



THE CONFSSIONAL LOUNGE

SPIRITS AND TASTINGS

SiN TASTING Pick any 3 SiN Spirits and sample the Cocktail of the Day	\$10
SiN COCKTAIL FLIGHT Sample 3 SiN Niagara inspired cocktails	\$18
SWEET PEAR JUCY PEACH JUCED UP VODKA JUCED UP GIN	\$7

IN HOUSE COCKTAIL CREATIONS

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
ORCHARD MEETS VINEYARD Juiced UP Vodka, White Wine, Lemon, Jasmine Lavender Syrup, Soda	\$10
FALLEN PEAR Sweet Pear, Cynar, Ginger Wildflower Syrup, Bitters	\$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
SiN VESPER Juiced Up Gin, Juiced UP Vodka, White Vermouth, Orange Bitters	\$12
BEE'S' KNEES Juiced Up Gin, Honey, Lemon, Lavender	\$10

NIAGARA MULE Juiced Up Vodka, Lime Juice, Canal Side Ginger Beer	\$10
THAT'S MR. FREEZE TO YOU! Juiced Up Vodka, Canal Side Vanilla Bean Soda	\$9
SiN PEACH TEA Juicy Peach with fresh brewed sweet tea and lemon	\$9
OH, I JUST CAN'T... Juicy Peach, Cynar, Oleo Saccharum, chocolate bitters, nectarine	\$13
THE BELL TOLLS Juiced up Gin, Lemon, Rhubarb, Wormwood	\$11
OVER THE BRIDGE Sun-Ripened Plum, Dry Vermouth, Whiskey Cherry, Lime, Cardamon, Salt	\$12
NIAGARA PLANE Juicy Peach, Bourbon, Aperol, Lemon	\$12
FOXY LEMONADE Juiced up Vodka, Lemon Juice, Lavender Jasmine, Soda	\$9
SiNFUL CAESAR Juiced Up Vodka, Clamato and house made spicy pickles	\$10
PITCHERS SiN Peach Tea - Juicy Peach with fresh brewed sweet tea and lemon Foxy Lemonade - Juiced up Vodka, Lemon Juice, Lavender Jasmine Syrup White Sangria - Juicy Peach, Juiced Up Gin, White Wine, Orange Juice, Ginger	\$22
Oast House Brewers Barnraiser Country Ale Farmers' Tan IPA	\$9

BITS & BITES

CHEESE PLATE SiN-fully good Canadian cheeses served with crackers and house made crostini.	3 for \$15 5 for \$22
CHARCUTERIE A selection of locally made cured meats and cheese served with crackers, our house made crostini, locally made mustard and pickles.	\$30
SiN DIP PLATTER SiN dip of the day, artichoke asiago dip and caramelized onion dip served with homemade crostini and naan bread.	\$15
CROSTINI PLATTERS Roast Beef - Thin sliced, horseradish Crème Fraîche, mustard. Smoked Salmon - Zesty cream cheese, pickled red onion, capers.	\$18 \$18
SiN PICKLED VEGGIES A selection of house pickled veggies, olives and peppers	\$12