



## THE CONFSSIONAL LOUNGE

### IN THE BEGINNING...

<b>CHEESE PLATE</b> ⑦	3 for \$19 5 for \$28
Locally sourced Canadian cheeses served with homemade naan & crostini	
<b>SiN DIP DAILY PLATTER</b> ⑦	\$19
Three house-made dips served with homemade crostini & naan bread	
<b>CROSTINI PLATTERS</b> paired with <b>Juiced Up Gin</b>	\$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	
<b>DUCK PÂTÉ</b> paired with <b>Plump Nectarine Eau de Vie</b>	\$20
Duck liver pâté & house-pickled vegetables	
<b>SiN DEVILLED EGGS</b> paired with <b>Juicy Peach Eau de Vie</b>	\$11
Free-range local farm eggs on a crispy leek nest, truffle oil, maple syrup	
<b>SiN GIN SAUSAGE SANDWICH</b> paired with <b>Sun-Ripened Yellow Plum Eau de Vie</b>	\$21
SiN Gin-infused sausage, latkes, seasonal vegetables, mustard, with a side of sauerkraut	
<b>SiNPHILLY STEAK AND CHEESY MAC</b> paired with <b>Mixed Mash Whisky</b>	\$21
Succulent thinly sliced steak on a brioche bun, sautéed onions, green peppers, with Niagara Gold cheese loaded on penne	
<b>CHARCUTERIE BOARD OF SiN</b>	\$39
Local smoked duck, garlic sausage, Coppa, Bleu Bénédicтин, Niagara Gold & Heritage Cheddar, with pickled veggies, dips, naan & crostini	
<b>CRAB CAKES</b> *Gluten-free option* paired with <b>Ample Apricot Eau de Vie</b>	\$19
Spinach salad garnish, roasted red pepper remoulade, with peach salsa	

## SECOND COMING

<b>CAESAR SALAD</b>	\$16
Romaine wedge, crispy pork belly (omit for vegetarian), Heritage Cheddar cheese	
<b>FRESH SPINACH SALAD</b> ⑦	\$16
Spinach, seasonal fruit from our farm, goat cheese, candied walnuts, with raspberry vinaigrette	
<b>PERCH WELLINGTON</b> paired with <b>Plump Nectarine Eau de Vie</b>	\$18
Succulent perch on puff pastry, carrot coleslaw, Kozlik's Sweet & Smokey mustard	
<b>HAM HOCK VOL-AU-VENT</b> paired with <b>Ample Apricot Eau de Vie</b>	\$18
Mustard & molasses-braised ham hock, spätzle, and spicy aioli	
<b>MUSHROOM BEIGNET</b> paired with <b>Ample Apricot Eau de Vie</b>	\$16
Choux pastry with foraged mushrooms, cream cheese, caviar	
<b>VENISON TARTAR</b> paired with <b>Sweet Pear Eau de Vie</b>	\$26
Pickled shiitake, dried fig sauce, shallots, Niagara Gold cheese, pretzel bites	
<b>NIAGARA SEASONAL SOUP</b> (Please ask your server)	\$16



## THE LAST SUPPER

<b>FRESH LAKE PERCH</b> paired with <b>Plump Nectarine Eau de Vie</b> Seared perch, citrus aioli, crispy potato latke with horseradish, Napa cabbage coleslaw	\$28
<b>DUCK</b> paired with <b>Juiced Up Vodka</b> Creamy corn polenta, fresh seasonal vegetables, black garlic bordelaise sauce	\$32
<b>PICKEREL</b> paired with <b>Plump Nectarine Eau de Vie</b> Potato galette, shiitake mushrooms, SiN Juiced Up Vodka cream sauce & caviar	\$26
<b>WHISKY SHORT RIBS</b> paired with <b>Canadian Brrrbon</b> Hasselback potatoes layered with cheese & crispy pork belly, roasted shallots, SiN Canadian Whisky demi-glace	\$32
<b>CORNISH HEN</b> paired with <b>Canadian Whisky</b> Tender, boneless, & stuffed. Charred Brussels sprouts with maple, truffle root purée, potato souffle, hen velouté	\$32
<b>RAVIOLI</b> paired with <b>Juiced Up Gin</b> Pillow pasta dumplings with Niagara Gold filling, foie gras sauce (omit for vegetarian), horseradish chips, & Ontario sumac	\$26
<b>GNOCCHI</b> paired with <b>Juiced Up Vodka</b> Hand-curated potato gnocchi, cream sauce with sundried tomatoes, Heritage Cheddar fondue	\$24

## TEMPTATIONS

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

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