



## THE CONFSSIONAL LOUNGE

### IN THE BEGINNING

|   |                          |
|---|--------------------------|
| <b>CHARCUTERIE BOARD OF SiN</b>   | \$39                     |
| Local smoked duck, garlic sausage, Genoa salami, Bleu Bénédictin, Niagara Gold, Brie, with pickled veggies, dips, naan & crostini |                          |
| <b>CHEESE PLATE</b> (V)   GF  | 3 for \$19<br>5 for \$29 |
| Locally sourced Canadian cheeses served with homemade naan & crostini   |                          |
| <b>CAESAR SALAD</b>   GF  | \$16                     |
| Romaine wedge, crispy pork belly(omit for vegetarian), Tickler cheddar cheese, in-house dressing                                  |                          |
| <b>FRESH SPINACH SALAD</b> (V)   GF   | \$16                     |
| Spinach, seasonal fruit, goat cheese, candied walnuts, with raspberry vinaigrette   |                          |
| <b>CROSTINI PLATTERS CHOOSE ONE *Gluten-free option* paired with Juiced Up Gin</b>  | \$20                     |
| ROAST BEEF – SiN Gin marinated roast beef, horseradish, crème fraîche, triple crunch mustard                                      |                          |
| SMOKED SALMON – smoked salmon, cream cheese, pickled shallots, capers   |                          |
| <b>DUCK PÂTÉ</b> paired with Plump Nectarine Eau de Vie   | \$24                     |
| Duck liver pâté, cranberry Brrrbon gel & triple crunch mustard with pickles, asparagus  |                          |
| <b>PERCH WELLINGTON</b> paired with Plump Nectarine Eau de Vie  | \$18                     |
| Succulent perch on puff pastry, coleslaw, Kozlik’s Sweet & Triple crunch mustard  |                          |
| <b>SiN DEVILLED EGGS</b>   GF paired with Juicy Peach Eau de Vie  | \$14                     |
| Free-range local farm eggs on a crispy leek nest, truffle oil, and maple syrup  |                          |
| <b>SiN DIP DAILY PLATTER</b> (V)   GF   | \$19                     |
| Three house-made dips served with homemade crostini & naan bread  |                          |
| <b>SHRIMP COCKTAIL</b>  | \$19                     |
| With our in-house-made peach cocktail sauce   |                          |
| <b>NIAGARA SEASONAL SOUP</b> ( Please ask your server)  | \$16                     |

### SECOND COMING

|   |      |
|---|------|
| <b>CRAB CAKES</b>   *GF Option available* paired with Ample Apricot Eau de Vie                                    | \$24 |
| Fresh greens garnish, roasted red pepper remoulade, with peach salsa  |      |
| <b>CREMINI MUSHROOM CAPS</b> (V) paired with Ample Apricot Eau de Vie   | \$19 |
| Cremini mushroom, stuffed with cream cheese and spinach, and balsamic drizzle                                     |      |
| <b>LAMB POPS</b> paired with Yellow Plum Eau de Vie   | \$27 |
| Grilled lamb marinated with thyme and lime, served with crispy smashed potatoes and tzatziki sauce and demi-glaze |      |
| <b>SiN GIN SAUSAGE SANDWICH (2)</b> 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                             |      |
| <b>SiN PHILLY STEAK AND CHEESY MAC</b> paired with Mixed Mash Whisky  | \$25 |
| Thinly sliced steak on a brioche bun, sautéed onions, red peppers, Mac & Cheese                                   |      |
| <b>VENISON TARTAR</b> paired with Sweet Pear Eau de Vie   | \$27 |
| Pickled shiitake, dried fig sauce, shallots, Niagara Gold cheese, pretzel bites                                   |      |



## THE LAST SUPPER

|   |      |
|---|------|
| <b>CORNISH HEN</b> paired with Canadian Whisky  | \$37 |
| Tender, boneless, & stuffed. Charred Brussels sprouts with maple, truffle root purée, potato soufflé, hen velouté |      |
| <b>DUCK</b>  GF paired with Juiced Up Vodka   | \$37 |
| Creamy corn polenta, fresh seasonal vegetables, red wine jus  |      |
| <b>EDAMAME COCONUT RISOTTO</b>  V GF paired with Juiced Up Gin  | \$29 |
| Creamy coconut risotto with edamame green peas and asparagus  |      |
| <b>FRESH LAKE PERCH</b>  GF paired with Plump Nectarine Eau de Vie  | \$29 |
| Seared perch, citrus aioli, crispy potato latke with horseradish, napa cabbage coleslaw                           |      |
| <b>GNOCCHI</b>  V paired with Juiced Up Vodka   | \$26 |
| Hand-curated potato gnocchi, cream sauce with sundried tomatoes, Heritage Cheddar fondue                          |      |
| <b>PICKEREL</b>  GF paired with Plump Nectarine Eau de Vie  | \$29 |
| Potato galette, shiitake mushrooms, SiN Juiced Up Vodka cream sauce & caviar                                      |      |
| <b>RAVIOLI</b>  V paired with Juiced Up Gin   | \$29 |
| Pillow pasta dumplings with Niagara Gold filling, foie gras sauce (omit for vegetarian), & Ontario sumac          |      |
| <b>WHISKY SHORT RIBS</b>  GF paired with Canadian Brrrbon   | \$37 |
| Hasselback potatoes layered with cheese & crispy pork belly, roasted shallots, SiN Canadian Whisky demi-glace     |      |

## TEMPTATIONS

|  |      |
|--|------|
| <b>CARROT CAKE</b> paired with Canadian Whisky  V                      | \$16 |
| Warm spice cake with ginger, sumac, raspberry coulis, chocolate gelato |      |
| <b>GELATO</b>  | \$14 |
| Chocolate or Salted Caramel  |      |
| <b>SEASONAL FRUIT VARIETIES</b> paired with Pleasure Me Plumoncello    | \$9  |
| Served with an Eau de Vie drizzle (June – Nov)                         |      |

|GF| Gluten Free

|V| 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

