



## THE CONFSSIONAL LOUNGE

### ◀ OUR DAILY SPREAD ▶ SHAREABLES

#### CHARCUTERIE • \$37

Local smoked duck, garlic sausage, Coppa, Cacciatori, Bleu Bénédicтин, Niagara Gold & Heritage Cheddar, with pickles, dips, naan & crostini

#### CAESAR SALAD • \$16

Romaine lettuce, crispy pork belly, Heritage Cheddar cheese

#### SiN DIP DAILY PLATTER • \$19

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

#### CROSTINI PLATTERS • \$18

Roast Beef - Thinly sliced, horseradish Crème Fraîche, mustard  
or

Smoked Salmon - Pastrami marinated smoked salmon, Zesty cream cheese, pickled red onion, capers

#### CHEESE PLATE • 3 for 19, 5 for \$28

SiN-fully good Canadian cheeses served with naan and house-made crostini

#### SiN GIN SAUSAGE • \$19

SiN Gin-infused sausage, Latkes, Seasonal vegetables, mustard, and sauerkraut side

## ENTREES

#### PICKEREL • \$26

Potato galette, shiitake mushrooms, SiN Juiced Up Vodka cream sauce and caviar

#### WHISKY SHORT RIBS • \$32

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

#### SAUSAGE FLATBREAD • \$21

Saucy tomato, cheese, SiN gin-infused sausage, onions, roasted red pepper, pork belly on flatbread

#### CORNISH HEN • \$32

Tender, boneless, and stuffed. Charred Brussels sprouts with maple, truffle root purée, potato souffle, hen velouté

#### RAVIOLI • \$24

Pillow pasta dumplings with Niagara Gold filling, foie gras sauce (omit for vegetarian), horseradish chips, and Ontario sumac

#### VEGETARIAN FLATBREAD <sup>ⓧ</sup> • \$21

Basil, olive oil, parmesan cheese, zucchini, and roasted red pepper on flatbread

## DESSERTS

#### GELATO • \$15

Salted Caramel, Chocolate

#### SEASONAL FRUIT • \$9

Served with an Eau de Vie drizzle



## ❖ ETERNAL CLASSICS ❖

### HICKORY OLD FASHIONED • \$16

Canadian Whisky, smoked hickory, bitters

### NEGRONI ON THE LAKE • \$16

Juiced Up Gin, Cherry Bounce, Campari, Sweet Vermouth, orange bitters

### SINFUL CAESAR • \$14

Juiced Up Vodka, Clamato, and house-made spicy asparagus

### MARGARITA • \$15

Pick your flavour: Pear, Cherry Bounce, Apricot Liqueur

### MODEL T MANHATTAN • \$14

Canadian Whisky, Sweet Vermouth, bitters

### BRRRBON SOUR • \$14

Canadian Brrrbon, lemon juice, ginger wildflower syrup

### MARTINI • \$14

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

### BOULEVARDIER • \$16

Mixed Mash Whisky, Cherry Bounce, Sweet Vermouth

## ❖ REJOICE IN THE SIN-PLICITY ❖

### FOXY LEMONADE • \$14

Juiced Up Vodka, lemon, lavender jasmine syrup

### SPICED PEAR COLLINS • \$14

Sweet Pear Eau De Vie, ginger wildflower syrup, pear nectar, northern maple syrup, lime, soda

### CHERRY GIN RICKEY • \$14

Cherry Bounce, Juiced Up Gin, cherry hibiscus simple syrup, lime, soda

### BEE'S KNEES • \$14

Juiced Up Gin, honey, lemon, lavender jasmine syrup

### WHISKY WILDFLOWER • \$14

Canadian Whisky, ginger wildflower syrup, lime, bitters, ginger beer

### NIAGARA COLADA • \$15

Peach Eau de Vie, Aperol, mango nectar, pineapple, coconut cream, banana bitters

## ❖ SEASONAL DEADLY SINS ❖

### SPARKLING SiNSATION *Gluttony* • \$16

Juicy Peach Eau De Vie, Baco Noir, Sparkling wine, rose bitters

### MANGO TANGO *Pride* • \$14

Sun Ripened Yellow Plum Eau de Vie, Mango nectar, lime, agave syrup, ginger bitters

### BLUE JEWEL *Envy* • \$14

Luscious Blue Plum Eau de Vie, violet syrup, lemon juice

### YUZU SMASH *Lust* • \$14

Sweet Pear Eau De Vie, Juiced Up Gin, lemon, simple syrup, mint leaf, lime & yuzu soda

### PINEAPPLE PUNCH *Greed* • \$15

Canadian Whisky, SiN Campari, pineapple juice, lime, simple syrup

### FIERY FUSION *Wrath* • \$14

Plump Nectarine Eau de Vie, Cherry Bounce, SiN Orange liqueur, spicy bean juice, ghost pepper tincture, simple syrup

### APRICOT SOUR *Sloth* • \$14

Ample Apricot, Disaronno, basil syrup, muddled strawberries, lime, bitters, foamer