



Artisan Sandwiches

THE ITALIAN BIRD \$10

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 on French Style Roll

ITALIANO \$12

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

NISQUALLY SALMON SANDWICH \$13

Smoked King Pacific Salmon, Herb Infused Cream Cheese, Fresh Sliced Tomatoes, Mixed Greens and Organic Cucumbers, Finished with a Lemon Pesto Aioli on fresh Ciabatta

CAPAY VALLEY VEGETARIAN SANDWICH \$10

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

BLUE HILLS BEEF BRISKET SANDWICH \$13

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

BLUE HILLS PASTRAMI SANDWICH \$13

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 French Style Roll



Fresh Seasonal Salads

OLIVE MILL SEASONAL SALAD \$5

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

TASTING ROOM ORGANIC GREEN SALAD \$5

Fresh Local Organic Mixed Greens, Sliced Cucumbers, Séka Hills Herbed Croutons, and Séka Hills Vinaigrette

Boards and Bites

WOOD BOARD PLATTERS \$23

Artisanal Cheeses, Salamis, Dried Fruits, Nuts and Crackers

SÉKA HILLS HUMMUS TRIO \$13

Estate Grown Garbanzo Beans and Arbequina Olive Oil combine for a trio of delicious Hummus. Original, Green Olive, and Spicy Jalapeno & Cilantro Hummus are served with a drizzle of Arbequina Olive Oil, fresh Cucumbers, Specialty Crackers and fresh baked Bread.

Special

CAPAY CAPRESE SANDWICH \$10

Séka Hills Heirloom Tomatoes sliced with Fresh Mozzarella, Garden Basil & Pesto Mayo. Drizzled with Séka Hills Olive Oil & Pomegranate Balsamic Vinegar on Herb Focaccia Roll

FRESH BREWED COFFEE \$3.00



Séka Hills Flight of Four Wines - \$10.00

2019 SAUVIGNON BLANC

Pours a pale straw hue. Aromas of passionfruit, grapefruit pith, and linalool. Round mouthfeel with nervy acidity. Finishes with hints of tangerine and river rocks.

Alcohol 12.2% by volume

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

2018 VIOGNIER

Golden color with aromas of orange blossoms, vanilla, jasmine and honey. Tropical fruit flavors in the mouth of mango and white peach. Bright acidity follows a rich balanced mouthfeel for a refreshing summer wine with plenty of exotic spice.

Alcohol 14.1% by volume

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

2020 ROSÉ

The wine pours a vibrant lipstick red. The aromas are of ripe cherry, blueberry, hay and loam. The wine is rich with luscious fruit that stays refreshing due to nervy acidity and tannins that propel it into a clean finish with hints of cedar and berry compote.

Alcohol 11.9% by volume

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

Ask about the Séka Hills Club
sekahills.com



Séka Hills Flight of Four Wines - \$10.00

2019 GRENACHE

Pours a beautiful Stella cherry hue. Initial aromas of raspberry and blood orange pith. As the wine opens, heavy notes of tart cherry, vanilla, and tobacco fill the glass. The wine is medium bodied with luscious tannins and plucky acidity. The finish is prolonged with lasting impressions of baking spice, poached plum, and leather.

Alcohol 12.4% by volume

\$24.00/bottle \$10.00/glass \$244.80/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 \$224.40/case

2015 PETITE SIRAH

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

Alcohol 15.2% by volume

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

2016 TANNAT

Aromas of candied plums and cracked black pepper. The wine is robust with flavors of spiced plum and black raspberries backed by firm tannins.

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