



THE CONFSSIONAL LOUNGE

IN THE BEGINNING...

CHEESE PLATE	3 for \$15 5 for \$22
SiN-fully good Canadian cheeses served with naan 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
House-made pickled vegetables, crostini	
SiN DEVILLED EGGS	\$7
Free range local farm eggs, truffle oil, maple syrup	
VOL-AU-VENT	
Puff Pastry wrapped with Pork belly, chives aioli, mustard	\$10
Puff Pastry wrapped with Foraged mushrooms, comfort cream	\$10

THE SECOND COMING

CAESAR SALAD	\$14
Romaine lettuce, crispy pork belly, heritage cheddar	
HOUSE SALAD	\$13
Boston lettuce, radish, arugula, apple cider vinaigrette	
SPRING SANDWICH	\$9
Brioche bun, SiN Gin sausage, sundried tomatoes tapenade, fresh cheese	
VENISON TARTAR	\$15
Pickled shiitake, shallots, Niagara gold, pretzel bites	
VICHYSOISE	\$14
Leek and potato soup, chickweed, served hot.	
PERCH SANDWICH	\$14
Served on a Focaccia bun with lettuce, bru mustard, carrot coleslaw	
Available gluten free/ low carb option: Served on a lettuce wrap with tomatoes, carrot coleslaw	

(THE LAST) SUPPER

PERCH Seared perch, leeks, whipped potatoes, onion crumble	\$19
TRUFFLE SOUP Local foraged mushrooms, hen velouté	\$12
DUCK Cauliflower, Ontario peanuts, black garlic, bordelaise sauce	\$22
PICKEREL Shiitake mushrooms, pancetta, green onions, Jerusalem artichokes	\$19
BRRRBON SHORT RIBS Celeriac, fried leeks	\$28
CORNISH HEN Boneless stuffed, maple charred brussels sprouts, truffle roots puree, hen velouté	\$24
RAVIOLI Kohlrabi, sour cream, dill oil, savoy cabbage	\$16

BLESSINGS

ENGLISH HOLIDAY Apple, English tea custard and chocolate gelato	\$9
BOOZY CHOCOLATE & WILD BERRIES Chocolate mousse, berry gelato, Pear eau de vie	\$9

TASTING EXPERIENCE

Reservations recommended

4 courses - \$45

Venison Tartar Pickled shiitake, shallots, Niagara gold, pretzel bites
-
Vichyssoise Leek and potato, chickweed
-
Ravioli Kohlrabi, sour cream, dill oil, savoy cabbage
-
Boozy Chocolate & Wild Berries Chocolate mousse, berry gelato, Pear eau de vie

6 courses - \$69

Vol-au-vent Foraged mushrooms, comfort cream
-
Venison Tartar Pickled shiitake, shallots, Niagara gold, pretzel bites
-
Vichyssoise Leek and potato, chickweed
-
Ravioli Kohlrabi, sour cream, dill oil, savoy cabbage
-
Pickerel Shiitake mushrooms, pancetta, green onions, Jerusalem artichokes
-
English Holiday Apple, English tea custard and chocolate gelato

8 courses - \$99

Oysters Smoked Dill oil, pickled shallots
-
Vol-au-vent Foraged mushrooms, comfort cream
-
Devilled eggs Free-range local farm eggs with duck pate, truffle oil, maple syrup
-
Venison Tartar Pickled shiitake, shallots, Niagara gold, pretzel bites
-
Rigatoni Rigatoni with Niagara heritage cheddar, pine smoked trout, caviar
-
Duck Cauliflower, Ontario peanuts, black garlic bordelaise sauce
-
Brrrbon Short Ribs Celeriac, fried leeks
-
Boozy Chocolate & Wild Berries Chocolate mousse, berry gelato, Pear eau de vie



