



THE CONFSSIONAL LOUNGE

IN THE BEGINNING..

CHEESE PLATE	3 for \$15 5 for \$22
SiN-fully good Canadian cheeses served with crackers and house made crostini.	
CHARCUTERIE BOARD OF SIN	\$30
A selection of locally made cured meats and cheese served with crackers, our house made crostini, locally made mustard and pickles.	
SiN DIP PLATTER	\$15
3 SiN dips of the day served with homemade crostini and naan bread.	
CROSTINI PLATTERS	
Roast Beef - Thin sliced, horseradish Crème Fraiche, mustard.	\$18
Smoked Salmon - Zesty cream cheese, pickled red onion, capers.	\$18
SiN PICKLED VEGGIES	\$12
A selection of house pickled veggies, olives and peppers	
DUCK PÂTÉ	\$16
Pickled veg garden, crostini	
SiN DEVILLED EGGS	\$7
Free range local farm eggs, truffle oil, maple syrup	
CASSATINA	\$10
Acorn Squash, Niagara Gold cheese mousse, fried sage, fennel pollen	

THE SECOND COMING

CAESAR SALAD	\$14
Romaine lettuce, crispy Pork Belly, cheddar	
FALL SANDWICH	\$13
Brioche bun, SiN Gin Sausage, sundried tomatoes tapenade, fresh cheese.	
HOUSE SALAD	\$9
Boston lettuce, radish, AJ Lepp Farm tomatillo, arugula, oxalis, apple cider vinaigrette	
VENISON TARTAR	\$15
Pickled shiitake, shallots, grilled halloumi, pretzel bites	
HEIRLOOM SQUASH	\$14
Roasted Squash, Chicken aspic	
SiN GIN CHANTECLER CHICKEN	\$17
Fennel puree, roasted fennel, chicken velouté	
PERCH SANDWICH	\$14
Served on a Focaccia bun with, AJ Lepp tomatillo, lettuce, bru mustard, carrot coleslaw gluten free/ low carb option: Served on a lettuce wrap with tomatoes, bru mustard, carrot coleslaw	

(THE LAST) SUPPER

PERCH Seared perch, leeks, whipped potatoes, onion crumble	\$19
TRUFFLE SOUP Local foraged mushrooms, chicken velouté	\$12
HERITAGE PORK SHOULDER Purple cabbage, orchard apples, red kale	\$18
PICKEREL Shiitake mushrooms, pancetta, fresh peas, Jerusalem artichokes	\$18
BRRRBON SHORT RIBS Celeriac, fried leeks	\$22
RAVIOLI Kohlrabi, sour cream, dill oil, savoy cabbage	\$14

Complimentary eau de vie entremets with every entrée ordered

BLESSINGS

ENGLISH HOLIDAY Apple, English tea custard and Fior Di latte gelato	\$9
CHOCOLATE & PEAR TART Pear chutney, chocolate gelato	\$9

WINE SELECTION

2020 PENINSULA RIDGE "A J LEPP" PINOT GRIGIO, VQA NIAGARA PENINSULA	5oz.	\$7
	BTL.	\$32
2021 CAVE SPRING CELLARS "DOLOMITE" RIESLING, VQA NIAGARA PENINSULA		\$39
2020 HENRY OF PELHAM SAUVIGON BLANC, VQA NIAGARA PENINSULA		\$36
2020 KONZELMANN CHARDONNAY RESERVE, VQA NIAGARA-ON-THE-LAKE		\$39
2020 INNISKILLIN, UN-OAKED CHARDONNAY, VQA NIAGARA PENINSULA		\$34
2020 JACKSON TRIGGS, CUVÉE CLOSE SPARKLING, VQA		\$40
2020 SAINTLY ROSE, VQA NIAGARA PENINSULA		\$32
2019 PENINSULA RIDGE "A J LEPP" MERLOT, VQA NIAGARA PENINSULA	5 oz.	\$7
	BTL.	\$32
2020 CAVE SPRINGS CELLARS GAMAY, VQA NIAGARA PENINSULA		\$38
2020 HENRY OF PELHAM BACO NOIR, VQA ONTARIO		\$42
2020 KONZELMANN, SHIRAZ, VQA NIAGARA-ON-THE-LAKE		\$38
2020 LE CLOS JORDANNE "VILLAGE" PINOT NOIR, VQA NIAGARA PENINSULA		\$55



