



## THE CONFSSIONAL LOUNGE

### IN THE BEGINNING

<b>CHARCUTERIE BOARD OF SiN</b>	\$39
Local smoked duck, garlic sausage, Genoa salami, Bleu Bénédictin, Niagara Gold, Brie, with pickled veggies, dips, naan & crostini	
<b>CHEESE PLATE</b> ⑦   GF	3 for \$19
Locally sourced Canadian cheeses served with homemade naan & crostini	5 for \$28
<b>CRAB CAKES</b> *Gluten-free option* paired with Ample Apricot Eau de Vie	\$21
Spinach salad garnish, roasted red pepper remoulade, with peach salsa	
<b>CROSTINI PLATTERS</b> *Gluten-free option* paired with Juiced Up Gin	\$19
ROAST BEEF – SiN Gin marinated roast beef, horseradish, crème fraîche, triple crunch mustard	
OR	
SMOKED SALMON – smoked salmon, cream cheese, pickled shallots, capers	
<b>DUCK PÂTÉ</b> paired with Plump Nectarine Eau de Vie	\$22
Duck liver pâté, cranberry Brrrbon gel & triple crunch mustard with pickles, asparagus	
<b>PERCH WELLINGTON</b> paired with Plump Nectarine Eau de Vie	\$18
Succulent perch on puff pastry, coleslaw, Kozlik's Sweet & Triple crunch mustard	
<b>SiN DEVILLED EGGS</b>   GF paired with Juicy Peach Eau de Vie	\$13
Free-range local farm eggs on a crispy leek nest, truffle oil, and maple syrup	
<b>SiN DIP DAILY PLATTER</b> ⑦   GF	\$19
Three house-made dips served with homemade crostini & naan bread	
<b>VENISON TARTAR</b> paired with Sweet Pear Eau de Vie	\$26
Pickled shiitake, dried fig sauce, shallots, Niagara Gold cheese, pretzel bites	

## SECOND COMING

<b>CAESAR SALAD</b>   GF	\$16
Romaine wedge, crispy pork belly (omit for vegetarian), Tickler cheddar cheese	
<b>CREMINI MUSHROOM CAPS</b> ⑦ paired with Ample Apricot Eau de Vie	\$19
Cremini mushroom, stuffed with cream cheese and spinach, and balsamic drizzle	
<b>FRESH SPINACH SALAD</b> ⑦   GF	\$16
Spinach, seasonal fruit, goat cheese, candied walnuts, with raspberry vinaigrette	
<b>LAMB POPS</b> paired with Yellow Plum Eau de Vie	\$22
Grilled lamb marinated with thyme and lime, served with crispy mashed potatoes and tzatziki sauce	
<b>NIAGARA SEASONAL SOUP</b> (Please ask your server)	\$16
<b>SiN GIN SAUSAGE SANDWICH</b> paired with Sun-Ripened Yellow Plum Eau de Vie	\$22
SiN Gin-infused sausage, on a brioche bun, latkes, mustard, with a side of sauerkraut	
<b>SiN PHILLY STEAK AND CHEESY MAC</b> paired with Mixed Mash Whisky	\$22
Succulent thinly sliced steak on a brioche bun, sautéed onions, red peppers, with Mac & Cheese	



## THE LAST SUPPER

<b>CORNISH HEN</b> paired with Canadian Whisky	\$34
Tender, boneless, & stuffed. Charred Brussels sprouts with maple, truffle root purée, potato souffle, hen velouté	
<b>DUCK</b>  GF paired with Juiced Up Vodka	\$34
Creamy corn polenta, fresh seasonal vegetables, red wine jus	
<b>EDAMAME COCONUT RISOTTO</b>  V GF paired with Juiced Up GiN	\$27
Creamy coconut risotto with edamame, green peas and asparagus	
<b>FRESH LAKE PERCH</b>  GF paired with Plump Nectarine Eau de Vie	\$29
Seared perch, citrus aioli, crispy potato latke with horseradish, napa cabbage coleslaw	
<b>GNOCCHI</b>  V paired with Juiced Up Vodka	\$26
Hand-curated potato gnocchi, cream sauce with sundried tomatoes, Heritage Cheddar fondue	
<b>PICKEREL</b>  GF paired with Plump Nectarine Eau de Vie	\$27
Potato galette, shiitake mushrooms, SiN Juiced Up Vodka cream sauce & caviar	
<b>RAVIOLI</b>  V paired with Juiced Up Gin	\$29
Pillow pasta dumplings with Niagara Gold filling, foie gras sauce (omit for vegetarian), & Ontario sumac	
<b>WHISKY SHORT RIBS</b>  GF paired with Canadian Brrrbon	\$36
Hasselback potatoes layered with cheese & crispy pork belly, roasted shallots, SiN Canadian Whisky demi-glace	

## TEMPTATIONS

<b>CARROT CAKE</b> paired with Canadian Whisky  V	\$16
Warm spice cake with ginger, sumac, raspberry coulis, chocolate gelato	
<b>GELATO</b>	\$12
Chocolate or Salted Caramel	
<b>SEASONAL FRUIT VARIETIES</b> paired with Pleasure Me Plumoncello	\$9
Served with an Eau de Vie drizzle (June – Nov)	

|GF| Gluten Free

|V| Vegetarian

|V| Vegan

\*Seasonal fruit is available during harvest\*

\*Menu subject to change\*

Planning an event?

Please ask a server for more details!

Wifi password: SiNGuest