

TIME

WINERY & KITCHEN

LUNCH MENU

Monday - Sunday 12:00 - 3:30

BREAD, SALT & HEART - 10.5

sourdough | maldon salt | roasted chicken heart butter

Suggested Pairing: Chronos Chardonnay

CHARCUTERIE & CHEESE - 36.5

Three made & purveyed meats | three domestic & imported cheeses | spreads, condiments & pickles | crostini

Suggested Pairing: Chronos Rosé

TALLOW FRIED PADANO FRITES - 11.5 (GF)

kennebec potatoes | grana padano | parsley thyme & rosemary | black garlic mayonnaise

Suggested Pairing: Evolve Cellars Effervescence

AUTUMN GREENS - 15.5 (V) (GF)

baby arugula | fennel | apple | pecorino romano | almonds | roasted shallot vinaigrette | **add** pulled smoked chicken - 4.5

Suggested Pairing: TIME Winery Riesling

CRISPY DUCK DRUMETTES - 20.5 (GF)

smoked pear glaze | blue cheese buttermilk | figs | candied walnuts

Suggested Pairing: TIME Winery Sauvignon Blanc

BACON APPLE TROTTOLE 'N CHEESE - 24.5

trottole pasta | peppercorn bacon | roasted apple & red onion | aged cheddar sauce | applewood smoked cheddar | rosemary crumb

Suggested Pairing: TIME Winery Viognier

WILD & TAME MUSHROOM FARROTTO - 22.5 (V)

farro | smoked mushrooms | braising greens | pecorino romano | toasted pine nuts | onion ash

Suggested Pairing: TIME Winery White Meritage

McWATTERS BURGER - 25.5

served w/ tallow fries & red wine catsup **or** side autumn greens

upgrade to padano fries w/ black garlic mayo - 3.5

Northern Gold chuck & brisket | pacific rock cheese | crispy onion | wine-brined cucumber | bacon jam | smoked fresno pepper mayonnaise | Petrasek Artisan Bakery sesame bun

Suggested Pairing: McWatters Collection Meritage

Menu items do not list all ingredients.

Please let your server know if you have any dietary restrictions prior to ordering.

Our Local Partners!

Petrasek Artisan Bakery

Northern Gold Premium Canadian Beef

Plot Twist Farms

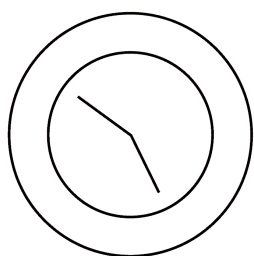
What The Fungus

Okanagan Handcut & Cured

and others



We offer private tasting and dining packages.
Call to book your dinner and tasting experiences!
1 (236) 422-2556 ext. 107



TIME

WINERY & KITCHEN

DINNER MENU

Wednesday - Sunday 5:00 - 8:30

TO START

BREAD, SALT & HEART - 10.5

Sourdough | maldon salt | roasted chicken heart butter

Suggested Pairing: Chronos Chardonnay

CHARCUTERIE & CHEESE - 36.5

Three made & purveyed meats | three domestic & imported cheeses | spreads, condiments & pickles | crostini

Suggested Pairing: Chronos Rosé

TALLOW FRIED PADANO FRITES - 11.5 (GF)

kennebec potatoes | grana padano | parsley thyme & rosemary | black garlic mayonnaise

Suggested Pairing: Evolve Cellar Effervescence

AUTUMN GREENS - 15.5 (V) (GF)

baby arugula | fennel | apple | pecorino romano | almonds | roasted shallot vinaigrette

Suggested Pairing: TIME Winery Riesling

CRISPY DUCK DRUMETTES - 20.5 (GF)

smoked pear glaze | blue cheese buttermilk | figs | candied walnuts

Suggested Pairing: TIME Winery Sauvignon Blanc

MAPLE POTTED SALMON - 21.5

salmon spread | maple butter | salmon caviar | sourdough crackers

Suggested Pairing: TIME Winery Brut

MAIN EVENT

SMOKED HALF HEN - 30.5

gnocchi | cider braise purple cabbage & apple | thyme jus

Suggested Pairing: TIME Winery Merlot

BUTTERNUT SQUASH TORTELONI - 27.5 (V)

squash & fresh cheese stuffed pasta | squash puree | brown butter | pecorino romano | toasted hazelnuts | onion ash

Suggested Pairing: McWatters Collection Chardonnay

SEARED SALMON - 32.5

fingerling potatoes | peppercorn crusted bacon lardons | corn potage | cornbread crumble | chives

Suggested Pairing: TIME Winery Viognier

McWATTERS BURGER - 25.5

served w/ tallow fries & red wine catsup **or** side autumn greens

upgrade to padano fries w/ black garlic mayo - 3.5

Northern Gold chuck & brisket | pacific rock cheese | crispy onion | wine-brined cucumber | bacon jam | smoked fresno pepper mayonnaise | Petrasek Artisan Bakery sesame bun

Suggested Pairing: McWatters Collection Meritage

Menu items do not list all ingredients.

