

## SMALL PLATES

<b>Prosciutto and Salami</b>	18
From Niagara Pingue   grissini   Kozlik's Niagara mustard	
<b>Mousse</b>	18
Chicken liver   Niagara ice wine syrup   Niagara Greaves jam   pickled shallots   crostini	
<b>Arctic Char</b>	18
Applewood smoked   crème fraiche   maple glaze   pickled beets   pickled shallots	
<b>Ontario Select Cheese</b>	24
Grissini   Niagara Greaves jam	
<b>Fresh Shucked Oysters (6)</b>	36
Stone fruit smoke   classic mignonette   horseradish	
<b>Tortilla Chips</b>	12
Fresh organic   house made salsa	

## SUDS

Mocha Roller, Oatmeal Stout	11
Coffee, cacao nibs (contains lactose)	355mL
Counterpart Brewing, Niagara Falls	6.0% ABV
Farmer's Tan, West Coast IPA	11
Passionfruit, tangerine, pineapple, stone fruit	473mL
Oast House, N-O-T-L	6.0% ABV
Breakfast Wheat, Unfiltered Weissbier	11
Banana, clove	473mL
Silversmith Brewing Co., Virgil	5.2% ABV
Dream Pop, Sour Ale	11
Lemon, lime, fuzzy peach, cranberry	473mL
Fairweather Brewing Co., Hamilton	6.1% ABV
Helles, German-style Pale Lager	11
Clean, crisp, refreshing	473mL
Newark Brewing, Beamsville	5.0% ABV
Guilty Remnant, White Stout	11
Coffee, vanilla (contains lactose)	473mL
Blood Brothers Brewing, Toronto	6.0% ABV
Rambler's Raspberry Mixie, Wine Seltzer	11
Razzilicious	355mL
Palatine Hills Winery, N-O-T-L	5.0% ABV

## VINO

	2oz	6oz	9oz	B
<b>WHITE</b>				
Riesling	5	11	16	44
Meldville Wines, Beamsville				
Chenin Blanc	6	13	19	50
Big Head Wines, N-O-T-L				
Estate Chardonnay	6	14	20	57
Westcott Vineyards, Jordan				
<b>RED</b>				
Willms "les Naturistes" Gamay Noir	6	14	20	57
Bachelor Estates, N-O-T-L				
Cabernet Franc Reserve	6	14	20	57
Vieni Estates, Beamsville				
Signature Pinot Noir	7	15	22	60
Domaine Queylus, St. Anns				
<b>ROSÉ &amp; SPARKLING</b>				
Rosé	6	14	20	57
Ferox, N-O-T-L				
Blanc de Blanc Sparkling	6	14	19	52
13th Street Winery, St. Catharines				