

# MENU

## SOUP & SALAD

**SOUP OF THE DAY** \$13  
*with Grilled Filoncini Bread*

**FRASER VALLEY GREENS** \$15  
*Beets, Tomatoes, Spiced Cashew, Local Goat Cheese, Honey Shallot Vinaigrette*  
| DF | GF |  
*Suggested Pairing: Riesling*

## SMALL PLATES

**MUSHROOM TOAST** \$18  
*Sautéed Wild Mushroom, Onion Soubise, Grilled Filoncini Bread, Black Garlic Miso, Grana Padano, Toasted Pine Nuts, Poached Eggs*  
*Suggested Pairing: Pinot Noir Reserve*

**MONTE CREEK TACOS** \$20  
*Beef "Barbacoa Style", Pique Sauce, Cotija Cheese, Pickled Shallots*  
| Sp | NF | GF |  
*Suggested Pairing: Cabernet Merlot*

**CRUDO** \$18  
*West Coast featured Crudo, Sunchoke Chips, Yuzu Honey Vinaigrette, Red Onion, Radish, Preserved Lemon, Togarashi*  
| Df | NF | GF |  
*Suggested Pairing: Riesling Reserve*

**TURKEY CLUB PANINI** \$18  
*House Roasted Turkey Breast, Bacon, Brie Cheese, Grainy Mustard Mayo, Onion Jam, Cranberry Bread*  
*Suggested Pairing: Frontenac Gris*

# MENU

## SHARE PLATES

**MOROCCO** \$18  
*Moroccan-Style Chick Pea, Israeli Couscous, Curried Cauliflower, Chimichurri, Poached Egg*  
| Sp | V | NF | GF |  
*Suggested Pairing: Hands Up White*

**ADD \$5 : Chicken Fennel-Manchego Sausage**

**STEAMED MUSSELS** \$20  
*Herbes De Provence, Pancetta, Grilled Olive Filoncini Bread*  
| DF | NF |  
*Suggested Pairing: Chardonnay Reserve*

**LOCAL MEAT & CHEESE BOARD** \$22  
*Cured Meats, Cheeses, House Pickles, Onion Jam, Artisan Bread*

**STEAK FRITES** \$35  
*Med-Rare Rib Eye, Truffle-Scented Potato Chips, Grana Padano, Fresh Thyme, Foie Gras Mayo*  
| NF | GF |  
*Suggested Pairing: Cabernet Sauvignon Reserve*

**PIZZA DIP** \$18  
*Pepperoni Sauce, Fresh Buffalo Mozza, Daily Baked Pizza Bread*  
| NF |  
*Suggested Pairing: Hands Up Red*

## DESSERT

**CHEESECAKE** \$9  
*White Chocolate & Haskap Berry*  
| V |  
*Suggested Pairing: Pinot Noir Ice Wine*

GF | Gluten Free    DF | Dairy Free    NF | Nut Free  
Sp | Spicy    V | Vegetarian

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# WINES

## WHITE & ROSE

	5oz	Bottle
Hands Up White	\$7.5	\$28
Frontenac Gris	\$8	\$30
Rosé	\$8	\$30
Riesling	\$8.5	\$32
Riesling Reserve	\$10	\$38
Chardonnay Reserve	\$10	\$38

## RED

	5oz	Bottle
Hands Up Red	\$8	\$30
Foch	\$8.5	\$32
Cabernet Merlot	\$9	\$34
Ranch Hand Red Reserve	\$10	\$38
Cabernet Sauvignon Reserve	\$12	\$45
Merlot Reserve	\$14	\$52
Pinot Noir Reserve	\$14	\$52

## FRUIT

	5oz	Bottle
Blueberry	\$8	\$30
Haskap		\$48

## ICEWINE

	3oz	Bottle
Pinot Noir Icewine	\$9	\$48

## BEER & CIDER

Domestic Beer & Cider (355mL)	\$7.5
Motts "The Works" Caesar (458mL)	\$7.5

## NON-ALCOHOLIC

Coffee	\$2.99
Tea	\$2.99
Assorted Pop / Juice	\$2.99

Monte Creek Ranch Winery has partnered with Uptown Chefs to bring guests the ultimate culinary experience.

"Our team is very excited about the opportunity to work with the Monte Creek Ranch Winery and we can't wait to get started! This is a really unique partnership that's unlike anything we've ever done before and we're really proud to help showcase one of the region's premier destinations for wine."

- Chef Romeo Oloresisimo

## WINE CLUB

The Monte Creek Ranch Wine Club provides you with prime access to our award-winning wines and the inside scoop from the frontier.

Our winemaker will select an assortment of wine for you, based on your choice of white wine, red wine, or mixed bottle membership.

**You will also enjoy:**

- Our Wine to Your Door, 2 Times a Year
- Special Member-Only Pricing
- In-Store Discounts
- Early-Bird Access
- Complimentary Tastings
- No Membership Fee to Join

Please visit our website for further details.



@montecreekranch