Please let your server know if you have any dietary restrictions prior to ordering.

Our Local Partners!

Petrasek Artisan Bakery

Northern Gold Premium Canadian Beef

Plot Twist Farms

What The Fungus

Okanagan Handcut & Cured
and others



We offer private tasting and dining packages.
Call to book your dinner and tasting experiences!
1 (236) 422-2556 ext. 107

WINE LIST

3oz 6oz 9oz btl 1.5L

BUBBLES

Evolve Cellars Pink Effervescence	6	11		43	75
Evolve Cellars Effervescence	6	11		43	
Evolve Cellars Elan Effervescence	6	11		39	
TIME Winery Brut				69	

WHITES

Evolve Cellars Spontaneity					40
Evolve Cellars Gewurztraminer	6	11	15	39	
TIME Winery Sauvignon Blanc	7	13	17	45	
TIME Winery White Meritage	7	13	17	45	
TIME Winery Viognier	7	13	17	45	
Chronos Chardonnay					49
TIME Winery Riesling	8	15	18	49	
Chronos Semillion					49

ROSE

Chronos Rose	7	13	17	45	
--------------	---	----	----	----	--

REDS

Evolve Cellars Cabernet Merlot	7	13	17	45	
Evolve Cellars Momento					45
TIME Winery Merlot	7	13	17	45	
McWatters Collection Meritage	9	18	26	69	
TIME Winery Fourth Dimension	9	18	26	69	
TIME Winery Cabernet Franc					69
TIME Winery Syrah	11	20	29	79	
TIME Winery Cabernet Sauvignon					79
Equity					109

WINE FLIGHTS

Bubble Trouble - 17.5

- Evolve Cellars Pink Effervescence
- Evolve Cellars Effervescence
- Evolve Cellars Elan Effervescence

Crisp Whites - 18.5

- **TIME** Winery White Meritage
- **TIME** Winery Riesling
- **TIME** Winery Viognier

Big Reds - 23.5

- Evolve Cellars Cabernet Merlot
- **TIME** Winery Fourth Dimension
- **TIME** Winery Syrah

BORN FOR BUBBLES

Refreshing Evolve Cellars sparkling wine cocktails with Born to Shake cocktail syrups.

ANTOINETTE - 12.5

Elan Effervescence | orange fiesta | blood orange

'PRINCE' ESS - 12.5

Pink Effervescence | raspberry beret | raspberry | lemon

BUBBLE BEE - 12.5

Effervescence | Noteworthy Gin | honey maker

BEER, CIDER & NON ALC.

DRAUGHT BEER - 7.5

ask your server about today's selections on tap

CANS & BOTTLES - 7.5

Naramata Nut Brown Lakeboat Lager

ask about our feature cans & bottles of local beer & ciders

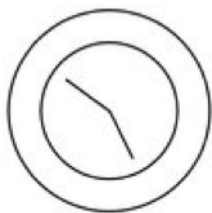
NON-ALCOHOLIC

Craft Sodas - 4.5

Gooddrink Iced Tea - 4.5

Eska - 5.0
sparkling water

Aqua Panna - 7.5
spring water



TIME
WINERY & KITCHEN

TO FINISH

BAKED DOUBLE CREAM BRIE - 24.5

maple butterscotch pecans | haskap coulis |
dried blueberries | crostini

Suggested Pairing:

Evolve Cellars Pink Effervescence

CHOCOLATE, BEET & GOAT CHEESE - 13.5

warm dark chocolate torte | beet semifreddo |
whipped ganache | beet caramel |
vanilla goat cheese mousse | chocolate crumb

Suggested Pairing:

Evolve Cellars Momento

APPLE ROSEMARY PAVLOVA - 12.5

brown sugar meringue |
rosemary pastry cream | apple compote |
almond streusel crunch | brandy snap

Suggested Pairing:

Evolve Cellars Elan Effervescence