

SÉKA HILLS

Shared Plates

CHARCUTERIE PLATTER

28

Artisanal cheeses and cured meats sourced from local producers, served alongside Séka Hills seasoned nuts, local dried fruits, an assortment of local crackers, house-made pickles and preserves.

SEASONAL FLATBREAD

20

A crisp, golden flatbread layered with tender leeks, Séka Hills fresh asparagus, roasted sweet potato, and earthy local mushrooms. Topped with savory pancetta, melted mozzarella, and aged cheddar over a rich soubise sauce, then finished with fresh arugula.

ASPARAGUS QUICHE

13

A delicate, flaky quiche filled with tender Séka Hills fresh asparagus, sautéed leeks, farm-fresh eggs, and rich cream. Topped with airy whipped feta and a hint of bright lemon zest for a perfect balance of creaminess and freshness. Served with a fresh mixed green salad.

Something Sweet

OLIVE OIL ICE CREAM

8

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.

OLIVE OIL ICE CREAM PINT [16 oz]

11

Take it to-go! Indulge in our extra creamy vanilla olive oil ice cream, crafted with Séka Hills Arbequina olive oil.

SÉKA HILLS

Artisan Sandwiches

SPRING VEGGIE SANDWICH

14

Roasted sweet potato topped with fresh mozzarella, arugula, and roasted tomatoes. Drizzled with Séka Hills pomegranate balsamic vinegar and paired with a coastal goat cheese spread infused with Séka Hills wildflower honey, served warm on housemade herbed focaccia.

THE ITALIAN BIRD SANDWICH

15

Local slow roasted turkey, sliced cold and topped with pickled giardiniera, Italian spicy sweet pickles, mixed greens, and sliced tomatoes. Finished with aged provolone and Olive Mill's signature bruschetta mayo, all served on a French-style roll.

ITALIANO SANDWICH

16

Locally hand-sliced prosciutto, mild soppressata salami, and coppa, complemented by aged provolone, mixed greens, spicy sweet pickles, and olive tapenade. Finished with Olive Mill's signature bruschetta mayo, all served on a French-style roll.

Fresh Seasonal Salads

OLIVE MILL SEASONAL PASTA SALAD

8

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

TASTING ROOM ORGANIC GREEN SALAD

8

A vibrant mix of fresh, local organic greens, complemented by roasted seasonal vegetables, and topped with freshly baked herbed croutons. Drizzled with Séka Hills vinaigrette for the perfect finishing touch.

Seasonal Soup

SEASONAL SOUP *

11

Flavorful classics fresh from our kitchen. Accompanied by Sliced Fresh Bread. *While supplies last.*

• Séka Hills Club Members Receive 15% Off •

SÉKA HILLS

Served 2:00p to 7:30p

Capay Seasonal Selection

SPRING VEGGIE SANDWICH

14

Roasted sweet potato topped with fresh mozzarella, arugula, and roasted tomatoes. Drizzled with Séka Hills pomegranate balsamic vinegar and paired with a coastal goat cheese spread infused with Séka Hills wildflower honey, served warm on housemade herbed focaccia.

Fresh Seasonal Salads

OLIVE MILL SEASONAL PASTA SALAD

8

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

TASTING ROOM ORGANIC GREEN SALAD

8

A vibrant mix of fresh, local organic greens, complemented by roasted seasonal vegetables, and topped with freshly baked herbed croutons. Drizzled with Séka Hills vinaigrette for the perfect finishing touch.

Something Sweet

OLIVE OIL CHOCOLATE CHIP COOKIE SKILLET

12

A fresh-baked olive oil chocolate chip cookie drizzled with housemade olive oil caramel sauce and topped with a scoop of extra creamy vanilla olive oil ice cream made with Séka Hills Arbequina olive oil. Finished with a drizzle of Séka Hills Arbequina olive oil and a sprinkle of sea salt.

SEASONAL OLIVE OIL ALMOND CAKE

12

A delicate olive oil lemon cake, perfectly moist with a subtle citrusy richness. Paired with a luscious strawberry sauvignon blanc sauce, fresh local strawberries, and a silky cheesecake mousse.