THE CONFSSIONAL COCKTAILS

SIN SPIRITS & TASTINGS

SiN TASTING \$10
Pick any 3 SiN Spirits and sample the Cocktail of the Day

SiN COCKTAIL FLIGHT \$18
3 SiN Inspired cocktails highlighting our selection of Eau de Vies

SWEET PEAR EAU DE VIE
JUICY PEACH EAU DE VIE \$7
LUSCIOUS BLUE PLUM EAU DE VIE
PLUMP NECTARINE EAU DE VIE
JUICED UP VODKA
JUICED UP GIN

Complementary tasting of 1 SiN Spirit with purchase of bottle in our retail store.

IN HOUSE COCKTAIL CREATIONS

THE BELL TOLLS \$11
Juiced up Gin, Lemon, Rhubarb, Wormwood

OVER THE BRIDGE \$12
Sun-Ripened Plum, Dry Vermouth, Whiskey Cherry, Lime, Cardamon, Salt

NIAGARA PLANE \$12
Juicy Peach, Bourbon, Aperol, Lemon

FALLEN PEAR \$10
Sweet Pear, Cynar, Ginger Wildflower Syrup, Bitters

OH, I JUST CAN'T... \$10
Juicy Peach, Cynar, Oleo Saccharum, chocolate bitters, nectarine

ORCHARD MEETS VINEYARD \$10
Juiced UP Vodka, White Wine, Lemon, Jasmine Lavender Syrup, Soda

TRIAL BY SOUR \$12
Luscious Blue Plum, Amaretto, St. Germain, Rosemary, Lime, Black Currant Bitters

FOXY LEMONADE Juiced up Vodka, Lemon Juice, Lavender Jasmine Syrup	\$9
SPICED PEAR COLLINS Sweet Pear, Ginger Wildflower, Pear Nectar, Northern Maple, Lime, Soda	\$10
PEACH PIT SOUR Juicy Peach, Amaretto, Peach Nectar, Whiskey Sour Syrup, Lemon, White Peach Bitters	\$10
NIAGARA COLADA Juicy Peach, Aperol, Coconut, Peach, Honey & Vanilla Syrup, Cinnamon, Pineapple	\$11
SINFUL CAESAR Juiced Up Vodka, Clamato and house made spicy asparagus	\$10
PEAR & ELDERFLOWER Sweet Pear, Elderflower Liqueur, Sparkling Wine, Cucumber	\$12
NEGRONI ON THE LAKE Juiced Up Gin, Juicy Peach, Bitter Orange Liqueur, Cranberry & Rosemary, White Vermouth, Orange Bitters	\$10
PEACH ON BROADWAY Juicy Peach, Juiced up Gin, Lemon, Orgeat, peach puree, vegan foamer	\$12
BEES' KNEES Juiced Up Gin, Honey, Lemon, Lavender	\$10
NIAGARA MULE Juiced Up Vodka, Lime Juice, Canal Side Ginger Beer	\$10
SIN PEACH TEA Juicy Peach with fresh brewed sweet tea	\$9
VIELLE GRANDE Gin, lemon, Orgeat, Bitters	\$10
EXECUTIVE DECISION Juiced Up Vodka, Blanco Vermouth, Sweet Vermouth, Orange Juice, Lemon, Bitters	\$12

PITCHERS

SIN PEACH TEA- Juicy Peach with fresh brewed sweet tea	\$22
FOXY LEMONADE- Juiced up Vodka, Lemon juice, Lavender Jasmine syrup	
WHITE SANGRIA- Juicy Peach, Juiced up Gin, White Wine, Orange juice,	

Pitchers and select cocktails are available in To Go Bottles in our retail store.

OAST HOUSE BREWERS Barnraiser Country Ale Farmer's Tan IPA	\$9
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