



TIME FAMILY OF WINES

ALL DAY SNACKS

Wednesday - Sunday 12:00 - Close

BUILD YOUR OWN BOARD

BREADS & NUTS

Jimmy's feature bread & butter - 7.5 | petrasek baguette crostini - 3.5
sourdough crackers - 4.5 | spiced almonds - 4.5

VEGETABLES

assorted wine-brined pickles - 3.5 | smoked mushrooms - 5.5
mixed marinated olives - 5.5 | walnut & lentil pate - 6.5

CHARCUTERIE

feature charcuterie - MP | okanagan handcut & cured salami - 7.5
house smoked duck breast - 7.5 | potted salmon - 8.5

CHEESES

double cream brie - 6.5 | little qualicum bleu claire - 7.5
applewood smoked cheddar - 7.5 | feature goat cheese ball - 5.5

CONDIMENTS

sun-dried tomato tapenade - 4.5 | feature relish - 3.5
fruit mostarda - 2.5 | aged balsamic & cold press evo - 3.5

BRUSCHETTA BY THE PIECE

SUN-DRIED TOMATO - 5.5

goat cheese | pine nuts | herb oil

suggested pairing: Chronos Rosé

GRILLED ARTICHOKE - 5.5

brie | arugula | citrus vinaigrette

suggested pairing: TIME Winery White Meritage

SMOKED MUSHROOM - 5.5

bleu claire | sherry gastrique

suggested pairing: TIME Winery Merlot

FEATURE BRUSCHETTA - MP

FOR THE TABLE

TALLOW FRIED PADANO FRIES - 11.5

hand chipped kennebec | grana padano | herbs | black garlic mayo

suggested pairing: TIME Winery Brut

WHIPPED GOAT CHEESE - 14.5

candied bacon | caramelized onion | dates | sourdough crackers

suggested pairing: TIME Winery Sauvignon Blanc

CRISPY DUCK DRUMETTES - 19.5

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

suggested pairing: Evolve Cellars Elan

CHIPS & DIP - 11.5

house made sour cream & dill chips | beet hummus | gremolata

suggested pairing: Chronos Rosé

Menu items do not list all ingredients.
Please let your server know if you have any dietary restrictions
prior to ordering.



TIME FAMILY OF WINES

LUNCH MENU

Wednesday - Sunday 12:00 - 3:00

DAILY SOUP - 11.5
grilled baguette

FEATURE SANDWICH & SOUP - 19.5

ARUGULA SALAD - 14.5
roasted apple | blue cheese | roasted red onion | candied walnuts |
honey-dijon vinaigrette

add pulled smoked chicken - 5.5

suggested pairing: Chronos Riesling

RISOTTO VERDE - 21.5
arborio rice | grilled broccolini | spinach | vegan broccolini pesto |
vegan parm | lemony panagrattato

add pulled smoked chicken - 5.5

suggested pairing: Chronos Sauvignon Blanc

BACON APPLE TROTTOLE 'N CHEESE - 23.5
trottole pasta | peppercorn crusted bacon lardon | roasted apple |
caramelized onion | aged cheddar sauce |
applewood smoked cheddar au gratin | rosemary crumb

suggested pairing: TIME Winery Riesling

SMOKED CHICKEN CLUB - 21.5
pulled smoked chicken | pepper crusted bacon | applewood cheddar |
wine-brined pickles | arugula | roasted garlic mayo |
Jimmy's sun-dried tomato bread

served w/ tallow fries & red wine catsup or side arugula salad
upgrade to padano fries w/ black garlic mayo - 2.5

suggested pairing: TIME Winery Cabernet Franc

McWATTERS BURGER - 25.5
Northern Gold chuck & brisket | pacific rock cheese | crispy onion |
wine-brined pickles | bacon jam | smoked fresno pepper mayo |
Petrasek Artisan Bakery sesame bun

served w/ tallow fries & red wine catsup or side arugula salad
upgrade to padano fries w/ black garlic mayo - 2.5

suggested pairing: TIME Winery Fourth Dimension

DESSERT

TASTING OF CHOCOLATE - 13.5
three tastings w/ garnishes and accompaniments | changes regularly

suggested pairing: TIME Winery Syrah

Our Local Partners!