OLIVE OIL ICE CREAM PINT [16 oz]

11

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SÉKA HILLS

Served 2:00p to 7:30p

Seasonal Soup

SEASONAL SOUP *

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ROASTED ASPARAGUS

10

Tender, Séka Hills fresh asparagus, perfectly roasted and drizzled with a creamy ajo blanco sauce. Finished with crispy fried garlic, toasted almonds, golden breadcrumbs, a squeeze of fresh lemon juice, and a drizzle of olive oil.

CAPAY CUBAN SANDWICH

18

Featuring ranch-raised, smoked Yocha-Dehe beef and local ham, layered with melty provolone, crisp butter pickles, and a zesty Dijon mustard aioli. Pressed to golden perfection on a French roll.

ANCHO BBQ MUSHROOM SANDWICH

18

Hearty, Capay Valley grown mushrooms, grilled and smothered in our housemade ancho BBQ sauce, bring deep, smoky-sweet flavor to this satisfying sandwich. Topped with melted provolone and a crisp, tangy kale slaw tossed in an elderberry honey mustard sauce, all nestled in a toasted ciabatta roll.

SEASONAL FLATBREAD

20

A crisp, golden flatbread layered with tender leeks, Séka Hills fresh asparagus, roasted sweet potato, and earthy local mushrooms. Topped with savory pancetta, melted mozzarella, and aged cheddar over a rich soubise sauce, then finished with fresh arugula.

SPRING GNOCCHI

22

Soft, pillowy housemade ricotta gnocchi tossed in a silky sauvignon blanc and lemon cream sauce, featuring Séka Hills fresh asparagus and sweet snap peas. Finished with delicate shavings of aged cheddar.

ROASTED PARMESAN MEATBALLS

18

Crafted with ranch-raised Yocha Dehe beef, roasted to perfection in a house-made red sauce, and generously topped with creamy béchamel. Served with toasted bread on the side.

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SÉKA HILLS

WINE MENU

ESTATE WINE TASTING

A choice of 4 estate grown wines.

15

WHITE

2022 SAUVIGNON BLANC

Glass 10 | Bottle 26

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.

2023 VIOGNIER *Best of Class - SF Chronicle Wine Competition & Los Angeles Wine Competition*

Glass 10 | Bottle 26

This wine pours a brilliant honey hue. The initial aromas are of beeswax, apricot, jasmine blossom, and angelica root. The mouthfeel is viscous with a pleasant blend of stonefruit and crushed granite.

2023 ROSÉ

Glass 10 | Bottle 24

This wine pours a pale pink hue. This wine is bursting with ripe blackberry, cherry cola, and rose blossom. The wine is crisp with good weight and a hint of salinity on the finish.

RED

2016 TULUK'A

Glass 10 | Bottle 26

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.

2019 PETITE SIRAH

Glass 12 | Bottle 35

Wine pours an inky purple. The aromas are blackberry brambles, chocolate, candied orange peel, and loam. Brawny tannins balanced by a juicy acidity that provides a clean berry forward finish.

2019 TANNAT

Glass 12 | Bottle 35

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.

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RED

2020 SYRAH

Glass 12 | Bottle 35

Wine pours a vivid amethyst color. The aromas are blueberry, fresh hay, lilac blossom, and vanilla. The wine is rich but restrained with a modest tannin impact and prolonged fruit finish.

2018 DESSERT WINE

Glass 9 | Bottle 20

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.

CLUB MEMBER EXCLUSIVE

2021 GRENACH RESERVE *Best of Class - SF Chronicle Wine Competition*

Glass 16 | Bottle 48

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. **Club member exclusive tasting wine*

2021 CABERNET SAUVIGNON RESERVE *Gold - Sunset Magazine Wine Competition* Glass 20 | Bottle 62

The wine pours a dark ruby hue. This well extracted wine displays currant and black cherry fruit aromas interwoven with a delicate herbal component. The wine is dense with elegant tannins and fresh acidity. The finish is long with notes of mocha, smoky oak, and angelica. **Club member exclusive tasting wine*

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