

THE CONFESSIONAL LOUNGE

OUR DAILY SPREAD

SHAREABLES

CHARCUTERIE • \$39

Local smoked duck, garlic sausage, Coppa, Cacciatori, Bleu Bénédicte, Niagara Gold & Heritage Cheddar, with pickles, dips, naan & crostini

CAESAR SALAD • \$16

Romaine lettuce, crispy pork belly, Heritage Cheddar cheese

CRAB CAKES *Gluten-free option* \$24

Spinach salad garnish, roasted red pepper remoulade, with peach salsa

SiN DIP DAILY PLATTER ☉|GF• \$19

Three house-made dips served with homemade crostini & naan bread

FRESH SPINACH SALAD ☉|GF-\$16

Spinach, seasonal fruit from our farm, goat cheese, candied walnuts, with raspberry vinaigrette.

CROSTINI PLATTERS • \$20

Roast Beef - Thinly sliced, horseradish crème fraîche, mustard

or

Smoked Salmon - Pastrami marinated smoked salmon, zesty cream cheese, pickled red onion, capers

CHEESE PLATE • 3 for \$19, 5 for \$29

SiN-fully good Canadian cheeses served with naan and house-made crostini

CREMINI MUSHROOM CAPS ☉ \$19

Cremini mushroom, stuffed with cream cheese and spinach, and balsamic drizzle

SiN GIN SAUSAGE(2) • \$26

SiN Gin-infused sausage, latkes, seasonal vegetables, mustard, and sauerkraut side

SiN DEVIL EGGS - \$14

Free-ranged local farm eggs on a crispy leek nest, truffle oil, and maple syrup

ENTREES

PICKEREL • \$29

Potato galette, shiitake mushrooms, SiN Juiced Up Vodka cream sauce and caviar

WHISKY SHORT RIBS • \$37

Hasselback potatoes layered with cheese and crispy pork belly, roasted shallots, SiN Canadian Whisky demi-glace

SAUSAGE FLATBREAD • \$23

Saucy tomato, cheese, SiN gin-infused sausage, onions, roasted red pepper, pork belly on flatbread

EDAMAME COCONUT RISOTTO ☉|V|GF \$29

Creamy coconut risotto with edamame green peas and asparagus

CORNISH HEN • \$37

Tender, boneless, and stuffed. Charred Brussels sprouts with maple, truffle root purée, potato souffle, hen velouté

RAVIOLI ☉ • \$29

Pillow pasta dumplings with Niagara Gold filling, foie gras sauce (omit for vegetarian), horseradish chips, and Ontario sumac

VEGETARIAN FLATBREAD ☉ • \$23

Basil, olive oil, parmesan cheese, zucchini, and roasted red pepper on flatbread

LAMB POPS \$27

Grilled lamb marinated with thyme and lime, served with crispy smashed potatoes and tzatziki sauce

DESSERTS

Gelato - \$14

Salted Caramel, Chocolate

SEASONAL FRUIT • \$9

Served with an Eau de Vie drizzle



❖ ETERNAL CLASSICS ❖

HICKORY OLD FASHIONED • \$18

Canadian Whisky, smoked hickory, bitters

NEGRONI ON THE LAKE • \$18

Juiced Up Gin, Cherry Bounce, Campari, Sweet Vermouth, orange bitters

SINFUL CAESAR • \$16

Juiced Up Vodka, Clamato, and house-made spicy asparagus

MARGARITA • \$18

Pick your flavour: Pear, Cherry Bounce, Apricot Liqueur

MODEL T MANHATTAN • \$18

Canadian Whisky, Sweet Vermouth, bitters

BRRRBON SOUR • \$18

Canadian Brrrbon, lemon juice, ginger wildflower syrup

MARTINI • \$18

Pick your style: Vesper, Cosmo, Dirty, Dry, Wet, with a twist, etc.

BOULEVARDIER • \$18

Mixed Mash Whisky, Cherry Bounce, Sweet Vermouth

❖ REJOICE IN THE SIN-PLICITY ❖

FOXY LEMONADE • \$17

Juiced Up Vodka, lemon, lavender jasmine syrup

BLUE PLUM SOUR • \$18

Luscious Blue Plum Eau de Vie, blue plum shrub, violet syrup, lemon, bitters, foamer

CHERRY GIN RICKEY • \$18

Cherry Bounce, Juiced Up Gin, cherry hibiscus simple syrup, lime, soda

BEE'S KNEES • \$17

Juiced Up Gin, honey, lemon, lavender jasmine syrup

WHISKY WILDFLOWER • \$17

Canadian Whisky, ginger wildflower syrup, lime, bitters, ginger beer

SIN & THE CITY • \$18

Vampire Plum Vodka, Cherry Bounce, hibiscus syrup, lime, cranberry juice

❖ SEASONAL DEADLY SINS ❖

EVERYTHING PEACH *Gluttony* • \$17

Peach Eau de Vie, peach syrup, simple syrup, lemon, peach bitters, club soda

PEARNACOLDA *Pride* • \$17

Pear Eau de Vie, simple syrup, pineapple juice, lime, cream

PLUM CRAZY *Envy* • \$17

Luscious Blue Plum Eau de Vie, elderflower syrup, lemon, angostura bitters, club soda

SPICY LITTLE SIN *Lust* • \$17

Yellow Plum Eau De, red pepper chilli syrup, lemon *caution spicy*

NIAGARA SOUR *Greed* • \$17

Ample Apricot Eau de Vie, orgeat syrup, lemon, black currant bitters, foamer, red wine

PINK & WISE *Wrath* • \$17

Plump Nectarine Eau de Vie, Juiced up GiN, simple syrup, muddled black berries, sage leaves, black pepper bitters

HANMATTAN *Sloth* • \$17

Sweet Vermouth, Mixed Mash Whisky, sour cherry syrup, angostura bitters