



Boards and Bites

CHARCUTERIE PLATTER

28

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

Fresh Seasonal Salads

TASTING ROOM ORGANIC GREEN SALAD

8

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

ITALIANO CHOPPED SALAD

16

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.

Something Sweet

OLIVE OIL ICE CREAM

8

Indulge in our extra creamy vanilla olive oil ice cream, crafted with Séka Hills Arbequina olive oil. Hand-scooped and accompanied by 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.



Artisan Sandwiches

CAPAY CAPRESE SANDWICH

15

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

CAPAY VALLEY VEGETARIAN SANDWICH

13

Charred peppers, pickled Italian vegetables, sliced cucumber, and tomato, paired with herb-infused cream cheese, hummus, and local mixed greens, all served on fresh ciabatta.

CRISPY PANCETTA SANDWICH

15

Hand-sliced local crispy pancetta, layered with mayo and fresh organic mixed greens drizzled with Séka Hills vinaigrette, all served on freshly baked herb 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.

BLUE HILLS BEEF BRISKET SANDWICH

16

Cold-smoked Séka Hills brisket, topped with hot peppers, fresh mozzarella, mixed greens, and tomatoes, drizzled with fig balsamic vinegar and pesto mayo, all on an herb focaccia roll.

CAPAY BAHN MI PASTRAMI SANDWICH

16

Thinly sliced, cold grass-fed pastrami layered with house-fermented cabbage, peppers, and a spicy pickle medley, along with local Swiss cheese, horseradish-infused mayo, and a drizzle of Séka Hills honey country Dijon mustard. All served on a French-style roll.

• Séka Hills Club Members Receive 15% Off •

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.

SÉKA HILLS

WINE MENU

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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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