HILL

Artisan Sandwiches

CAPAY VALLEY VEGETARIAN SANDWICH

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

CAPAY CAPRESE SANDWICH

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.

THE ITALIAN BIRD SANDWICH

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

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.

CRISPY PANCETTA SANDWICH

Local Hand Sliced, Crispy Pancetta, Topped with Mayo and Fresh Local Organic Mixed Greens Tossed with Séka Hills Vinaigrette. Served on Fresh-baked Herb Focaccia.

BLUE HILLS BEEF BRISKET SANDWICH

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

CAPAY BAHN MI PASTRAMI SANDWICH

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 a French Style Roll.

• Séka Hills Club Members Receive 15% Off •

14

13

12

14

14

15

15

SÉKAWHILLS

Boards and Bites

WOOD BOARD PLATTER

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. 7 TASTING ROOM ORGANIC GREEN SALAD 7 Fresh Local Organic Mixed Greens, Sliced Cucumbers, Chopped Tomatoes, Seka Hills Herbed Croutons, and Séka Hills Vinaigrette. 15 Fresh Local Organic Mixed Greens Topped with Local Hand Sliced Calabrese & Genoa, Fresh 15 Fresh Local Organic Mixed Greens Topped with Local Hand Sliced Calabrese & Genoa, Fresh 14

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

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 •

8

28

WINE MENU

ESTATE WINE TASTING

A choice of 4 estate grown wines.

2022 SAUVIGNON BLANC

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

2023 ROSÉ

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

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

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

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

2016 TULUK'A

A luscious red color. This Red Blend has aromas of tricolor pepper, fennel, and cherries. The wine has flavors or bright red cherries with a touch of mint.

WHITE

Glass 10 | Bottle 24

Glass 10 | Bottle 24

Glass 12 | Bottle 35

15

Glass 10 | Bottle 26

Glass 10 | Bottle 24

Glass 10 | Bottle 26

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2018 SYRAH Wine pours a vib

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

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

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

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

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.

WINE MENU

ESTATE WINE TASTING

A choice of 4 estate grown wines.

RED

Glass 12 | Bottle 35

Glass 12 | Bottle 35

Glass 12 | Bottle 35

Glass 20 | Bottle 62

Glass 9 | Bottle 20

ÉKA HILLS