THE CONFSSIONAL LOUNGE

COCKTAIL MENU

SPIRIT TASTINGS

SiN TASTING

Pick any 3 SiN Spirits and sample the Cocktail of the Day

\$10

SiN COCKTAIL FLIGHT

3 SiN Inspired cocktails highlighting our selection of Eau de Vies

\$18

Sweet Pear Eau De Vie

Juicy Peach Eau De Vie

Luscious Blue Plum Eau De Vie

Sun Ripened Yellow Plum Eau De Vie

Plump Nectarine Eau De Vie

Ample Apricot Eau De Vie

Juiced Up Vodka

Juiced Up Gin

Canadian Whisky

\$7

COCKTAIL CREATIONS

THE BELL TOLLS

Juiced up Gin, lemon, rhubarb, wormwood

\$10

OVER THE BRIDGE

Sun-Ripened Plum eau de vie, dry vermouth, whisky cherry, lime, cardamon

\$12

NIAGARA PLANE

Juicy Peach eau de vie, bourbon, Aperol, lemon

\$12

FALLEN PEAR

Sweet Pear eau de vie, Cynar, ginger wildflower syrup, bitters

\$10

ORCHARD MEETS VINEYARD

Juiced Up Vodka, white wine, lemon, lavender jasmine syrup, soda

\$10

TRIAL BY SOUR

Luscious Blue Plum eau de vie, amaretto, St. Germain, rosemary, lime, black currant bitters

\$12

NIAGARA COLADA

Juicy Peach eau de vie, Aperol, coconut, peach, honey & vanilla syrup, cinnamon, pineapple

\$12

SPICED PEAR COLLINS

Sweet Pear eau de vie, ginger wildflower, pear nectar, northern maple, lime, soda

\$10

FOXY LEMONADE	\$9
Juiced up Vodka, lemon juice, lavender jasmine syrup	
PEACH PIT SOUR	\$10
Juicy Peach eau de vie, amaretto, peach nectar, whisky sour syrup, lemon, bitters	
SINFUL CAESAR	\$10
Juiced Up Vodka, Clamato and house-made spicy asparagus	
PEAR & ELDERFLOWER	\$12
Sweet Pear eau de vie, elderflower liqueur, sparkling wine, cucumber	
NEGRONI ON THE LAKE	\$12
Juiced Up Gin, Juicy Peach eau de vie, bitter orange liqueur, cranberry & rosemary, orange bitters	
PEACH ON BROADWAY	\$12
Juicy Peach eau de vie, Juiced up Gin, lemon, orgeat, peach puree, vegan foamer	
BEE'S KNEES	\$10
Juiced Up Gin, honey, lemon, lavender	
NIAGARA MULE	\$10
Juiced Up Vodka, lime juice, canal side ginger beer	
SIN PEACH TEA	\$9
Juicy Peach eau de vie with fresh brewed sweet tea	
VIELLE GRANDE	\$10
Juiced Up Gin, lemon, orgeat, bitters	
SOMETHING WICKED	\$12
Juiced Up Vodka, lillet blanc, cranberry rosemary syrup, lemon juice, bitters	
LAKE MONSTER	\$12
Juiced Up Gin, Campari, apple blossom, pineapple	
HICKORY OLD FASHIONED	\$10
Canadian Whisky, hickory, bitters	
MODEL T MANHATTAN	\$12
Canadian Whisky, Sweet Vermouth, bitters	
WHISKY & WILDFLOWER	\$10
Whisky, Ginger Wildflower, lime, bitters, ginger beer	

PITCHERS

SIN PEACH TEA - Juicy Peach eau de vie with fresh brewed sweet tea	\$24
FOXY LEMONADE - Juiced up Vodka, Lemon juice, Lavender Jasmine syrup	
MON CHERRY - Luscious Blue Plum eau de vie, Cherry Hibiscus syrup, lime	
PEAR COLLINS - Sweet Pear eau de vie, Ginger Wildflower syrup, lemon	
GIN GIMLET - Juiced Up Gin, Simple syrup, lime	
OAST HOUSE BREWERS	\$9
Barnraiser Country Ale	
Farmer's Tan IPA	
CODEWORD WINERY	\$9
Take Your Clothes Off Red	
Take Your Clothes Off White	