

NARAMATA INN

LUNCH

OUR MENUS CHANGE WEEKLY DURING THE SEASON TO USE
THE BEST AVAILABLE LOCAL INGREDIENTS

OUTLANDISH SHELLFISH CHOWDER

D Dutchmen cream & corn, Jerome's potatoes, foraged sumac, mussels + clams + Road 17 char & wild BC sablefish

Add Naramata apple sourdough \$4

21

ALBACORE TUNA SALAD

Summerland bell pepper romesco + roasted hazelnuts

24

GREAT BEAR SCALLOP + CRISPY PORK BELLY

Rosemary pickled Creek + Gully apples + BC maple roasted hazelnuts

25

UNEARTHED FARMS BEET SALAD

Walnut crumble, Tanto Latte ricotta, vin cotto

Add Great Bear scallops \$10

19

PUMPKIN & SQUASH 'TOAST'

Brioche + local pears + Tiger Blue cheese cream

Add wild bc side stripe shrimp \$10

19

WILD & FORAGED MUSHROOM TOAST

Ambrosia apple sourdough, black garlic & mushroom cream, Gurmit's apples, Terroir cheese

Add Great Bear scallops \$10

19

ROSEBANK FARM CHICKEN

Plot Twist carrots + smoked bacon + Naramata walnut dukkah

23

LOCAL LAMB + ORGANIC BC BEEF BURGER

Delicata squash + aged Gouda, damson plum relish + espelette aioli

23

CHEESE

Fruit preserve, brioche

25

CHARCUTERIE

Fruit preserve, brioche

25

CHEESE & CHARCUTERIE

Fruit preserve, brioche

29



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
Nichol 'Blanc de Noirs' Extra Brut, Naramata Bench 2018	13 / 58
ROSÉ / ORANGE	
Pinot Noir Rosé / Mirabel, East Kelowna 2019	12 / 54
Orange / Anthony Buchanan 'SNAFU' Okanagan Valley 2019	13 / 58
WHITE	
Albarino-Verdejo / Terravista Vineyards 'Fandango', Naramata Bench 2019	13 / 58
Riesling / Orofino 'Hendsbee Vineyard, Clone 21B', Similkameen Valley 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 / Roche 'Texture', 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)	
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.	32
Pinot Noir / Martin's Lane 'Simes Vineyard' East Kelowna 2014	
Pinot Noir / Quails' Gate 'Stewart Family Reserve' West Kelowna 2014	
Pinot Noir / Howling Bluff 'Century Block' Naramata Bench 2014	
Pinot Noir / Blue Mountain 'Reserve' Okanagan Falls 2014	

**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