

The OVEN

SALADS & SHAREPLATES

Walnut Bruschetta 8

U&Brie, seasonal fruit, walnuts & honey, served on crostini

Rustic Bruschetta 9

fresh made bruschetta, parmesan, basil & balsamic, served on warm crostini

Misto di Olive 9

warm serrano & citrus-marinated Castelvetro & Gaeta olives

Upper Bench Cheese Board 23

3 types of Upper Bench cheese, garden preserves, seasonal fruit, mustard, olives & dates

Add meat 7

Extra cheese 5

Upper Bench Salad 16

mixed greens, toasted pistachios, seasonal fruit, black sesame seed & prosciutto crisps & garlic poppy seed dressing

Okanagan Sun Salad 16

arugula & mixed greens, shallots, pecans, cherry tomatoes, Okanagan Sun, dried cranberries & balsamic dressing

PIZZA

Marinara 18

tomato sauce, garlic, oregano, black pepper & EVOO

Suggested pairings: Pinot Blanc | Pinot Noir

Margherita 18

tomato sauce, fresh basil, mozzarella & EVOO

Suggested pairings: Pinot Blanc | Merlot Cabernet Franc

Upper Bench 20

Okanagan Sun, Upper Bench Gold, U&Brie, fresh arugula, parmesan

Suggested pairings: Chardonnay | Pinot Noir

Funghi 20

balsamic, mixed mushrooms, truffle oil, shallots & Upper Bench

Gold, topped with fresh green onions

Suggested pairings: Riesling | Estate Pinot Noir

Razzo 19

tomato sauce, Genoa salami, mixed olives, U&Brie, fresh arugula

Suggested pairings: Chardonnay | Merlot

Mela 19

honey, Okanagan apples, walnuts, prosciutto & King Cole

Suggested pairings: Riesling | Altitude | Cabernet Sauvignon

DESSERT

Gelato 5

weekly flavours

Vanilla Stout Affogato 9

scoop of vanilla bean ice cream with dark coffee stout glaze,

with vanilla biscotto

Extras

balsamic 1 | arugula 2 | olives 3 | meat 5 | cheese 5 | bread 4

+applicable taxes

18% gratuity on parties of 6 or more

SUMMER