



## THE CONFSSIONAL LOUNGE IN THE BEGINNING...

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| <b><u>SWEET PEAR Eau De Vie PAIRED WITH CHEESE PLATE</u></b>   | 3 for \$17 |
| locally sourced Canadian cheeses served with homemade naan & crostini                                | 5 for \$23 |
| <b><u>JUICED UP VODKA PAIRED WITH SiN DIP DAILY PLATTER</u></b>                                      | \$16       |
| 3 house-made dips served with homemade crostini and naan bread                                       |            |
| <b><u>JUICED UP GIN PAIRED WITH CROSTINI PLATTERS</u></b>  | \$19       |
| Roast Beef - SiN Gin marinated roast beef, horseradish, crème fraîche, triple crunch mustard         |            |
| or   |            |
| Smoked Salmon - Pastrami marinated smoked salmon, cream cheese, pickled shallots, capers             |            |
| <b><u>JUICED UP VODKA PAIRED WITH SiN PICKLED VEGGIES</u></b>  | \$12       |
| A selection of House-pickled veggies   |            |
| <b><u>PLUMP NECTARINE Eau De Vie PAIRED WITH DUCK PÂTÉ</u></b>                                       | \$17       |
| Duck liver pâté and House-made pickled vegetables  |            |
| <b><u>JUICY PEACH Eau De Vie PAIRED WITH SiN DEVILLED EGGS</u></b>                                   | \$7        |
| Free range local farm eggs on a fried leek nest, truffle oil, maple syrup                            |            |
| <b><u>SUN-RIPENED YELLOW PLUM Eau De Vie PAIRED WITH SiN SAUSAGE SANDWICH</u></b>                    | \$17       |
| Mustard bun, SiN Gin sausage, sundried tomato tapenade, cocktail sauce, Niagara Gold cheese          |            |
| <b><u>PLUMP NECTARINE Eau De Vie PAIRED WITH PERCH WELLINGTONS</u></b>                               | \$17       |
| Baked Perch in puff pastry, carrot coleslaw, Kozliks Sweet and Smokey mustard                        |            |
| <b><u>SWEET PEAR Eau De Vie PAIRED WITH CHARCUTERIE BOARD OF SiN</u></b>                             | \$36       |
| Locally sourced cured meats and cheese served with pickles, dips, and our house-made naan & crostini |            |

## SECOND COMING

|   |      |
|---|------|
| <b><u>CANADIAN WHISKY PAIRED WITH CAESAR SALAD</u></b>                                | \$14 |
| Romaine wedge, crispy pork belly, Heritage Cheddar cheese                             |      |
| <b><u>JUICY PEACH Eau De Vie PAIRED WITH HOUSE SALAD</u></b>                          | \$12 |
| Boston lettuce, radish, fresh farm tomatoes, honey apple cider vinaigrette            |      |
| <b><u>JUICED UP GIN PAIRED WITH TIMBER BELL PEPPERS</u></b>                           | \$17 |
| Pickled and roasted timber bell peppers, roasted eggplant, blue plum jelly            |      |
| <b><u>AMPLE APRICOT Eau De Vie PAIRED WITH VOL-AU-VENT</u></b>                        | \$14 |
| PORK PUFF PASTRY- filled with pork belly, cocktail sauce, triple crunch mustard       |      |
| or  |      |
| MUSHROOM BEIGNET - Choux pastry with foraged mushrooms, Cream cheese, lumpfish caviar |      |
| <b><u>SWEET PEAR Eau De Vie PAIRED WITH VENISON TARTAR</u></b>                        | \$21 |
| Pickled shiitake, dried fig sauce, shallots, Niagara Gold cheese, pretzel bites       |      |
| <b><u>CANADIAN BRRRBON PAIRED WITH PEACH &amp; RICOTTA</u></b>                        | \$15 |
| Roasted peach, whipped ricotta cheese, tomatoes, served on naan bread                 |      |



## THE LAST SUPPER

|   |      |
|---|------|
| <b>PLUMP NECTARINE Eau De Vie PAIRED WITH FRESH LAKE PERCH</b><br>Seared perch, leeks, whipped potatoes, onion crumble                        | \$24 |
| <b>JUCED UP VODKA PAIRED WITH DUCK</b><br>Roasted young Zucchini ratatouille, Barbz honey, black garlic bordelaise sauce                      | \$28 |
| <b>PLUMP NECTARINE Eau De Vie PAIRED WITH PICKEREL</b><br>Local Kale, shitake mushrooms, Niagara cherries ketchup                             | \$21 |
| <b>CANADIAN BRRRBON PAIRED WITH WHISKY SHORT RIBS</b><br>Smoked and grilled fresh corn, sweet corn puree, SiN Canadian Whisky Demi-glace      | \$29 |
| <b>CANADIAN WHISKY PAIRED WITH CORNISH HEN</b><br>Boneless, stuffed, foraged morels mushroom, truffle roots puree, hen velouté, fresh truffle | \$28 |
| <b>JUCED UP GIN PAIRED WITH RAVIOLI</b><br>Niagara Gold cheese filling, vegetable Demi-glace, roasted onions & potato espuma                  | \$21 |
| <b>JUCED UP GIN PAIRED WITH ASPARAGUS BISQUE</b><br>Local asparagus, horseradish, fresh kohlrabi, nasturtium.                                 | \$15 |
| <b>JUCED UP GIN Eau De Vie PAIRED WITH SUSAN'S SUMMER BORSCHT</b><br>Foraged sorel, beef stock, dill, yellow flesh potatoes, beets leaves     | \$15 |

## BLESSINGS

|   |      |
|---|------|
| <b>CANADIAN WHISKY PAIRED WITH PEACH PUDDING</b><br>Peach Pudding, Caramel Corn, Vanilla gelato                                     | \$12 |
| <b>JUCED UP VODKA PAIRED WITH PLUM PAVLOVA</b><br>Pavlova filled with Niagara blue plum mousse, pine spruce caramel, vanilla gelato | \$12 |

Planning an event?  
Please ask a server for more details!