

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 vibrant flatbread featuring roasted fennel, caramelized onions, and sweet butternut squash, complemented by savory pieces of mortadella. A creamy herb cheese spread and peppery arugula bring a wonderful balance. Finished with a drizzle of elderberry balsamic and Séka Hills Arbequina olive oil.

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

- WINTER VEGGIE SANDWICH** 14
Roasted Séka Hills butternut squash 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, all served on an herbed focaccia roll.
- THE ITALIAN BIRD SANDWICH** 13
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** 14
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** 7
Rotating Seasonal Salad Featuring Local and Regional Pastas, Legumes, and Greens.
- TASTING ROOM ORGANIC GREEN SALAD** 7
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

Served 2:00p to 7:30p

Capay Seasonal Selection

WINTER VEGGIE SANDWICH

14

Roasted Séka Hills butternut squash 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, all served on an herbed focaccia roll.

Fresh Seasonal Salads

OLIVE MILL SEASONAL PASTA SALAD

7

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

TASTING ROOM ORGANIC GREEN SALAD

7

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.

OLIVE OIL ALMOND LEMON CAKE TRIO

12

A trio of Olive Oil Almond Lemon Cake, served three delightful ways: with a rich olive oil caramel and cinnamon glazed almonds, drizzled with a honey-vanilla glaze, and topped with fluffy whipped cream and house-made honeycomb, all presented with our house-made mandarin butterscotch sauce.

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 Club Members Receive 15% Off •

SÉKA HILLS

Served 2:00p to 7:30p

Seasonal Soup

SEASONAL SOUP *

11

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

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.

CROQUE MADAME

20

A decadent twist on the classic French sandwich, featuring layers of locally sourced savory ham, rich mortadella, and melt-in-your-mouth provolone cheese, all smothered in a housemade silky béchamel sauce. Served on flatbread, topped with a fried egg and fresh arugula.

SEASONAL FLATBREAD

20

A vibrant flatbread featuring roasted fennel, caramelized onions, and sweet butternut squash, complemented by savory pieces of mortadella. A creamy herb cheese spread and peppery arugula bring a wonderful balance. Finished with a drizzle of elderberry balsamic and Séka Hills Arbequina olive oil.

SEASONAL MACARONI AND CHEESE

22

Butternut Squash and Pancetta Macaroni and Cheese made with locally sourced Community Grains pasta, Séka Hills-grown butternut squash, local pancetta, fontina and gruyère cheese, all enveloped in béchamel sauce and topped with parmesan breadcrumbs.

WINTER GNOCCHI

22

Soft, pillowy housemade ricotta gnocchi, served with butternut squash in a rich sage brown butter sauce. Topped with toasted walnuts for a delightful crunch and finished with a hint of fresh sage.

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.

• 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 ROSÉ

Glass 10 | Bottle 24

The wine pours a pleasing soft pink hue. The aromas are bursting with fresh cherry, pluot, and loam. The mouthfeel is voluptuous with just enough tannin to bring balance to the juicy berry profile

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.

2017 PETITE SIRAH

Glass 12 | Bottle 35

Inky color. Aromas of Blackberry bushes on a summer day. Hints of sweet oak and caramel. Finishes softly with velvety tannins.

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.

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

11.14.24

SÉKA HILLS

WINE MENU

ESTATE WINE TASTING

A choice of 4 estate grown wines.

15

CLUB MEMBER EXCLUSIVE

2021 GRENACH RESERVE

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

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*