

# NK MIP

{ INKAMEEP }

## CELLARS

LUNCH MENU  
SERVED DAILY 11AM TO 4PM

### TO START

**duck fat potatoes** 18

ponzu aioli | furikake  
∞ CHARDONNAY ∞

**seasonal soup** 14

house made sourdough focaccia

**marinated feta** 15

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** 29

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

**burrata feature** 27

created with local seasonal ingredients  
∞ DREAMCATCHER ∞

### add ons

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

### MAINS

**brant lake wagyu beef burger** 22

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** 20

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

**rigatoni** 27

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 ∞

**wild sockeye salmon** 36

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

**braised bison short ribs** 34

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

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## CELLARS

## DRINK LIST

### BY THE GLASS

WHITE	3oz	6oz	ROSÉ	3oz	6oz
2020 Pinot Blanc	5.5	10	2020 Winemakers Rosé	8.5	14.5
2020 Dreamcatcher	6.5	11			
2020 Q <sup>w</sup> am Q <sup>w</sup> mt	8	15	<b>RED</b>		
Riesling			2019 Merlot	6.5	11
2019 Chardonnay	6	10	2019 Talon	8	14
2019 Q <sup>w</sup> am Q <sup>w</sup> mt	8	15	2019 Q <sup>w</sup> am Q <sup>w</sup> mt	9.5	16
Chardonnay			Pinot Noir		
			2018 Q <sup>w</sup> am Q <sup>w</sup> mt Syrah	9.5	16
<b>ICEWINE</b>	<b>2.5oz</b>	<b>Btl</b>	2018 Q <sup>w</sup> am Q <sup>w</sup> mt	9.5	16
2018 Q <sup>w</sup> am Q <sup>w</sup> mt	30	150	Cabernet Sauvignon		
Riesling Icewine					

### BY THE BOTTLE

WHITE		RED	
2020 Pinot Blanc	43	2019 Merlot	47
2020 Dreamcatcher	47	2019 Talon	55
2020 Q <sup>w</sup> am Q <sup>w</sup> mt	65	2019 Q <sup>w</sup> am Q <sup>w</sup> mt	70
Riesling		Pinot Noir	
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	65	2018 Q <sup>w</sup> am Q <sup>w</sup> mt	70
Chardonnay		Cabernet Sauvignon	
2020 Mə'r'ryim	75	2017 Mə'r'ryim	110
White Meritage		Red Meritage	
<b>ROSÉ</b>	56		
2020 Winemakers Rosé			

### FROM THE VALLEY

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

### NON-ALCOHOLIC

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