



THE CONFSSIONAL LOUNGE

IN THE BEGINNING...

CHEESE PLATE paired with Sweet Pear Eau De Vie ⑤	3 for \$19
Locally sourced Canadian cheeses served with homemade naan & crostini	5 for \$28
SiN DIP DAILY PLATTER paired with Juiced Up Vodka ⑤	\$19
3 house-made dips served with homemade crostini & naan bread	
CROSTINI PLATTERS paired with Juiced Up Gin	\$18
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	
DUCK PÂTÉ paired with Plump Nectarine Eau De Vie	\$20
Duck liver pâté and House-pickled vegetables	
SiN DEVILLED EGGS paired with Juicy Peach Eau De Vie	\$11
Free range local farm eggs on a crispy leeks nest, truffle oil, maple syrup	
SiN GIN SAUSAGE SANDWICH paired with Sun-Ripened Yellow Plum Eau De Vie	\$19
SiN Gin-infused sausage, latkes, seasonal vegetables, mustard, and sauerkraut side	
CHARCUTERIE BOARD OF SiN paired with Sweet Pear Eau De Vie	\$37
Local smoked duck, garlic sausage, coppa, cacciatori, Bleu Bénédicтин, Niagara Gold & Heritage Cheddar, with pickles, dips, naan & crostini	

SECOND COMING

CAESAR SALAD paired with Canadian Whisky	\$16
Romaine wedge, crispy pork belly, Heritage Cheddar cheese	
BOSTON LETTUCE SALAD paired with Juicy Peach Eau De Vie ⑤	\$14
Boston lettuce, seasonal vegetables and honey mustard dressing	
PERCH WELLINGTONS paired with Plump Nectarine Eau De Vie	\$18
Succulent perch on puff pastry, carrot coleslaw, Kozlik's Sweet and Smokey mustard	
HAM HOCK VOL-AU-VENT paired with Ample Apricot Eau De Vie	\$17
Mustard and molasses braised Ham Hock, spätzle, and spicy Aioli	
MUSHROOM BEIGNET paired with Ample Apricot Eau De Vie	\$16
Choux pastry with foraged mushrooms, cream cheese, caviar	
VENISON TARTAR paired with Sweet Pear Eau De Vie	\$24
Pickled shiitake, dried fig sauce, shallots, Niagara Gold cheese, pretzel bites	
NIAGARA SEASONAL SOUP paired with Juiced Up Gin	\$16



THE LAST SUPPER

FRESHLAKE PERCH paired with Plump Nectarine Eau De Vie Seared perch, citrus aioli, crispy potato latke with horseradish, Napa cabbage coleslaw	\$27
DUCK paired with Juiced Up Vodka Creamy corn polenta, fresh seasonal vegetables, black garlic bordelaise sauce	\$30
PICKEREL paired with Plump Nectarine Eau De Vie Potato galette, shiitake mushrooms, SiN Juiced Up Vodka cream sauce and caviar	\$26
WHISKY SHORT RIBS paired with Canadian Brrrbon Hasselback potatoes layered with cheese and crispy pork belly, roasted shallots, SiN Canadian Whisky Demi-glace	\$32
CORNISH HEN paired with Canadian Whisky Tender, boneless, and stuffed. Charred Brussels sprouts with maple, truffle root purée, potato souffle, hen velouté	\$32
RAVIOLI paired with Juiced Up Gin Pillow pasta dumplings with Niagara Gold filling, foie gras sauce (w/out for vegetarian), horseradish chips, and Ontario sumac	\$24
GNOCCHI paired with Juiced Up Vodka Hand curated potato gnocchi, cream sauce with sundried tomatoes, Heritage Cheddar fondue	\$23

TEMPTATIONS

NOT YOUR TRADITIONAL CARROT CAKE paired with Canadian Whisky ① Warm spiced cake with ginger and sumac, chocolate gelato, black pepper icing	\$15
SEASONAL FRUIT VARIETIES paired with Pleasure Me Plumoncello Served with an Eau de Vie drizzle	\$9

