



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!