



THE CONFSSIONAL LOUNGE

◀ OUR DAILY SPREAD ▶ SHAREABLES

CHARCUTERIE • \$37

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

SiN DIP DAILY PLATTER • \$19

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

CROSTINI PLATTERS • \$18

Roast Beef - Thin 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 \$28

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

SIN GIN SAUSAGE • \$19

SiN Gin-infused sausage, Latkes, Seasonal vegetables, mustard, and sauerkraut side

ENTREES

PICKEREL • \$26

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

WHISKY SHORT RIBS • \$32

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

SAUSAGE FLATBREAD • \$21

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

CORNISH HEN • \$32

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

RAVIOLI • \$24

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

VEGETARIAN FLATBREAD • \$21

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

DESSERTS

GELATO • \$15

Salted Caramel, Chocolate

SEASONAL FRUIT • \$9

Served with an Eau de Vie drizzle



❖ ETERNAL CLASSICS ❖

HICKORY OLD FASHIONED • \$12

Canadian Whisky, hickory, bitters

NEGRONI ON THE LAKE • \$14

Juiced Up Gin, Sweet Vermouth, Campari, cranberry rosemary syrup, orange bitters

SINFUL CAESAR • \$12

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

FRUIT BASKET MOJITO • \$14

Our entire Eau De Vie lineup, tonic lemon, raspberry, mint syrup

MODEL T MANHATTAN • \$14

Canadian Whisky, Sweet Vermouth, bitters

BRRRBON SOUR • \$12

Canadian Brrrbon, lemon juice, ginger wildflower syrup

MARTINI • \$14

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

❖ REJOICE IN THE SIN-PLICITY ❖

FOXY LEMONADE • \$10

Juiced Up Vodka, lemon, lavender jasmine syrup

SPICED PEAR COLLINS • \$11

Sweet Pear Eau De Vie, ginger wildflower syrup, pear nectar, northern maple syrup, lime, soda

SIN PEACH TEA • \$10

Juicy Peach Eau De Vie with fresh brewed sweet tea

BEE'S KNEES • \$11

Juiced Up Gin, honey, lemon, lavender jasmine syrup

WHISKY WILDFLOWER • \$11

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

NIAGARA COLADA • \$12

Juicy Peach Eau De Vie, Aperol, coconut water, peach purée, honey & vanilla syrup, cinnamon, pineapple

❖ SEASONAL DEADLY SINS ❖

ORCHARD MEETS VINEYARD *Pride* • \$12

Sun Ripened Yellow Plum Eau de Vie, white wine, lemon, lavender jasmine syrup, soda

BLUE JEWEL *Envy* • \$10

Luscious Blue Plum Eau de Vie, violet syrup, lemon juice

SON OF A PEACH *Gluttony* • \$12

Juicy Peach Eau De Vie, peach purée, pineapple bitters, orange syrup, sparkling wine

ISLAND TIME *Sloth* • \$14

Ample Apricot, orgeat, lemon juice, luxe cherry, cinnamon, black pepper cardamom bitters

PEAR MARGARITA *Greed* • \$12

Sun Ripened Yellow Plum Eau de Vie, yellow plum syrup, ginger bitters

LAVA LAMP *Lust* • \$12

Pleasure Me Plumoncello, grenadine, orange juice, ginger ale

NIAGARA NECKTIE *Wrath* • \$14

Plump Nectarine Eau de Vie, Mixed Mash Whisky coffee syrup, orgeat, lemon juice