



THE CONFSSIONAL LOUNGE

IN THE BEGINNING...

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| 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 |
| Three 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 & house-pickled vegetables | |
| SiN DEVILLED EGGS paired with Juicy Peach Eau De Vie | \$11 |
| Free-range local farm eggs on a crispy leek 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, with a side of sauerkraut | |
| CHARCUTERIE BOARD OF SiN paired with Sweet Pear Eau De Vie | \$37 |
| Local smoked duck, garlic sausage, Coppa, Cacciatori, Bleu Bénédictin, Niagara Gold & Heritage Cheddar, with pickles, dips, naan & crostini | |

SECOND COMING

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| 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 & honey-mustard dressing | |
| PERCH WELLINGTONS paired with Plump Nectarine Eau De Vie | \$18 |
| Succulent perch on puff pastry, carrot coleslaw, Kozlik's Sweet & Smokey mustard | |
| HAM HOCK VOL-AU-VENT paired with Ample Apricot Eau De Vie | \$17 |
| Mustard & 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

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| FRESH LAKE 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 & caviar | \$26 |
| WHISKY SHORT RIBS paired with Canadian Brrrbon Hasselback potatoes layered with cheese & crispy pork belly, roasted shallots, SiN Canadian Whisky demi-glace | \$32 |
| CORNISH HEN paired with Canadian Whisky Tender, boneless, & 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 (omit for vegetarian), horseradish chips, & Ontario sumac | \$24 |
| GNOCCHI paired with Juiced Up Vodka Hand-curated potato gnocchi, cream sauce with sundried tomatoes, Heritage Cheddar fondue | \$23 |

TEMPTATIONS

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| NOT YOUR TRADITIONAL CARROT CAKE paired with Canadian Whisky ① Warm spice cake with ginger & 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!