

WARAMATA INN

LUNCH

OUR MENUS CHANGE WEEKLY WITHIN THE SEASONS TO USE
THE BEST AVAILABLE LOCAL INGREDIENTS

BEST OF OUR FARMERS' GARDENS

*Puzzlegrass + Uearthed + Medley Organics
Plot Twist vegetables herb emulsion*

17

HEIRLOOM TOMATOES + TANTO LATTE OKANAGAN BURRATA

Charred tomato + basil broth, organic canola oil

19

MEDLEY ORGANIC'S POTATOES + WILD BC SALMON

Roasted red pepper romesco

23

NARAMATA STONE FRUIT + GREAT BEAR SCALLOPS

Plot Twist lettuces, honey

19

UNEARTHED SUMMER BEANS + ROSEBANK FARMS CHICKEN

Warm bacon & our neighbours garlic scape vinaigrette

22

LOCAL LAMB + ORGANIC BC BEEF BURGER

*Organic apricot, sweet & sour summer squash,
aged Jerseyland Organics cheddar*

21

CHEESE BOARD

*Upper Bench, Poplar Grove, Jerseyland Organics
Fruit preserve + brioche*

23

CHARCUTERIE BOARD

Fruit preserve + brioche

23

CHEESE + CHARCUTERIE BOARD

Fruit preserve + brioche

27

WINE

You're sitting here in one of the most unique wine growing regions in the world. The Okanagan Valley and our neighbouring Similkameen Valley have hot, dry, and desert-like climates, not replicated anywhere else. Framed by deglaciated mountains and extinct volcanoes, moderated by lakes and hydrated by rivers and streams - we have diverse ancient soils and numerous microclimates within the valleys, each presenting their own distinct terroir. We have sunshine. More sunshine than most wine regions in the world, bringing us the warmth needed to ripen grapes, coupled with cool nights contributing to our wine's signature freshness and vibrant acidity. All of this packaged up into a short, intense growing season. You're sitting here in one of the most unique wine growing regions in the world.

And we're so happy you are.

	GL / BTL
SPARKLING	
Rotating Bella, ask what we've got open from Naramata's Bella Wines	14 / 63
Haywire 'The Bub', Okanagan Valley 2016	16 / 72
Joiefarm Moscato Frizzante 'Celebration de Vie', Naramata Bench 2019	13 / 58
ROSÉ / ORANGE	
Cabernet Franc Rosé / Lock & Worth, Naramata Bench 2019	12 / 54
Orange / Orofino, Skin Contact Muscat, Similkameen Valley 2019	13 / 58
WHITE	
Albarino / Terravista Vineyards, Naramata Bench 2019	13 / 58
Riesling / Four Shadows, Naramata Bench 2019	12 / 54
Viognier / Lariana, Osoyoos 2019	14 / 63
Chardonnay / Coolshanagh, Naramata Bench 2016	15 / 68
RED	
Cabernet Franc / Synchronesh 'Cachola Family Vineyard', Okanagan Falls 2018	14 / 63
Pinot Noir / Nichol, Naramata Bench 2018	13 / 58
Syrah-Viognier / Daydreamer 'Amelia', Naramata Bench 2018	15 / 68
Bordeaux Style Blend / Echo Bay 'Synoptic', Okanagan Falls 2016	16 / 72
TIME CAPSULE TASTING (1.5 OZ OF EACH)	32
Enjoy a taste of time and place. Our rotating flight zeroes in on a single grape variety from a single vintage, grown on 4 different local terroirs.	
Chardonnay / Black Swift 'Pinecrest Vineyard', West Kelowna 2015	
Chardonnay / Meyer 'Tribute', Naramata Bench 2015	
Chardonnay / Blue Mountain 'Reserve', Okanagan Falls 2015	
Chardonnay / Mission Hill 'Perpetua' Osoyoos 2015	

**Full wine list available on request*

BEER

Pursuit of Happiness Pilsner, Neighborhood Brewing, 355ml	7
Lakeboat Lager, Cannery Brewing, 355ml	7
Dark Lager, Steel & Oak, 473ml	9
Happy Place Pale Ale, Neighborhood Brewing, 355ml	7
High Five Hazy New England IPA, Yellow Dog Brewing, 473ml	10
Fat Tug, Driftwood Brewery, 473ml	10
Rainshine Belgian Blonde with Lemons, Dageraad Brewing, 473ml	9
Passion Project Passion Fruit Wheat Ale, Neighborhood Brewing, 355ml	7
Nectarous, Four Winds Brewing, 473ml	10
Lavender Sour, Moody Ales, 473ml	9
Naramata Nut Brown, Cannery Brewing, 355ml	7
Dry Irish Stout, Persephone Brewing, 473ml	9