



THE CONFESSIONAL LOUNGE

❖ SIN SPIRITS (NEAT) ❖

1 oz pour

EAU DE VIE COLLECTION • \$7

Sweet Pear
Juicy Peach
Luscious Blue Plum
Sun-Ripened Yellow Plum
Plump Nectarine
Ample Apricot

JUCED UP COLLECTION • \$7

Juiced Up Vodka
Juiced Up Gin

WHISKY COLLECTION • \$7

Canadian Whisky
Canadian Brrrbon

❖ REJOICE IN THE SIN-PLICITY ❖

SIN PEACH TEA • \$9

Juicy Peach Eau De Vie with fresh
brewed sweet tea

FOXY LEMONADE • \$9

Juiced up Vodka, lemon, lavender
jasmine syrup

MON CHERRY • \$9

Luscious Blue Plum Eau De Vie, cherry
hibiscus syrup, lime

BEE'S KNEES • \$9

Juiced Up Gin, honey, lemon, lavender
jasmine syrup

SINFUL CAESAR • \$9

Juiced Up Vodka, Clamato and house-made
spicy asparagus

JUST PEACHY • \$9

Juicy Peach Eau De Vie, whisky sour syrup,
grapefruit soda

❖ ETERNALLY REFRESHING SIPS ❖

NIAGARA COLADA • \$12

Juicy Peach Eau De Vie, Aperol, coconut
water, peach purée, honey & vanilla
syrup, cinnamon, pineapple

PEAR & ELDERFLOWER • \$12

Sweet Pear Eau De Vie, St. Germain,
sparkling wine, cucumber

SOMETHING WICKED • \$12

Juiced Up Vodka, Lillet Blanc, cranberry
rosemary syrup, lemon, bitters

JAZZ FIZZ • \$12

Juiced Up Gin, lemon, simple syrup,
sparkling wine

PEACH ON BROADWAY • \$12

Juicy Peach Eau De Vie, Juiced up Gin, lemon,
orgeat, peach purée, vegan foamer

LAKE MONSTER • \$12

Juiced Up Gin, Campari, apple blossom tea syrup,
pineapple

ORCHARD MEETS VINEYARD • \$10

Juiced Up Vodka, white wine, lemon, lavender
jasmine syrup, soda

WAKE UP CALL • \$10

Ample Apricot Eau De Vie, lemon, orange syrup,
orange juice

❖ RIGHTEOUSLY SOUR ❖

THE BELL TOLLS • \$10

Juiced up Gin, lemon, rhubarb,
wormwood

TRIAL BY SOUR • \$12

Luscious Blue Plum Eau De Vie,
amaretto, St. Germain, rosemary syrup,
lime, black currant bitters

OVER THE BRIDGE • \$12

Sun-Ripened Plum Eau De Vie, dry
vermouth, whisky syrup, lime, cardamon

VIELLE GRANDE • \$10

Juiced Up Gin, lemon, orgeat, bitters

PEACH PIT SOUR • \$10

Juicy Peach Eau De Vie, amaretto, peach purée,
whisky sour syrup, lemon, bitters

FORBIDDEN FRUIT • \$10

Plump Nectarine Eau De Vie, basil syrup,
grapefruit, peach purée

❖ SHAMELESSLY BOOZY ❖

HICKORY OLD FASHIONED • \$10

Canadian Whisky, hickory, bitters

ORIGINAL SIN • \$10

Juiced Up Gin, St. Germain, orange juice, cranberry rosemary syrup

NECTAR OF THE GODS • \$10

Plump nectarine Eau De Vie, wormwood, grapefruit, basil syrup

THE FRUIT BASKET MOJITO • \$14

Our entire Eau De Vie lineup, tonic lemon, raspberry, mint syrup

BRRRBON BLOSSOM • \$12

Canadian Brrrbon, Juicy Peach Eau De Vie, lime, Cherry Hibiscus syrup, orgeat

MODEL T MANHATTAN • \$10

Canadian Whisky, Sweet Vermouth, bitters

NIAGARA PLANE • \$12

Juicy Peach Eau De Vie, Canadian Brrrbon, Aperol, lemon

JUST DESSERTS • \$10

Plump Nectarine Eau De Vie, Lillet Blanc, orgeat, chocolate bitters

SiNSATIONAL • \$10

Sun Ripened Yellow Plum Eau De Vie, orange, lemon, cherry syrup

NEGRONI ON THE LAKE • \$14

Juiced Up Gin, Juicy Peach Eau De Vie, bitter orange liqueur, cranberry & rosemary, orange bitters

❖ THE GOSPEL ACCORDING TO GINGER ❖

SPICED PEAR COLLINS • \$10

Sweet Pear Eau De Vie, ginger wildflower syrup, pear nectar, northern maple syrup, lime, soda

NIAGARA MULE • \$9

Juiced Up Vodka, lime, ginger beer

FALLEN PEAR • \$10

Sweet Pear Eau De Vie, Cynar, ginger wildflower syrup, bitters

WHISKY & WILDFLOWER • \$10

Canadian Whisky, ginger wildflower syrup, lime, bitters, ginger beer

◀ OUR DAILY SPREAD ▶

SHAREABLES

VOL-AU-VENT • \$13

Puff Pastry wrapped with Pork belly, chives aioli, mustard

or

Puff Pastry wrapped with Foraged mushrooms, comfort cream

CHARCUTERIE • \$30

Locally made cured meats and cheese served with naan, house made crostini, house made dips, and pickled veggies.

SiN DIP PLATTER • \$15

SiN dips of the day served with homemade crostini and naan bread.

DUCK PÂTÉ • \$16

House-made pickled vegetables, crostini

CROSTINI PLATTERS • \$18

Roast Beef - Thin sliced, horseradish Crème Fraîche, mustard

or

Smoked Salmon - Zesty cream cheese, pickled red onion, capers

CHEESE PLATE • 3 for 15, 5 for \$22

SiN-fully good Canadian cheeses served with naan and house made crostini.

SiN DEVILLED EGGS • \$7

Free range local farm eggs, truffle oil, maple syrup

SiN PICKLED VEGGIES • \$12

House-pickled veggies, olives, and pepper

ENTREES

CAESAR SALAD • \$14

Romaine lettuce, crispy pork belly, heritage cheddar

PERCH SANDWICH • \$15

Egg bun with lettuce, bru mustard, carrot coleslaw

PICKEREL • \$19

Shiitake mushrooms, pancetta, green onions, sauteed seasonal vegetables

BRRRBON SHORT RIBS • \$28

Celeriac purée, sauteed seasonal vegetables

HOUSE SALAD • \$9

Boston lettuce, radish, kohlrabi, apple cider vinaigrette

SPRING SANDWICH • \$14

Egg bun, SiN Gin sausage, sundried tomatoes tapenade, fresh cheese

CORNISH HEN • \$24

Boneless stuffed, sauteed seasonal vegetables, truffle roots puree, hen velouté

TRUFFLE SOUP • \$16

Local foraged mushrooms, hen velouté