



TAPAS TUESDAYS

3 FOR \$39

5 FOR \$59

INCLUDES YOUR CHOICE OF APERITIF:

1 WITH 3

2 WITH 5

SiN DIP DAILY PLATTER ⑦

Three house-made dips served with homemade crostini & naan bread

NIAGARA SEASONAL SOUP (cup)

Ask your server about our daily feature.

CROSTINI PLATTERS (7 of either)

ROAST BEEF - SiN Gin marinated roast beef, horseradish, crème fraîche, Kozlik's triple crunch mustard
or

SMOKED SALMON - Pastrami marinated smoked salmon, cream cheese, pickled shallots and capers

PERCH WELLINGTON

Succulent Lake Erie perch served on puff pastry, paired with carrot coleslaw, Kozlik's Sweet and Smoky mustard

SiN DEVILLED EGGS (2) ⑦

Free-range local farm eggs mixed with truffle oil and maple syrup served on a crispy leek nest

SiN GIN SAUSAGE SANDWICH

Gin-infused sausage on a brioche bun, latkes, and seasonal vegetables
Served with mustard and sauerkraut

VENISON TARTAR

Pickled shiitake, dried fig sauce, shallots, Niagara Gold cheese, pretzel bites

CAESAR SALAD ⑦ *option: no pork belly*

Romaine wedge, crispy pork belly, Heritage cheddar cheese, house-made Caesar dressing

MUSHROOM BEIGNET (3) ⑦

Choux pastry with foraged mushrooms, cream cheese, and caviar

WHISKY SHORT RIBS

Hasselback potatoes layered with cheese and crispy pork belly, roasted shallots, SiN Canadian Whisky
Demi-glacé

LAMB POPS (3)

Grilled, skewered lamb served with crispy smashed potatoes and tzatziki sauce

CORNISH HEN

Tender, boneless, and stuffed, topped with a savoury sauce, a side of charred Brussels sprouts with maple, truffle root purée, and potato soufflé

LOBSTER RAVIOLI

House-made pillow pasta dumplings with Niagara Gold filling, succulent lobster meat, américaine sauce, velouté lobster, and Ontario sumac

RAINBOW GNOCCHI ⑦

Hand-curated ricotta, potato, and squash gnocchi, cream sauce with sundried tomatoes, Heritage cheddar fondue