

## 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</b> Fresh organic   house made salsa	12
<b>Strawberry Mousse Dessert</b>	9

## SUDS

Mocha Roller, Oatmeal Stout Coffee, cacao nibs (contains lactose) Counterpart Brewing, Niagara Falls	11 355mL 6.0%ABV
Sinister Minister, IPA Hoppy, orange, pine, floral Brimstone Brewing, Ridgeway	11 473mL 7.0%ABV
Breakfast Wheat, Unfiltered Weissbier Banana, clove Silversmith Brewing Co., Virgil	11 473mL 5.2%ABV
Dream Pop, Sour Ale Lemon, lime, fuzzy peach, cranberry Fairweather Brewing Co., Hamilton	11 473mL 6.1%ABV
Local Light, Lager Clean, crisp, refreshing Blackburn Brewing, Niagara Falls	11 473mL 3.9%ABV
Guilty Remnant, White Stout Coffee, vanilla (contains lactose) Blood Brothers Brewing, Toronto	11 473mL 6.0%ABV
Rambler's Raspberry Mixie, Wine Seltzer Razzilicious Palatine Hills Winery, N-O-T-L	11 355mL 5.0%ABV
Barrel-Aged Cider Peach, bourbon Brunch, N-O-T-L	11 355mL 7.0%ABV

## VINO

	2oz	6oz	9oz	B
<b>WHITE</b>				
Riesling Meldville Wines, Beamsville	5	11	16	44
Chenin Blanc Big Head Wines, N-O-T-L	6	13	19	50
Estate Chardonnay Westcott Vineyards, Jordan	6	14	20	57
<b>RED</b>				
Willms "les Naturistes" Gamay Noir Bachelder Estates, N-O-T-L	6	14	20	57
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 Ferox, N-O-T-L	6	14	20	57
Blanc de Blanc Sparkling 13th Street Winery, St. Catharines	6	14	19	52