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.

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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

# KA HILLS



### **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

