese sauce

DESSERT

DOODLEBUGS CHOCOLATE TRIO \$9

assortment of hand crafted chocolates

CITRUS CHEESECAKE \$9

chocolate chip cookie crust

TIRAMISU \$9

Wolf Tree Coffee

ROBERTO'S GELATO \$6

local gelato & sorbeto

Please ask your server for daily selection

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REFRESHMENTS

VIVERAU STILL WATER COMPLIMENTARY

VIVERAU SPARKLING 750 ML 5
OKANAGAN APPEESSENCE 750 ML 12
SAN PELLEGRINO ARANCIATA OR LIMONATA 355ML 4
APPLE OR ORANGE JUICE 4
COKE, DIET COKE, 7-UP OR BRISK ICE TEA 4
WOLF TREE COFFEE 2-CUP FRENCH PRESS 5
DAVIDS TEA BLACK, GREEN OR PEPPERMINT 4

We proudly support our local and
artisanal farmers and purveyors.
Throughout our season we use Amazia Farms,
Festers peppers, What the Fungus, Wolf Tree Coffee,
Two Rivers Meats and Upper Bench
Creamery to name a few.

Please ask us about them and where to find
their amazing products.

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