

SAMPLE MENU



TIME FAMILY OF WINES

ALL DAY SNACKS

Wednesday - Sunday 12:00 - Close

CHARCUTERIE & CHEESE BOARD - 38.5

okanagan handcut & cured salami | pork terrine |
double cream brie | applewood smoked cheddar |
assorted wine-brined pickles | piccalilli |
sun-dried tomato tapenade | fruit mostarda |
petrasek baguette crostini |

TALLOW FRIED PADANO FRIES - 12.5

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

suggested pairing: TIME Winery Brut

WHIPPED GOAT CHEESE - 15.5

candied bacon | caramelized onion | dates |
sourdough crackers

suggested pairing: TIME Winery Riesling

CRISPY DUCK DRUMETTES - 19.5

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

suggested pairing: Evolve Cellars Elan Effervescence

BEET HUMMUS - 12.5

extra virgin olive oil | za'atar | gremolata |
sourdough crackers

suggested pairing: Chronos Rosé

BRUSCHETTA BY THE PIECE - 5.5 each

SUN-DRIED TOMATO

calabria pepper whipped feta | extra virgin olive oil

suggested pairing: Chronos Rosé

ROASTED ARTICHOKE

double cream brie | arugula | citrus vinaigrette

suggested pairing: McWatters Collection White Meritage

SMOKED MUSHROOM

goat cheese | crispy onion | sherry gastrique

suggested pairing: TIME Winery Cabernet Franc

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

SAMPLE MENU



TIME FAMILY OF WINES

LUNCH MENU

Wednesday - Sunday 12:00 - 3:00

DAILY SOUP - MP

FEATURE SANDWICH & SOUP - MP

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 - 22.5

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 MAC 'N CHEESE - 23.5

peppercorn crusted bacon lardon | roasted apple |
caramelized onion | aged cheddar sauce |
applewood cheddar au gratin | rosemary crumb

suggested pairing: TIME Winery Riesling

HANDHELDS

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

SMOKED CHICKEN CLUB - 22.5

pulled smoked chicken | pepper crusted bacon |
applewood cheddar | wine-brined pickles | arugula |
roasted garlic mayo | jimmy's sun-dried tomato bread

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 sesame bun

suggested pairing: TIME Winery Fourth Dimension

DESSERT

FEATURE DESSERT(S) - MP

Some of 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

SAMPLE MENU



TIME FAMILY OF WINES

DINNER MENU

Wednesday - Sunday 5:00 - 9:00

DAILY SOUP - MP

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

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

suggested pairing: McWatters Collection Chardonnay

RISOTTO VERDE - 22.5

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

add pulled smoked chicken - 5.5

suggested pairing: Chronos Sauvignon Blanc

SHORTRIB POT ROAST - 31.5

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

suggested pairing: McWatters Collection Meritage

SEARED SALMON -32.5

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

suggested pairing: McWatters Collection White Meritage

McWATTERS BURGER - 25.5

Northern Gold chuck & brisket | pacific rock cheese |
crispy onion | wine-brined pickles| bacon jam |
smoked fresno pepper mayo |
petrasek 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

FEATURE DESSERT - MP

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