



If you like your meat cooked low and slow over sweet smoke, try out the Naked Pig Smokehouse and barbecue in Vernon. *JOANNE SASVARI*

WHERE TO EAT IN WINE COUNTRY

While many of the Okanagan Valley's wineries have eateries, here are a few alternate delicious stops, writes *Joanne Sasvari*

Planning a wine tour of the Okanagan Valley this summer? You'll need to keep your strength up for all that swirling, sniffing and sipping.

Luckily, wine country has plenty of delicious places to refuel:

VERNON

Marten Brewing Company
2933 30th Ave., Vernon |
778-214-1650

martenbrewpub.com

Vernon's newest eatery has a funky rustic-industrial interior, craft beers brewed from B.C. malt and hops, and a casual menu that mixes pub grub favourites with German specialties such as spaetzle and schnitzel.

Naked Pig Barbecue & Smokehouse
2933 30th Ave., Vernon |
778-475-5475
nakedpig.ca

If you like your meat cooked low and slow over sweet smoke, then head to the Naked Pig. You'll find a wide range of craft beers, as well as classic smoked dishes like pulled pork, brisket and ribs.

KELOWNA

RauDZ Regional Table
1560 Water St., Kelowna |

250-868-8805
raudz.com

Chef Rod Butters has done more than almost anyone to define Okanagan wine country cuisine. The food is fresh, local and just the right mix of comforting and inventive.

Waterfront Wines
1180 Sunset Dr., Kelowna |
250-979-1222
waterfrontrestaurant.ca

When the chef is also the sommelier, you know it's going to be an incredible drinking and dining experience. Mark Filatow has made Waterfront Wines into one of the Okanagan's most highly regarded restaurants — a bright, cosy wine bar featuring locally sourced ingredients, tantalizing tapas and a terrific selection of local wines.

Salted Brick
243 Bernard Ave., Kelowna |
778-484-3234
saltedbrick.com

Chef-owner Jason Leizert honed his skills at some of Vancouver's favourite restaurants. At the tiny, functional-chic Salted Brick, he specializes in housemade charcuterie and a well-edited menu of exceptional salads, sandwiches and wine.

SUMMERLAND
Local Lounge • Grille
12817 Lakeshore Dr. South,
Summerland | 250-494-8855
thelocalgroup.ca

This casually upscale wine bar has an unbeatable location right on the lakeshore. Expect well-executed small plates and shareable snacks like flatbreads, poutine and antipasti. But the best reason to go is the huge selection of B.C. wines.

PENTICTON
Brodo Kitchen
483 Main St., Penticton |
778-476-1275
tastebrodo.com

Brodo's slogan is "simply fresh food," and that just about sums up this casual joint in downtown Penticton. The menu is as small as the space: just a couple of soups, salads and sandwiches. But everything is locally sourced and lovingly prepared.

The Bench Market
368 Vancouver Ave., Penticton |
250-492-2222
thebenchmarket.com

You'll want to start your day with the hearty breakfasts served at The Bench Market. Also, stock up on sandwiches, salads, snacks and arguably the best coffee in town.

Bogner's of Penticton
302 Eckhardt Ave. West, Penticton
| 250-493-2711
bogners.ca

For nearly 40 years, this has been Penticton's favourite place to celebrate special events. It's located in a quaint old house with leaded windows and Tudor-style half-timbering. Old-fashioned it may look, but the food is not — chef Darin Paterson is obsessed with fresh, local fare.

OKANAGAN FALLS

Tickleberry's
1207 Main St., Okanagan Falls |
250-497-8862
tickleberrys.com

A must-stop sweet shop on Highway 97. Swing by to sample some of the dozens of flavours of ice cream, browse through the kitschy gifts and be sure to pick up some chocolate-covered dried cherries or blueberries.

OSOYOOS

Diamond Steak & Seafood House
8903 Main St., Osoyoos |
250-495-6223
(no website)

Ask the locals where they go, and this is what they'll recommend: a seriously old school steak house, located in a quirky, turreted building. You can't go wrong with the steaks, the pasta, or the wine list.

The Restaurant at Watermark Beach Resort Hotel
15 Park Place, Osoyoos |
250-495-5500
watermarkbeachresort.com

The patio at this lakeside wine bar is an idyllic place to enjoy a glass of local vino, but don't skip chef Adair Scott's exceptional cuisine. Light, fresh and flavourful, it's based on the best of what's local and everything is designed for sharing.