

## SMALL PLATES

<b>Prosciutto and Salami</b> From Niagara Pingue   grissini   Kozlik's Niagara mustard	18
<b>Prosciutto Flatbread</b> Pesto   mozzarella   Pingue prosciutto   arugula   fig   balsamic drizzle	18
<b>Veggie Flatbread</b> Tomato sauce   mozzarella   grilled asparagus   zucchini   red onion   fresh basil   olive oil	18
<b>Ontario Select Cheese</b> Grissini   Niagara Greaves jam	24
<b>Fresh Shucked Oysters (6)</b> Stone fruit smoke   classic mignonette   horseradish	32
<b>Tortilla Chips and Salsa</b> In house crafted Salsa and locally sourced tortilla chips	12
<b>Butter tart</b>	4

### SUDS

9

<b>Porter</b> , Clifford Brewing, Hamilton Coffee, chocolate, roasted malt	5.9% ABV 473mL
<b>Can Arriere-Pays, Grisette</b> , Oast, Virgil Banana, black pepper	4.3% ABV 473mL
<b>Local Light, Lager</b> , Blackburn Brewing, Niagara Falls Clean, crisp, refreshing	3.9% ABV 473mL
<b>Guinness, Draught Stout</b> – Guinness Brewery Traditional Irish Stout	4.2% ABV 500ml

### CLASSICS

Molson Canadian Lager	Michelob Ultra
Stella	Corona

### VINO

	2oz	6oz	9oz	B
<b>WHITE</b>				
Riesling Ravine Vineyard, St. Davids	5	11	16	44
Melon de Bourgogne Mailvoire, Beamsville	6	14	20	57
Chardonnay Bachelder, Niagara	6	14	20	57
<b>RED</b>				
Cabernet Franc Featherstone Estate, Vineland	6	14	20	57
Signature Pinot Noir Domaine Queylus, St. Anns	7	15	22	60
<b>ROSÉ &amp; SPARKLING</b>				
Rosé MW Cellars, N-O-T-L	6	14	20	57
Blanc de Blanc 13th Street, Beamsville Bench	7	15	22	60

