

Fresh Seasonal Salads

OLIVE MILL SEASONAL PASTA SALAD

7

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

SUMMER TOMATO SALAD

14

Local stone fruit, Capay heirloom tomatoes, cucumber, and red onion tossed with fresh herbs, served over housemade chili crisp yogurt. Finished with a drizzle of olive oil, sea salt, and cracked black pepper.

Artisan Sandwiches

CAPAY CAPRESE SANDWICH

15

Capay heirloom tomatoes sliced with fresh Mozzarella, basil & fresh pesto mayo. Drizzled with Séka Hills olive oil & pomegranate balsamic vinegar. Served on fresh ciabatta.

THE ITALIAN BIRD SANDWICH

15

Slowly roasted turkey sliced cold, topped with pickled giardiniera, spicy sweet pickles, mixed greens & sliced tomatoes, aged provolone, housemade Bruschetta Mayo. Served on a French Style Roll.

ITALIANO SANDWICH

16

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.

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 with smoked spring onion and Parmesan cream, topped with Capay heirloom tomatoes and summer squash. Finished with a fresh cilantro-basil salad and a drizzle of spicy jerky honey.

WARM TOMATO TART

13

Flaky pastry layered with housemade ricotta and topped with melted fresh mozzarella and sweet Capay heirloom tomatoes. Served warm with a bright garden herb 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.

SÉKA HILLS

Served 2:00p to 7:30p

Fresh Seasonal Salads

SUMMER TOMATO SALAD

14

Local stone fruit, Capay heirloom tomatoes, cucumber, and red onion tossed with fresh herbs, served over housemade chili crisp yogurt. Finished with a drizzle of olive oil, sea salt, and cracked black pepper.

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.

OLIVE OIL ROASTED CHERRY TOMATOES

14

Sweet cherry tomatoes roasted in Seka Hills olive oil, served over a silky zucchini sauce with herb chimichurri and crispy crostini.

PARMESAN SMASHED POTATOES

18

Crispy smashed Russian Banana potatoes topped with roasted heirloom tomatoes, charred sweet peppers, and chili-rubbed smoked brisket. Finished with a vibrant corn-basil sauce and puffed wild rice for crunch.

CAPAY CAPRESE SANDWICH

15

Capay heirloom tomatoes sliced with fresh Mozzarella, basil & fresh pesto mayo. Drizzled with Séka Hills olive oil & pomegranate balsamic vinegar. Served on fresh ciabatta.

APRICOT BBQ BEEF SANDWICH

18

Tender Yocha Dehe Ranch chuck roast braised with apricots and guajillo chiles, piled high on a housemade Japanese milk bun with crisp Capay cabbage slaw and house pickles.

SEASONAL FLATBREAD

20

A crisp, golden flatbread with smoked spring onion and Parmesan cream, topped with Capay heirloom tomatoes and summer squash. Finished with a fresh cilantro-basil salad and a drizzle of spicy jerky honey.

SUMMER GNOCCHI

22

Soft, pillowy housemade ricotta gnocchi tossed in a caramelized summer squash sauce with roasted squash, blistered cherry tomatoes, and charred corn. Finished with fresh basil for a bright, seasonal finish.

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.

DESSERTS

HONEY CHEESECAKE

10

Crustless honey-sweetened cheesecake topped with Greek yogurt, a drizzle of wildflower honey, and edible blossoms. Served with a mulberry dessert wine sauce and a cinnamon-almond crumble for a touch of crunch. No added sugar, just naturally sweet.

SEASONAL OLIVE OIL ALMOND CAKE

12

A delicate olive oil lemon cake, perfectly moist with a subtle citrusy richness. Served with a Sauvignon Blanc stonefruit compote, cheesecake mousse, fresh seasonal fruit, honeycomb, and edible flowers.

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

ESTATE WINE TASTING

A choice of 4 estate grown wines.

15

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*

Séka Hills Club Members Receive 15% Off

04.19.25