

SÉKA
HILLS
TASTING ROOM



Artisan Sandwiches

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

CAPAY VALLEY VEGETARIAN SANDWICH \$12

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

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 a 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.

Special

WINTER VEGGIE SANDWICH \$14

Roasted Séka Hills Butternut Squash, topped with mozzarella cheese, Baby Spinach, Sun Dried Tomatoes, Pomegranate Balsamic Drizzle with Coastal Goat Cheese Spread infused with Séka Hills Wildflower Honey, on our Herbed Focaccia

Ask about the Séka Hills Club

sekahills.com

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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, Séka Hills Herbed Croutons, and Séka Hills Vinaigrette

GOAT CHEESE ALMOND SPINACH SALAD \$9

Fresh Baby Spinach, Mixed with our Séka Hills Fig Balsamic, Fresh Almonds, Roasted Séka Hills Butternut Squash, Coastal Goat Cheese, & Herb Croutons

Soup

SEASONAL SOUP* \$10

Flavorful Classics Fresh from our Kitchen. Served with Sliced Fresh Bread

Boards and Bites

WOOD BOARD PLATTER \$28

Artisanal Cheeses, Salamis, Dried Fruits, Nuts and Crackers

FRESH BREWED COFFEE \$3

While supplies last

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Séka Hills Flight of Four Wines ~ \$15.00

2021 SAUVIGNON BLANC

This wine pours a brilliant lemon-green hue with aromas of gooseberry, passion fruit, and oyster shell. The wine has a silken midpalate married to nervy acidity that propels the wine to a prolonged finish of white peach and flint.

Alcohol 13% by volume

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



Gold
2022

2020 VIOGNIER

This wine pours a golden honey color. The aromas are apricot, pineapple, honeysuckle, and jasmine. The wine has an intriguing midpalate with bright fruit and a bite of black pepper and cloves on the finish.

Alcohol 14.5% by volume

\$22.00/bottle \$10.00/glass \$224.40/case

2021 ROSÉ

The wine pours an ruby hue. The aromas are ripe with hints of blueberry, cherry, and fresh cut hay. The mouthfeel is pleasantly dense with notes of blackberry pie, anise, and wet earth transitioning into a zippy finish.

Alcohol 14.2% by volume

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

Ask about the Séka Hills Club
sekahills.com



Séka Hills Flight of Four Wines - \$15.00

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

2016 SYRAH

Aromas of white pepper and crushed raspberries with flavors of ripe strawberries and spiced jam. This wine is soft, rich, round and juicy.

Alcohol 14.8% by volume

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

2014 TULUK'A

Dark burgundy color. The Red Blend has sweet vanilla and cherry aromas followed by juicy red summer fruit flavors with some peppery notes. The wine finishes with firm tannins that compliment red meat-based meals.

Alcohol 13.9% by volume

\$22.00/bottle \$10.00/glass \$198.00/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

2017 DESSERT WINE

Wine pours a dark amethyst hue. Aromas of dried cranberry, tart cherry, and cedar. As the wine opens blackberry pie and baking spice fill the glass. This dessert wine is light and fresh, with moderate sweetness and powerful acidity and tannins to provide balance.

Alcohol 18.4% by volume

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