Petrasek Artisan Bakery
Northern Gold Premium Canadian Beef
Plot Twist Farms
Okanagan Handcut & Cured



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



TIME FAMILY OF WINES

DINNER MENU

Wednesday - Sunday 5:00 - 9:00

DAILY SOUP - 11.5

grilled baguette

ARUGULA SALAD - 14.5

roasted apple | blue cheese | roasted red onion | candied walnuts |
honey-dijon vinaigrette

suggested pairing: Chronos Riesling

HALIBUT POTATO CAKE - 18.5

shave fennel, radish & orange salad | tarragon mayo | bacon crumb

suggested pairing: TIME Winery Viognier

RISOTTO VERDE - 21.5

arborio rice | grilled broccolini | spinach | vegan broccolini pesto |
vegan parm | lemony panagrattato

suggested pairing: Chronos Sauvignon Blanc

SHORTRIB POT ROAST - 30.5

roasted roots | fingerling potatoes | grilled broccolini | braisage |
seasoned sour cream

suggested pairing: TIME Winery Merlot

ROASTED HALF HEN - 27.5

charred brussels sprouts salad | warm bacon vinaigrette |
whipped sweet potato | toasted pecans

suggested pairing: TIME Winery Cabernet Franc

SEARED SALMON - 32.5

potato gnocchi | grilled artichoke | spinach | lemon tarragon cream |
crispy capers | gremolata

suggested pairing: McWatters Collection Chardonnay

McWATTERS BURGER - 25.5

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

served w/ tallow fries & red wine catsup or side arugula salad
upgrade to padano fries w/ black garlic mayo - 2.5

suggested pairing: TIME Winery Fourth Dimension

DESSERT

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WINE FLIGHTS

whites

3oz of each 20.5

Chronos 2020 Sémillon
TIME 2018 Sauvignon Blanc
TIME 2018 White Meritage

bubbles

3oz of each - 20.5

TIME 2018 Brut
Evolve Élan Effervescence
Evolve Pink Effervescence

reds

3oz of each - 25.5

TIME 2018 Fourth Dimension
TIME 2018 Syrah
Evolve 2018 Memento



COCKTAILS

TIME caesar - 12

2oz shadow on the lake vodka, walters clamato, tabasco, pickled bean, burnt onion rim

nutty negroni - 15

1 oz noteworthy gin, 1 oz campari, 1 oz sweet vermouth, black walnut bitters

361 old fashioned - 14

2oz ok spirits bourbon, .25oz carrot cake syrup, bitters, grilled orange

martin street manhattan - 15

2oz ok spirits whiskey, 1 oz sweet vermouth, .5 oz cherry syrup, bitters, lemon

bubble bee - 13

2oz noteworthy gin, 1 oz honey maker syrup, topped with TIME brut

the antoinette - 12

5oz Evolve Élan Effervescence, .5 oz orange fiesta, orange

the 'prince'ess - 12

5oz Evolve Pink Effervescence, .5 oz raspberry beret, raspberry, lemon twist

CIDER, BEER & NON-ALCOHOLIC

draught beer, cans & bottles - 7.5

ask your server about today's craft beer & cider selections

non-alcoholic

boylan's craft sodas - 4.5 gooddrink iced tea - 4.5
eska sparkling water - 5 aqua panna still water 7.5

WINE CLUB MEMBERS RECEIVE 10% OFF!

Wine Club Members receive 10% off dine-in food& beverage, 15% off retail wine, and more.

www.timewines.ca/wineclub

WINE LIST

bubbles

	3oz	6oz	9oz	Btl	1.5L
Chronos Brut				69	
TIME 2018 Brut	8	15		65	
Evolve Effervescence	6	11		43	
Evolve Pink Effervescence	6	11		43	75
Evolve Élan Effervescence	6	11		39	

whites

Chronos 2020 Riesling	7	12	16	45	
Chronos 2020 Chardonnay				49	
Chronos 2020 Sémillon	8	13	17	49	
Chronos 2020 Sauvignon Blanc				45	
McWatters 2020 Chardonnay	9	17	24	69	
McWatters 2020 Meritage White				49	
TIME 2018 Riesling				49	
TIME 2018 Sauvignon Blanc	7	12	16	45	
TIME 2018 Meritage White	7	12	16	45	
TIME 2018 Viognier				45	

rosé

Chronos 2020 Rosé	7	12	16	45	
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reds

Chronos 2019 Ouroboros				119	
McWatters 2018 Meritage Red	11	19	27	79	
TIME 2018 Cabernet Franc	9	17	24	69	199
TIME 2018 Merlot				45	
TIME 2018 Syrah	11	19	27	79	199
TIME 2018 Cabernet Sauvignon				79	199
TIME 2018 Fourth Dimension	9	17	24	69	199
TIME 2013 Equity				109	
Evolve 2018 Memento	7	12	16	45	