



NK MIP

{ I N K 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
2017 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
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RED WINE

2016 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 MER'R'IYM RED MERITAGE	12	18	90

ICEWINE

	2.5OZ	
2015 Q ^W AM Q ^W MT RIESLING ICEWINE	20	100

WINERY CHEF
ORLIN GODFREY

WINEMAKERS
RANDY PICTON & JUSTIN HALL



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CELLARS

LUNCH MENU
SERVED DAILY 11:30AM TO 4PM

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 PASTA FEATURE

FEATURE FLIGHTS

3OZ EACH WINE

FAVOURITES \$17

2017 DREAMCATCHER, 2017 ROSE, 2015 TALON

NEW RELEASES \$17

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

Q^WAM Q^WMT & MER'R'IYM \$29

2016 WHITE MER'R'IYM, 2015 Q^WAM Q^WMT SYRAH, 2015 RED MER'R'IYM

MINI VERTICAL \$20

2001 CHARDONNAY, 2010 CHARDONNAY, 2016 CHARDONNAY

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C E L L A R S

LUNCH MENU
SERVED DAILY 11:30AM TO 4PM

FOR THE TABLE

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
∞ 2015 MERLOT ∞

STUFFED JALAPENOS \$12
stuffed with cured meats & cream cheese,
marinara dipping sauce
∞ 2016 PINOT NOIR ∞

CHEESE & CHARCUTERIE BOARD \$25 *
a selection of cured meats, local cheeses,
selection of Gone Crackers
& accompaniments
∞ 2017 ROSE ∞

NK'MIP PLATTER \$26*
grilled sausage, smoked chicken wings,
blistered cherry tomatoes & artichoke hearts,
marinated olives, grilled bread,
grainy dijon mustard
∞ 2015 TALON ∞

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

WINERY CHEF
ORLIN GODFREY

OFF THE GRILL

GRILLED CAESAR SALAD \$12
grilled romaine lettuce, house made Caesar dress-
ing, smoked beef jerky, parmesan
∞ 2016 MER'R'IYM WHITE MERITAGE ∞

GRILLED BISON SKEWERS \$13
two marinated bison skewers served with
house made potato salad
and fresh baked cornbread
∞ 2015 Q^WAM Q^WMT SYRAH ∞

GRILLED SEAFOOD SKEWERS \$15
two skewers of scallops, prawns and salmon,
served with house made potato salad
and fresh baked cornbread
∞ 2017 PINOT BLANC ∞

GRILLED SAUSAGE SANDWICH \$15
grilled custom made boar, venison and Merlot
sausage from Two Rivers Meats, served on a
bun with aioli, ketchup and mustard, served
with house made potato salad
and fresh baked cornbread
∞ 2016 MERLOT ∞

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SERVED DAILY 11:30AM TO 4PM

MAINS

TOASTED CHICKEN & BRIE \$19 *

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

∞ 2016 Q^WAM Q^WMT PINOT NOIR ∞

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, 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 ∞

SIDES

FRIES \$7

GREENS \$6

FEATURE SOUP \$6

FRY BREAD \$6

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LUNCH MENU
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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 homemade 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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LUNCH MENU
SERVED DAILY 11:30AM TO 3PM

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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