



THE CONFSSIONAL LOUNGE IN THE BEGINNING...

CHEESE PLATE paired with Sweet Pear Eau De Vie	3 for \$17
Locally sourced Canadian cheeses served with homemade naan & crostini	5 for \$23
SiN DIP DAILY PLATTER paired with Juiced Up Vodka	\$16
3 house-made dips served with homemade crostini & naan bread	
CROSTINI PLATTERS paired with Juiced Up Gin	\$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	
SiN PICKLED VEGGIES paired with Juiced Up Vodka	\$12
A selection of House-pickled vegetables	
DUCK PÂTÉ paired with Plump Nectarine Eau De Vie	\$18
Duck liver pâté and House-pickled vegetables	
SiN DEVILLED EGGS paired with Juicy Peach Eau De Vie	\$7
Free range local farm eggs on a fried leek nest, truffle oil, maple syrup	
SiN SAUSAGE SANDWICH paired with Sun-Ripened Yellow Plum Eau De Vie	\$17
Mustard bun, SiN Gin sausage, sundried tomato tapenade, cocktail sauce, Niagara Gold cheese	
CHARCUTERIE BOARD OF SiN paired with Sweet Pear Eau De Vie	\$36
Locally sourced cured meats and cheese served with pickles, dips, and our homemade naan & crostini	

SECOND COMING

CAESAR SALAD paired with Canadian Whisky	\$14
Romaine wedge, crispy pork belly, Heritage Cheddar cheese	
HOUSE SALAD paired with Juicy Peach Eau De Vie	\$12
Boston lettuce, radish, fresh farm tomatoes, honey apple cider vinaigrette	
PERCH WELLINGTONS paired with Plump Nectarine Eau De Vie	\$17
Baked perch in puff pastry, carrot coleslaw, Kozliks Sweet and Smokey mustard	
VOL-AU-VENT paired with Ample Apricot Eau De Vie	\$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	
VENISON TARTAR paired with Sweet Pear Eau De Vie	\$21
Pickled shiitake, dried fig sauce, shallots, Niagara Gold cheese, pretzel bites	
TOMATO BISQUE paired with Juiced Up Gin	\$15
Roasted tomato soup, beef stock, basil pesto, comfort cream	



THE LAST SUPPER

FRESHLAKE PERCH paired with Plump Nectarine Eau De Vie Seared perch, leeks, whipped potatoes, onion crumble	\$24
DUCK paired with Juiced Up Vodka Creamy corn polenta, roasted celery root, black garlic bordelaise sauce	\$29
PICKEREL paired with Plump Nectarine Eau De Vie Local kale, foraged seasonal mushrooms, SiN Vodka sauce	\$21
WHISKY SHORT RIBS paired with Canadian Brrrbon Pumpkin honey garlic, SiN Canadian Whisky Demi-glace	\$29
CORNISH HEN paired with Canadian Whisky Boneless, stuffed, foraged seasonal mushroom, truffle root purée, hen velouté, fresh truffle	\$29
RAVIOLI paired with Juiced Up Gin Pillow pasta dumplings filled with Niagara gold filling, hen bone reduction, chives	\$22
KHOLRABI SOUP paired with Juiced Up Gin Arnie's garden kohlrabi, horseradish	\$15
GNOCCHI paired with Juiced Up Vodka Hand curated potato gnocchi, tomato sauce, Heritage Cheddar fondue	\$22

BLESSINGS

PUMPKIN CREAM CARAMEL paired with Canadian Whisky Creamy pumpkin parfait, vanilla caramel, chocolate gelato	\$12
PEAR PAVLOVA paired with Juiced Up Vodka Pavlova filled with Niagara pear mousse, salted caramel gelato, white chocolate espuma	\$12

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