



THE CONFSSIONAL LOUNGE

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 Vie \$18

Juiced Up Vodka

Juiced Up Gin

Canadian Whisky

Ample Apricot Eau de Vie

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

\$7

COCKTAIL CREATIONS

THE BELL TOLLS

Juiced up Gin, lemon, rhubarb, wormwood

\$11

NIAGARA PLANE

Juicy Peach eau de vie, bourbon, Aperol, lemon

\$12

APRICOT MARGARITA

Apricot eau de vie, Cointreau, lime, simple syrup

\$12

WHISKY & WILDFLOWER

Canadian Whisky, Ginger Wildflower, lime, bitters, ginger beer

\$10

ORCHARD MEETS VINEYARD

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

\$10

SIN VESPER MARTINI

Juiced Up Vodka, Juiced Up Gin, Lillet Blanc

\$12

NIAGARA COLADA

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

\$11

SPICED PEAR COLLINS

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

\$10

FOXY LEMONADE

Juiced up Vodka, lemon juice, lavender jasmine syrup

\$9

PEACHPIT SOUR

Juicy Peach eau de vie, amaretto, peach nectar, whisky sour syrup, lemon, bitters

\$10

LAKE MONSTER

Juiced Up Gin, Campari, apple blossom, pineapple

\$12

MODEL T MANHATTAN

Canadian Whisky, Sweet Vermouth, bitters

\$12

SINFUL CAESAR

Juiced Up Vodka, Clamato and house-made spicy asparagus

\$10

PEAR & ELDERFLOWER

Sweet Pear eau de vie, elderflower liqueur, sparkling wine, cucumber

\$12

NEGRONION THE LAKE	\$12
Juiced Up Gin, Juicy Peach eau de vie, orange liqueur, cranberry & rosemary, orange bitters	
PEACH ON BROADWAY	\$12
Juicy Peach eau de vie, Juiced up Gin, lemon, orgeat, peach puree, vegan foamer	
BEES' KNEES	\$10
Juiced Up Gin, honey, lemon, lavender	
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	
SiNRISE	\$12
Canadian Whisky, Whisky Sour syrup, lemon, red wine float	
TRIAL BY SOUR	\$12
Luscious Blue Plum eau de vie, amaretto, St. Germain, rosemary, lime, black currant bitters	

THE DAILY SPREAD

CHEESE PLATE	3 for \$15
SiN-fully good Canadian cheeses served with naan and house made crostini.	
CHARCUTERIE	5 for \$22
A selection of locally made cured meats and cheese served with naan, our house made crostini, locally made mustard and pickles.	
SiN DIP PLATTER	\$30
SiN dip of the day, artichoke asiago dip and caramelized onion dip served with homemade crostini and naan bread.	
CROSTINI PLATTERS	\$15
Roast Beef - Thin sliced, horseradish Crème Fraîche, mustard	
Smoked Salmon - Zesty cream cheese, pickled red onion, capers	
VOL-AU-VENT	\$18
Puff Pastry wrapped with Pork belly, chives aioli, mustard	
Puff Pastry wrapped with Foraged mushrooms, comfort cream	
DUCK PÂTÉ	\$18
House-made pickled vegetables, crostini	
CAESAR SALAD	\$10
Romaine lettuce, crispy pork belly, heritage cheddar	
HOUSE SALAD	\$14
Boston lettuce, radish, kohlrabi, apple cider vinaigrette	
SPRING SANDWICH	\$9
Egg bun, SiN Gin sausage, sundried tomatoes tapenade, fresh cheese	
PERCH SANDWICH	\$13
Egg bun with lettuce, bru mustard, carrot coleslaw	
Available gluten free: lettuce wrap with tomatoes, carrot coleslaw	
PICKEREL	\$14
Celeriac gratin, onions and Blue Plum Eau de Vie sauce	
TRUFFLE SOUP	\$19
Local foraged mushrooms, hen velouté	
BRRRBON SHORT RIBS	\$12
Celeriac puree, roasted celeriac	
CORNISH HEN	\$28
Boneless stuffed, maple charred brussels sprouts, truffle roots puree, hen velouté	