



## THE CONFSSIONAL LOUNGE IN THE BEGINNING...

<b>CHEESE PLATE</b> paired with Sweet Pear Eau De Vie ⑤	3 for \$18
Locally sourced Canadian cheeses served with homemade naan & crostini	5 for \$26
<b>SiN DIP DAILY PLATTER</b> paired with Juiced Up Vodka ⑤	\$17
3 house-made dips served with homemade crostini & naan bread	
<b>CROSTINI PLATTERS</b> paired with Juiced Up Gin	\$17
<b>ROAST BEEF</b> - SiN Gin marinated roast beef, horseradish, crème fraîche, triple crunch mustard or <b>SMOKED SALMON</b> - Pastrami marinated smoked salmon, cream cheese, pickled shallots, capers	
<b>DUCK PÂTÉ</b> paired with Plump Nectarine Eau De Vie	\$19
Duck liver pâté and House-pickled vegetables	
<b>SiN DEVILLED EGGS</b> paired with Juicy Peach Eau De Vie	\$9
Free range local farm eggs on a fried leek nest, truffle oil, maple syrup	
<b>SiN GIN SAUSAGE SANDWICH</b> paired with Sun-Ripened Yellow Plum Eau De Vie	\$18
Mustard bun, SiN Gin sausage, sundried tomato tapenade, cocktail sauce, Niagara Gold cheese	
<b>CHARCUTERIE BOARD OF SiN</b> paired with Sweet Pear Eau De Vie	\$36
Locally sourced smoked duck, garlic sausage, coppa, cacciatori, Bleu Bénédicтин, Niagara Gold & Heritage Cheddar, with pickles, dips and our homemade naan & crostini	

## SECOND COMING

<b>CAESAR SALAD</b> paired with Canadian Whisky	\$15
Romaine wedge, crispy pork belly, Heritage Cheddar cheese	
<b>BOSTON LETTUCE SALAD</b> paired with Juicy Peach Eau De Vie ⑤	\$13
Boston lettuce, seasonal vegetables and honey mustard dressing	
<b>PERCH WELLINGTONS</b> paired with Plump Nectarine Eau De Vie	\$17
Baked perch in puff pastry, carrot coleslaw, Kozlik's Sweet and Smokey mustard	
<b>HAM HOCK VOL-AU-VENT</b> paired with Ample Apricot Eau De Vie	\$15
Mustard and molasses braised Ham Hock, spätzle, and spicy Aioli	
<b>MUSHROOM BEIGNET</b> paired with Ample Apricot Eau De Vie	\$15
Choux pastry with foraged mushrooms, cream cheese, lumpfish caviar	
<b>VENISON TARTAR</b> paired with Sweet Pear Eau De Vie	\$23
Pickled shiitake, dried fig sauce, shallots, Niagara Gold cheese, pretzel bites	
<b>NIAGARA SEASONAL SOUP</b> paired with Juiced Up Gin	\$15



## THE LAST SUPPER

<b>FRESH LAKE PERCH</b> paired with <b>Plump Nectarine Eau De Vie</b> Seared perch, crispy golden heart frites, Napa cabbage coleslaw	\$26
<b>DUCK</b> paired with <b>Juiced Up Vodka</b> Creamy corn polenta, roasted celery root, black garlic bordelaise sauce	\$29
<b>PICKEREL</b> paired with <b>Plump Nectarine Eau De Vie</b> Potato galette, shiitake mushrooms, SiN Juiced Up Vodka cream sauce and salmon roe	\$24
<b>WHISKY SHORT RIBS</b> paired with <b>Canadian Brrrbon</b> Sunchokes puree, roasted shallots, SiN Canadian Whisky Demi-glace, spiced breadcrumbs	\$31
<b>CORNISH HEN</b> paired with <b>Canadian Whisky</b> Boneless, stuffed, charred Brussels sprouts with maple, truffle root purée, hen velouté	\$31
<b>RAVIOLI</b> paired with <b>Juiced Up Gin</b> Pillow pasta dumplings filled with Niagara Gold filling, foie gras sauce, horseradish chips and Ontario sumac	\$23
<b>GNOCCHI</b> paired with <b>Juiced Up Vodka</b> Hand curated potato gnocchi, short rib ragu, Heritage Cheddar fondue	\$22

## BLESSINGS

<b>NOT YOUR TRADITIONAL CARROT CAKE</b> paired with <b>Canadian Whisky</b> ☺ Warm spiced cake with ginger and sumac, chocolate gelato, black pepper icing	\$14
<b>MILK CHOCOLATE MOUSSE</b> paired with <b>Juiced Up Vodka</b> ☺ Chocolate mousse, salted caramel gelato, honey crisp	\$14

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