

HAPPY HOUR AT OLD VINES

3pm-5pm Everyday

WINES | 10

2025 Heirloom

2025 Rosé

2023 Old Vines Foch

2019 Lake Sonoma Malbec

COCKTAILS | 10

PEACH HEAT

El Jimador Blanco,
Okanagan Peach Syrup,
Fresh Lime Juice,
House Made Hot Sauce

LIMON-CLOVER

Okanagan Spirits Vodka,
Limoncello, Raspberries,
Honey Syrup, Lemon Juice

BEER & CIDER | 7

LAKESIDER

BREWING

Seasonal, West Kelowna

NEIGHBOURHOOD
BREWING

Hazy IPA, Penticton

WARD'S CIDER

Apple, Kelowna

SPIRIT FREE | 7

CITRUS TWIST

Orange, Lemon & Lime Juice
Miraculous Foamer

BLACKBERRY
& HONEY FIZZ

Muddled Blackberries,
Cranberry & Lemon Juice,
Honey Syrup, Soda

FOOD & WINE FLIGHT | 40

Quebec Foie Gras Parfait

wine pairing: 2025 Riesling

Tomatoes On Toast

wine pairing: 2025 Rosé

Pepper & Thyme Crusted

Bison Carpaccio

wine pairing: 2023 Pinot Noir

Black Forest Cake

wine pairing: NV Plume Proprietors' Reserve Fortified

ARTISAN CHEESE & CHARCUTERIE BOARD | 32

cheese, cured meat, terrine, pickles,
olives, preserves, spiced nuts

RAW BAR PLATTER | 38

3 Oysters on the Half Shell
mignonette, lemon

Pepper & Thyme Crusted

Bison Carpaccio

grilled shishito, estate grown jalapeño,
marinated Don-O-Ray farms eggplant, Alpindon

Scallop Crudo

Okanagan cucumber, melon, raspberries,
green coriander aioli, estate grown verjus

TOMATOES ON TOAST | 15

grilled foccacia, tomato conserva,
fresh tomatoes, crumbled goats' feta, nasturtium

GRILLED SHISHITO PEPPERS | 9

chillies, romesco sauce

SEA CUCUMBER A LA PLANCHA | 12

cherry tomatoes, green blueberry capers, basil

QUEBEC FOIE GRAS PARFAIT | 12

grilled Paynter's farm peaches,
green & ripe blackberry, sponge toffee

WARM POTATO SALAD | 15

zaatar potatoes, marinated eggplant, pepperoncino,
tzatziki

WISE EARTH SPRING SALAD | 19

carrot ribbons, shaved beetroot,
toasted cashews, chili & mint vinaigrette

HAND CUT

TRUFFLE PARMESAN FRIES | 14

preserved lemon aioli

OYSTERS ON THE HALF SHELL | 27

mignonette, lemon