

#### FROM THE GARDEN

#### Annie's Greens | \$12

Farm fresh vegetables, pumpkin seeds, dried cranberries, shallot vinaigrette
\* Pairs best with our 2019 Rosé

## CAESAR SALAD \$14

House-made Caesar dressing, sourdough crumble, parmesan cheese \* Pairs best with our 2019 Chardonnay

# Tuna Quinoa Salad | \$20 🔞

Albacore tuna tataki, quinoa, greens, fresh berries, citrus vinaigrette
\* Pairs best with our 2019 Big White

# SHARE PLATES FOR FRIENDS AND FRINDS

TRUFFLE FRIES | \$8

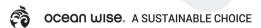
HUMMUS, OLIVES & FOCACCIA | \$15

#### CHEESE BOARD | \$25

Assorted imported and local cheese, toasted nuts, olives, pickled vegetable

## CHARCUTERIE BOARD | \$31

Assorted cured meats, cheeses, toasted nuts, olives, pickle vegetables





#### FROM THE PIZZA OVEN

## Annie's Italian | \$22

Chorizo, bacon, salami, olives, bell pepper, scallion, San Marzano tomato sauce, mozzarella \* Pairs best with our 2019 Big Red

#### MUSHROOM & CHEESE | \$19

Roast mushrooms, burrata, truffle cheese, bechamel sauce, thyme
\* Pairs best with our 2019 Riesling or Cab Franc

#### PEPPERONI & JALAPENO | \$19

Two Rivers pepperoni, pickled jalapeno, San Marzano tomato sauce, mozzarella \*Pairs best with our 2019 Pinot Noir

#### THE PREMIER | \$26

Pancetta, thinly sliced New York striploin, roast garlic, sundried tomatoes, San Marzano tomato sauce, mozarella

\* Pairs best with our 2019 Premier

#### PULLED PORK | \$22

Pulled pork, sweetie drop peppers, apple, fior de latte, gorgonzola, San Marzano tomato sauce
\* Pairs best with our 2019 Cab Franc

#### MARGARITA | \$18

Fior de latte, basil, balsamic glaze
\* Pairs best with our 2019 Big White & Big Red



#### **MAINS**

All Sandwiches served with fries or greens Sub Caesar salad: + \$1 Sub Truffle fries: + \$2

#### LEMONGRASS CHICKEN SANDWICH | \$18

Panko crusted lemongrass chicken, hoisin mayo, pickled vegetables
\* Pairs best with our Brut

## BRIE BURGER | \$18

Beef burger, house-made spicy aioli, crispy onion, brie, pickles, lettuce and tomato

\* Pairs best with our 2019 Riesling

## BEYOND BURGER<sup>™</sup> | \$18

Beyond Meat<sup>™</sup>, house-made spicy aioli, crispy onion, brie, pickles, lettuce and tomato

\* Pairs best with our 2019 Riesling

## GRILLED WILD SALMON + CRAB | \$45

Grilled filet topped with dungeness crab, new potatoes, blistered cherry tomatoes and chimichurri

\* Pairs best with our 2019 Riesling

#### DAILY ENTREE SPECIAL

Ask your server for today's selection

#### DESSERT

#### DAILY DESSERT SPECIAL

inquire with your server about today's selections!



WINES	6oz	BOTTLE
2019 Big White	\$8.00	\$20.99
2019 Chardonnay	\$8.00	\$25.99
2019 Rosé	\$8.00	\$19.99
2020 Viognier	\$8.00	\$23.99
2019 Riesling	\$8.00	\$24.99
2019 Pinot Noir Cuvée	\$8.00	\$25.99
2019 Big Red	\$8.00	\$22.99
N/V Sparkling Brut	\$8.00	\$24.99
2019 Premier Merlot		<del>\$32.99</del>
2019 Premier Cabernet Franc		\$34.99
2019 Premier Cabernet Sauvignon		<del>\$37.99</del>
2019 The Premier		\$39.99
BEER/CIDER		
Neighbourhood Pale Ale		\$9.00
Neighbourhood Passion Fruit Wheat Al	e	\$9.00
Neighbourhood Pursuit Pilsner		\$9.00
Neighbourhood Little City Amber Lager	r	\$9.00
Millionaires Row 'Hop on Board' Cider		\$15.00
Millionaires Row 'Making a Mint' Cider		\$15.00
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Scenic Road 'Razz' Cider		\$15.00
Scenic Road 'Day' Cider		\$15.00