

SÉKA HILLS

Artisan Sandwiches

WINTER VEGGIE SANDWICH \$14

Roasted Séka Hills Butternut Squash, topped Fresh Mozzarella, Baby Spinach, Sun Dried Tomatoes, Pomegranate Balsamic Drizzle with Coastal Goat Cheese Spread infused with Séka Hills Wildflower Honey. Served on an Herbed Focaccia Roll.

CAPAY VALLEY VEGETARIAN SANDWICH \$12

Charred Peppers, Pickled Italian Veggies, Sliced Cucumber & Tomato, Herb Infused Cream Cheese, Hummus, Mixed Greens. Served on fresh Ciabatta.

THE ITALIAN BIRD \$13

Slowly Roasted Turkey Sliced Cold, Topped with Pickled Giardiniera, Italian Spicy Sweet Pickles, Mixed Greens & Sliced Tomatoes, Aged Provolone, Olive Mill's Signature Bruschetta Mayo. Served on a French Style Roll.

ITALIANO \$14

Local Hand Sliced Prosciutto, Mild Soppressata Salami & Coppa, Aged Provolone, Mixed Greens, Spicy Sweet Pickles, Olive Tapenade, Olive Mill's Signature Bruschetta Mayo. Served on a French Style Roll.

CRISPY PANCETTA SANDWICH \$14

Local Hand Sliced, Crispy Pancetta, Topped with Mayo and Fresh Local Organic Mixed Greens Tossed with Séka Hills Vinaigrette. Served on Fresh-baked Herb Focaccia.

BLUE HILLS BEEF BRISKET SANDWICH \$15

Smoked Séka Hills Brisket Sliced Cold, Hot Peppers, Fresh Mozzarella, Mixed Greens & Tomatoes, finished with Fig Balsamic Vinegar and Pesto Mayo. Served on an Herb Focaccia Roll.

CAPAY BAHN MI PASTRAMI SANDWICH \$15

Grass Fed Pastrami Sliced Thin & Cold, Topped with House Fermented Cabbage, Peppers & Spicy Pickle Medley, Local Swiss Cheese, Horseradish Infused Mayo & Séka Hills Honey Country Dijon Mustard to Finish. Served on a French Style Roll.

• Séka Hills Club Members Receive 15% Off •

SÉKA HILLS

Fresh Seasonal Salads

OLIVE MILL SEASONAL SALAD \$7

Rotating Seasonal Salad Featuring Local and Regional Pastas, Legumes, or Greens.

TASTING ROOM ORGANIC GREEN SALAD \$7

Fresh Local Organic Mixed Greens, Sliced Cucumbers, Chopped Tomatoes, Seka Hills Herbed Croutons, and Séka Hills Vinaigrette.

ITALIANO CHOPPED SALAD \$15

Fresh Local Organic Mixed Greens Topped with Local Hand Sliced Calabrese & Genoa, Fresh Mozzarella, Olive Tapenade, Fava Beans, Hot Peppers, Cucumber, Tomato, Séka Hills Herbed Croutons all tossed with Séka Hills vinaigrette

Soup

SEASONAL SOUP* \$10

Flavorful Classics Fresh from our Kitchen. Served with Sliced Fresh Bread. *While supplies last.*

Boards and Bites

WOOD BOARD PLATTER \$28

Artisanal Cheeses, Salamis, Dried Fruits, Nuts and Crackers.

Something Sweet

OLIVE OIL ICE CREAM \$7

Extra Creamy Vanilla Olive Oil Ice Cream, made with Séka Hills Arbequina Olive Oil. Hand Scooped and Served with a Crispy, Flaky, Sweet Olive Oil Cookie.

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SÉKA HILLS

Séka Hills Flight of Four Wines • \$15.00

2022 SAUVIGNON BLANC

This wine pours a pale straw hue. The aromas are kaffir lime, crushed granite, and jasmine blossom. The wine has a zesty acid profile and rich finish with a lingering essence of passionfruit and grapefruit. Alcohol 13.09% by volume.

\$26.00/bottle • \$10.00/glass • \$265.20/case

2022 VIOGNIER

This wine pours a beautiful honey color. The aromas are of loquat, kiwi, cinnamon, and vanilla. The mouthfeel is silky with a hint of grip leading to a clean finish with flavors of mandarin and lemon blossom. Alcohol 13.01% by volume.

\$24.00/bottle • \$10.00/glass • \$244.80/case

2022 ROSÉ

The wine pours a pleasing soft pink hue. The aromas are bursting with fresh cherry, pluot, and loam. The mouthfeel is voluptuous with just enough tannin to bring balance to the juicy berry profile. Alcohol 14.01% by volume.

\$24.00/bottle • \$10.00/glass • \$244.80/case

2021 GRENACHE

This wine pours a brilliant brick red hue.. The initial aromas are of bing cherry, spice, and leather. This wine is medium bodied with firm acidity and a hint of grip that provide a nice counterpoint to the dried cranberry and soft oak finish. Alcohol 14.8% by volume.

\$24.00/bottle • \$10.00/glass • \$244.80/case

2016 PETITE SIRAH

Aromas of mocha and blackberry pie filling. The wine has flavors of black fig and mulberry compote with big chewy tannins. Alcohol 13.5% by volume.

\$35.00/bottle • \$12.00/glass • \$357.00/case

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SÉKA HILLS



Séka Hills Flight of Four Wines • \$15.00

2016 TULUK'A

Aromas of tricolor pepper, fennel and cherries. The wine has flavors of bright red cherries with a touch of mint. Alcohol 13% by volume.

\$26.00/bottle • \$10.00/glass • \$265.20/case

2015 TULUK'A

A luscious red color. This Red Blend has aromas of tricolor pepper, fennel, and cherries. The wine has flavors of bright red cherries with a touch of mint. Alcohol 13.9% by volume.

\$24.00/bottle • \$10.00/glass • \$244.80/case

2018 SYRAH

Wine pours a vibrant amethyst color. The aromas are berry crumble, hay, earth, chocolate, and toasted oak. This wine is luscious with a prolonged fruit impact that is balanced with oak and hint of acidity. Alcohol 15.2% by volume.

\$35.00/bottle • \$12.00/glass • \$357.00/case

2018 TANNAT

Pours a medium purple hue. The aromas are black currant, smoke, anise, and clove. This wine is brawny with firm tannins, good acidity, and rich mouthfeel. Alcohol 13.5% by volume.

\$35.00/bottle • \$12.00/glass • \$357.00/case

2019 TANNAT

Wine is a dusty brick hue. The aromas are exotic with hints of dried goji berry, quince, blueberry, and allspice. The wine is heavy with a firm tannin backbone and zippy acidity that highlight an earthy finish. Alcohol 13% by volume.

\$35.00/bottle • \$12.00/glass • \$357.00/case

2018 DESSERT WINE

Wine pours a vibrant garnet color. The aromas of blackberry and raspberry preserve with hints of bramble, earth, and sage. This wine is jammy with a powerful fruit punch that pairs well with its acid to provide a clean finish with hints of oak and berry. Alcohol 13.7% by volume.

\$20.00/bottle • \$9.00/glass • \$204.00/case

• Séka Hills Club Members Receive 15% Off •