



## TAPAS TUESDAYS

**3 FOR \$49**

**5 FOR \$69**

**INCLUDES YOUR CHOICE OF APERITIF:**

**1 WITH 3**

**2 WITH 5**

### **SiN DIP DAILY PLATTER** ⑤

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

### **NIAGARA SEASONAL SOUP** (cup)

Ask your server about our daily feature

### **CROSTINI PLATTERS** (6 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 Napa coleslaw, Kozlik's Sweet and Smoky mustard

### **SiN DEVILLED EGGS** (2) ⑤

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** ⑤ option: no pork belly

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

### **MUSHROOM BEIGNET** (3) ⑤

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-glace

### **LAMB POPS** (2)

Grilled lamb marinated with thyme and lime, 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** ⑤

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