



NK MIP
{ I N K A M E E P }
C E L L A R S

WINE LIST

WHITE WINE	3OZ	5OZ	BOTTLE
2018 PINOT BLANC	5	8	40
2018 DREAMCATCHER	5	8	40
2016 CHARDONNAY	6	9	42
2017 Q ^W AM Q ^W MT RIESLING	7	10	48
2017 Q ^W AM Q ^W MT CHARDONNAY	8	11	55
2017 MER'R'IYM WHITE MERITAGE	9	13	65
ROSÉ			
2018 ROSÉ	5	8	40
RED WINE			
2017 PINOT NOIR	6	9	45
2016 MERLOT	6	9	45
2016 TALON	7	10	50
2017 Q ^W AM Q ^W MT PINOT NOIR	10	14	70
2016 Q ^W AM Q ^W MT MERLOT	9	12	60
2016 Q ^W AM Q ^W MT SYRAH	10	14	70
2016 Q ^W AM Q ^W MT CABERNET SAUVIGNON	10	14	70
2015 MER'R'IYM RED MERITAGE	12	18	90
ICEWINE			
2016 Q ^W AM Q ^W MT RIESLING ICEWINE	2.5OZ		100

WINERY CHEF
ORLIN GODFREY

WINEMAKERS
RANDY PICTON & JUSTIN HALL



NK MIP
{ I N K A M E E P }
CELLARS

LUNCH MENU
SERVED DAILY 11:30AM TO 3PM

SEASONAL FEATURES

OUR FEATURES ARE CREATED BY OUR CHEF'S WITH THE LOCAL INGREDIENTS
OUR FARMERS DELIVER TO US DAILY

PLEASE ASK YOUR SERVER ABOUT OUR;

FEATURE SOUP

SEASONAL VEGETABLE SALAD

CHEF'S EGG FEATURE

CHEF'S SEAFOOD FEATURE

FEATURE FLIGHTS

3OZ EACH WINE

FAVOURITES \$20

2018 DREAMCATCHER, 2018 ROSÉ, 2016 TALON

Q^WAM Q^WMT \$30

2017 Q^WAM Q^WMT RIESLING, 2017 Q^WAM Q^WMT PINOT NOIR,
2016 Q^WAM Q^WMT MERLOT

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FOR THE TABLE

PRAWNS & NDJUA \$18

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

∞ 2017 Q^WAM Q^WMT RIESLING ∞

GNOCCHI POUTINE \$12

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

∞ 2016 MERLOT ∞

BISON CARPACCIO \$12

thinly sliced bison served with arugula, mustard mayonnaise and parmesan

∞ 2017 PINOT NOIR ∞

SEARED AHI TUNA \$14

crusted with sesame seeds, seared medium rare served with chili oil, pea puree

∞ 2018 DREAMCATCHER ∞

CHEESE & CHARCUTERIE BOARD \$28 *

a selection of cured meats, local cheeses,

Olive loaf crostini & accompaniments

∞ 2018 ROSÉ ∞

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

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LUNCH MENU
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MAINS

'BOAR'CHETTA \$19 *

toasted ciabatta, garlic thyme rubbed boar loin and belly, tomato almond relish, mustard and mayonnaise served with mixed greens, feature soup, or fries

∞ 2017 MER'R'IYM WHITE MERITAGE ∞

BRAISED BISON SANDWICH \$18

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

∞ 2015 MER'R'IYM RED MERITAGE ∞

NK'MIP PATIO BURGER \$17 *

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

Vegetarian option available

∞ 2016 Q^WAM Q^WMT SYRAH ∞

SALMON & FRY BREAD CRISPS \$24

pan seared sockeye salmon fillet, warm sweet potato purée, fry bread crisps, garnished with pickled beets and mixed greens

∞ 2016 Q^WAM Q^WMT PINOT NOIR ∞

SEASONALLY INSPIRED VEGETABLE LASAGNA \$16

in-house made pasta, ricotta and béchamel

∞ 2016 Q^WAM Q^WMT MERLOT ∞

RABBIT POT PIE \$24

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

∞ 2017 Q^WAM Q^WMT CHARDONNAY ∞

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KIDS MENU

VEGGIES & DIP \$8

assorted sliced vegetables with homemade "ranch" dressing

GRILLED CHEESE \$10

toasted focaccia, melted cheddar served with french fries

CHICKEN FINGERS & FRIES \$10

house breaded chicken tenders and 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

HOUSE-MADE ROULADE \$9

rolled sponge cake, filled with chantilly cream,
topped with a seasonal fruit compote

TIRAMISU \$9

Wolf Tree Coffee dipped lady fingers, mascarpone, cocoa powder

ROBERTO'S GELATO \$6

local gelato & sorbetto

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REFRESHMENTS

VIVEREAU STILL WATER COMPLIMENTARY

VIVEREAU SPARKLING 750 ML 5

OKANAGAN APPEESSENCE 750 ML 12

SAN PELLEGRINO ARANCIATA OR LIMONATA 4

APPLE OR ORANGE JUICE 4

COKE, DIET COKE, 7-UP, GINGER ALE 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,
Upper Bench Creamery
and Two Rivers Meats to name a few.

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

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