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



THE CONFSSIONAL LOUNGE

❖ SIN SPIRITS (NEAT) ❖

1 oz pour

EAU DE VIE COLLECTION • \$7

Sweet Pear
Juicy Peach
Luscious Blue Plum
Sun-Ripened Yellow Plum
Plump Nectarine
Ample Apricot

JUCED UP COLLECTION • \$7

Juiced Up Vodka
Juiced Up Gin

WHISKY COLLECTION • \$7

Canadian Whisky
Canadian Brrrbon
Mixed Mash Whisky

SWEET APERITIF COLLECTION • \$5

Sweet Vermouth
Pleasure Me Plumoncello

❖ TASTING FLIGHTS & PITCHERS ❖

SiN TASTING • \$15

¼ oz sample. Pick any 3 SiN Spirits and sample the Cocktail of the Day

25% Spirit Tasting discount with purchase of bottle

SiN COCKTAIL FLIGHT • \$18

3 staff selected cocktails highlighting our collection of Eau de Vies

COCKTAIL PITCHERS (750mL) • \$29

Sin Peach Tea
Foxy Lemonade
Fruit Basket Mojito

Mon Cherry
Spiced Pear Collins
Gin Gimlet
Whisky Wildflower

❖ ETERNAL CLASSICS ❖

HICKORY OLD FASHIONED

Canadian Whisky, hickory, bitters

\$12

MODEL T MANHATTAN

Canadian Whisky, Sweet Vermouth, bitters

\$14

NEGRONI ON THE LAKE

Juiced Up Gin, Juicy Peach Eau De Vie, Campari, cranberry rosemary syrup, orange bitters

\$14

BRRRBON SOUR

Canadian Brrrbon, Lemon juice, ginger wildflower syrup

\$12

SiNFUL CAESAR

Juiced Up Vodka, Clamato and house-made spicy asparagus

\$12

THE FRUIT BASKET MOJITO

Our entire Eau De Vie lineup, tonic, lemon, raspberry, mint syrup

\$14

MARTINI

Pick your style, Vesper, Cosmo, Dirty, Dry, Wet, with a twist etc.

\$14



❖ REJOICE IN THE SIN-PLICITY ❖

FOXY LEMONADE	\$10
Juiced up Vodka, lemon, lavender jasmine syrup	
BEE'S KNEES	\$11
Juiced Up Gin, honey, lemon, lavender jasmine syrup	
SPICED PEAR COLLINS	\$11
Sweet Pear Eau De Vie, ginger wildflower syrup, pear nectar, northern maple syrup, lime, soda	
WHISKY WILDFLOWER	\$11
Canadian Whisky, ginger wildflower syrup, lime, bitters, ginger beer	
NIAGARA COLADA	\$12
Juicy Peach Eau De Vie, Aperol, coconut water, peach purée, honey & vanilla syrup, cinnamon, pineapple	
SIN PEACH TEA	\$10
Juicy Peach Eau De Vie with fresh brewed sweet tea	

❖ SEASONAL DEADLY SINS ❖

SON OF A PEACH <i>Gluttony</i>	\$14
Juicy Peach Eau De Vie, peach purée, pineapple bitters, orange syrup, sparkling wine	
ORCHARD MEETS VINEYARD <i>Pride</i>	\$12
Sun-Ripened Yellow Plum Eau de Vie, white wine, lemon, lavender jasmine syrup, soda	
BLUE JEWEL <i>Envy</i>	\$10
Luscious Blue Plum Eau de Vie, violet syrup, lemon juice	
LAVA LAMP <i>Lust</i>	\$12
Pleasure Me Plumoncello, grenadine, orange juice, ginger ale	
NIAGARA NECKTIE <i>Wrath</i>	\$14
Plump Nectarine Eau de Vie, Mixed Mash Whisky coffee syrup, orgeat, lemon juice	
ISLAND TIME <i>Sloth</i>	\$14
Ample Apricot, orgeat, lemon juice, luxe cherry, cinnamon, black pepper cardamom bitters	
PEAR MARGARITA <i>Greed</i>	\$14
Sweet Pear Eau de Vie, lime juice, Cointreau, simple syrup, salt rim	