

Starters

- French Onion Soup** 8
multi-grain crouton | Smits & Co. emmental
- Ciabatta** 5
olive oil + balsamic
- Sweet Potato Fries** 9
chipotle aioli
- Salt + Pepper Calamari** 🌶️ 16
smoked paprika tzatziki | red onion | peruvian peppers
- Baked Brie** 16
red pepper chili jam | mica trail mix | crostini
- Charcuterie + Cheese Selection** 22
locally cured meats & cheeses | pickles | mustard | crostini
- Mussels + Clams** 🌶️ 22
white wine | garlic chili butter | lemon + herbs | ciabatta
~ add side fries \$5
- Vegetarian Samosa** 14
mango chili chutney

Salads

- Beet Salad** 14
*arugula | pecans | Happy Days goats' cheese |
truffled honey vinaigrette*
- Romaine + Kale Caesar** 15
*parmesan | toasted panko crumbs | bacon |
house dressing*
- Organic Greens** 14
*mixed greens | pickled vegetables | toasted pumpkin seeds |
maple-butternut squash vinaigrette*
~ add easy peel pink shrimp 🍤 to any salad +8
~ add pulled chicken to any salad +6

Burgers & Sandwiches

~ choice of french fries or organic green salad
~ substitute soup, caesar salad or sweet potato fries +2

VH Beef Burger 15
*ground chuck | lettuce | tomato | red onion |
dill pickle | VH burger sauce | mustard
add cheddar cheese or bacon 2 each

Colossal Burger 19
*ground chuck | lettuce | tomato | red onion |
dill pickle | VH burger sauce | mustard | mushroom |
bacon | cheddar | fried onion ring*

Smoked Striploin Beef Dip 18
*horseradish mayonnaise | beef jus |
Smits & Co. emmental cheese | baguette*

Chicken Salad + Brie Sandwich 16
lettuce | avocado mousse | bacon | ciabatta

Gluten free options available - please ask your server

Pizza + Pasta

Bacon + Chorizo Pizza 18
roasted red peppers | mozzarella

The Mica Pizza 16
*basil pesto | grape tomatoes | arugula |
mozzarella | balsamic glaze*

Bolognese Pasta 25
*linguine noodles | beef | tomato sauce
crisp basil | parmesan | ciabatta*

Mushroom Ravioli 24
parmesan | peas | truffled cream sauce | crisp sage

Linguine Marinara 19
tomato sauce | crisp basil | parmesan | ciabatta

~ add pulled chicken +6
~ add easy peel pink shrimp +8

Mains

- Wild BC Salmon**  29
herbed lemon risotto | carrots | crispy capers
- Rotisserie Chicken (DINNER ONLY)** 28
chipotle bbq sauce | smashed new potatoes | seasonal vegetables
- Braised Lamb Shank** 28
butternut-squash + new potato hash | sautéed mushrooms | pan jus
- Chicken + Wild Prawn Rice Bowl**  25
coconut curry broth | shitake mushrooms | cilantro | carrots & cabbage | cashews

FROM THE GRILL

6 oz. Tenderloin 33

12 oz. Bone-In Striploin 38

smashed new potatoes | seasonal vegetables

~ add to your steak ~

- brandy peppercorn sauce 3.5
- chipotle bbq sauce 3
- easy peel wild pink shrimp 8
- garlic chili butter 2

Weekly Dine-In Dinner Features Available November-March

- Monday – \$12 Pasta** *choice of three pastas*
- Tuesday - \$12 Bouillabaisse** *mixed seafood stew*
- Wednesday - \$12 Fish + Chips** *coleslaw | tartar*

**an 18% service charge will be applied to groups of 8 or more*

mica

RESTAURANT

Our name is taken from Mica Creek which is located just north of the Nk'Mip resort and drains into the Osoyoos Lake. Although only one aspect, it is an integral part of the eco system, which then provides life to the vineyards, the orchards, the local fish and wildlife. Just as the creek is a vital component to the lake, so too is Mica Restaurant an integral part of the much larger Spirit Ridge Resort.

Nestled in the hills above Osoyoos, Mica enjoys panoramic views of the lake, the mountainside, and the vineyards. Possessing not one but two outdoor patios, Mica offers the best outdoor dining experience in the valley. Our menu, featuring both small & large plates, is the perfect culinary diversion and our list of hand-crafted wines, from wineries located within a day trip of Spirit Ridge, will both focus and inspire your wine explorations.

Break away from your everyday to Mica and experience Wine-Country Casual.