

# SÉKA HILLS

## Boards and Bites

### WOOD BOARD PLATTER

28

Artisanal Cheeses, Salamis, Dried Fruits, Nuts and Crackers.

## 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, Chopped Tomatoes, Roasted Golden Beets, Séka Herbed Croutons, and Séka Hills Vinaigrette.

## Artisan Sandwiches

### CAPAY VALLEY VEGETARIAN SANDWICH

12

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

### CAPAY CAPRESE SANDWICH

14

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 Ciabatta.

### THE ITALIAN BIRD SANDWICH

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 SANDWICH

14

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

## 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 Club Members Receive 15% Off •

# SÉKA HILLS

## Capay Seasonal Selection

### CAPAY CAPRESE SANDWICH

14

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 Ciabatta.

## 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, Chopped Tomatoes, Roasted Golden Beets, Séka Hills Herbed Croutons, and Séka Hills Vinaigrette.

## Boards and Bites

### WOOD BOARD PLATTER

28

Artisanal Cheeses, Salamis, Dried Fruits, Nuts and Crackers.

### ANCHO BRAISED BEEF & CHEESE DIP

22

Cheese Sauce Topped with Shredded Ancho Braised Ranch Raised Yocha Dehe Beef. Served with Capay Valley Heirloom Tomato Bruschetta and Toasted Bread.

### SEASONAL FLATBREAD

20

Capay Valley Heirloom Tomatoes, Local Fresh Mozzarella Cheese, Garden Fresh Basil & Fresh Pesto. Drizzled with Séka Hills Arbequina Olive Oil & Pomegranate Balsamic Vinegar.

## Something Sweet

### CHOCOLATE CHIP COOKIE SKILLET

14

Fresh-baked Olive Oil Chocolate Chip Cookie topped with a Miso Caramel Sauce, a Scoop of Extra Creamy Vanilla Olive Oil Ice Cream, made with Séka Hills Arbequina Olive Oil. Drizzled with Séka Hills Arbequina Olive Oil and a Sprinkle of Sea Salt.

• 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.

### 2022 VIOGNIER

Glass 10 | Bottle 24

This wine pours a beautiful honey color. The aromas are loquat, kiwi, cinnamon, and vanilla. The mouth-feel is silky with a hint of grip leading to a clean finish with flavors of mandarin and lemon blossom.

### 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

### 2021 GRENACHE

Glass 10 | Bottle 24

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.

### 2016 PETITE SIRAH

Glass 12 | Bottle 35

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

### 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.

**Séka Hills Club Members Receive 15% Off**

# SÉKA HILLS

## WINE MENU

### ESTATE WINE TASTING

A choice of 4 estate grown wines.

15

## RED

### 2018 SYRAH

Glass 12 | Bottle 35

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.

### 2018 TANNAT

Glass 12 | Bottle 35

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.

### 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.

### 2021 CABERNET SAUVIGNON RESERVE

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*

### 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.

**Séka Hills Club Members Receive 15% Off**