THE CONFESSIONAL LOUNGE

IN THE BEGINNING

CHARCUTERIE BOARD OF SiN $39
Local smoked duck, garlic sausage, Genoa salami, Bleu Bénédictin, Niagara Gold, Brie, with pickled veggies, dips, naan & crostini

CHEESE PLATE Ⓥ | GF 3 for $19 / 5 for $29
Locally sourced Canadian cheeses served with homemade naan & crostini

CRAB CAKES *Gluten-free option* paired with Ample Apricot Eau de Vie $24
Spinach salad garnish, roasted red pepper remoulade, with peach salsa

CROSTINI PLATTERS CHOOSE ONE *Gluten-free option* paired with Juiced Up Gin $20
ROAST BEEF – SiN Gin marinated roast beef, horseradish, crème fraîche, triple crunch mustard
SMOKED SALMON – smoked salmon, cream cheese, pickled shallots, capers

DUCK PÂTÉ paired with Plump Nectarine Eau de Vie $23
Duck liver pâté, cranberry Brrrbon gel & triple crunch mustard with pickles, asparagus

PERCH WELLINGTON paired with Plump Nectarine Eau de Vie $18
Succulent perch on puff pastry, coleslaw, Kozlik's Sweet & Triple crunch mustard

SiN DEVILLED EGGS | GF paired with Juicy Peach Eau de Vie $14
Free-range local farm eggs on a crispy leek nest, truffle oil, and maple syrup

SiN DIP DAILY PLATTER Ⓥ | GF $19
Three house-made dips served with homemade crostini & naan bread

VENISON TARTAR paired with Sweet Pear Eau de Vie $27
Pickled shiitake, dried fig sauce, shallots, Niagara Gold cheese, pretzel bites

SHRIMP COCKTAIL $19
With our in-house-made peach cocktail sauce

SECOND COMING

CAESAR SALAD | GF $16
Romaine wedge, crispy pork belly (omit for vegetarian), Tickler cheddar cheese

CREMINI MUSHROOM CAPS Ⓥ paired with Ample Apricot Eau de Vie $19
Cremini mushroom, stuffed with cream cheese and spinach, and balsamic drizzle

FRESH SPINACH SALAD Ⓥ | GF $16
Spinach, seasonal fruit, goat cheese, candied walnuts, with raspberry vinaigrette

LAMB POPS paired with Yellow Plum Eau de Vie $27
Grilled lamb marinated with thyme and lime, served with crispy mashed potatoes and tzatziki sauce

NIAGARA SEASONAL SOUP (Please ask your server) $16

SiN GIN SAUSAGE SANDWICH (2) paired with Sun-Ripened Yellow Plum Eau de Vie $25
SiN Gin-infused sausage, on a brioche bun, latkes, mustard, with a side of sauerkraut

SiN PHILLY STEAK AND CHEESY MAC paired with Mixed Mash Whisky $25
Thinly sliced steak on a brioche bun, sautéed onions, red peppers, Mac & Cheese

THE LAST SUPPER

CORNISH HEN paired with Canadian Whisky $37
Tender, boneless, & stuffed. Charred Brussels sprouts with maple, truffle root purée, potato souffle, hen velouté

DUCK|GF paired with Juiced Up Vodka $37
Creamy corn polenta, fresh seasonal vegetables, red wine jus

EDAMAME COCONUT RISOTTO Ⓥ|V|GF paired with Juiced Up GiN $29
Creamy coconut risotto with edamame green peas and asparagus

FRESH LAKE PERCH|GF paired with Plump Nectarine Eau de Vie $29
Seared perch, citrus aioli, crispy potato latke with horseradish, napa cabbage coleslaw

GNOCCHI Ⓥ paired with Juiced Up Vodka $26
Hand-curated potato gnocchi, cream sauce with sundried tomatoes, Heritage Cheddar fondue

PICKEREL|GF paired with Plump Nectarine Eau de Vie $29
Potato galette, shiitake mushrooms, SiN Juiced Up Vodka cream sauce & caviar

RAVIOLI Ⓥ paired with Juiced Up Gin $29
Pillow pasta dumplings with Niagara Gold filling, foie gras sauce (omit for vegetarian), & Ontario sumac

WHISKY SHORT RIBS|GF paired with Canadian Brrrbon $37
Hasselback potatoes layered with cheese & crispy pork belly, roasted shallots, SiN Canadian Whisky demi-glace

TEMPTATIONS

CARROT CAKE paired with Canadian Whisky Ⓥ $16
Warm spice cake with ginger, sumac, raspberry coulis, chocolate gelato

GELATO $14
Chocolate or Salted Caramel

SEASONAL FRUIT VARIETIES paired with Pleasure Me Plumoncello $9
Served with an Eau de Vie drizzle (June – Nov)

|GF| Gluten Free
|Ⓥ| Vegetarian
|V| Vegan

Seasonal fruit is available during harvest
Menu subject to change

Planning an event?
Please ask a server for more details!
Wifi password: SiNGuest