



for the *Table*

WARM MIXED OLIVES

mediterranean olive mix, guindilla peppers, pickled garlic

6

SUGGESTED WINE PAIRING: CABERT VILLA MARCHESI PROSECO

RUSTIC GARLIC BREAD

roasted garlic, herbs, grana padano cheese, olive oil

18

SUGGESTED WINE PAIRING: CHATEAU DES CHARMES SAUVIGNON BLANC

SALUMI / CHARCUTERIE

local & imported cured meats, pickled vegetable, cheese

29

SUGGESTED WINE PAIRING: RUFFINO ROSÉ SPARKLING

Appetizers

TOMATO & ROASTED RED PEPPER SOUP

parmesan crostini

14

SUGGESTED WINE PAIRING: RUFFINO CHIANTI DOCG

CAESAR SALAD

*baby romaine, creamy garlic dressing,
crispy prosciutto, garlic crostini, grana padano*

18

SUGGESTED WINE PAIRING: BACHELDER MINERALITÉ CHARDONNAY

MASSIMO'S HOUSE GREENS

mixed greens, olives, red onion, cucumber, Parmigiano Reggiano, house dressing

18

SUGGESTED WINE PAIRING: REDSTONE RIESLING

PANZANELLA SALAD

crusty house bread, radicchio, tomato, cacciatore, shaved grana padano

18

SUGGESTED WINE PAIRING: CHATEAU DES CHARMES SAUVIGNON BLANC

BRUSHETTA

tomato, garlic, artichoke, olive, grilled bread, goat's cheese

18

SUGGESTED WINE PAIRING: TAWSE ROSE

CALAMARI FRITTI

'00' dusted, spicy aioli

19

SUGGESTED WINE PAIRING: CABERT VILLA MARCHESI PINOT GRIGIO

MUSHROOM CROSTINI

grilled housemade sourdough, sauteed mushrooms, fontina melt

19

SUGGESTED WINE PAIRING: ORGANIZED CRIME PINOT NOIR



MASSIMO CAPRA - Executive Chef

3 Course Prix Fixe

THE BEST WAY TO EXPLORE THE BEST OF MASSIMO'S

choose from any appetizer, pasta and dessert - 60
or
any appetizer, main course and dessert - 70 / 80

**may not be combined with any vouchers or additional promos.*

Pasta

SEASONAL VEGETABLE PASTA

chef's daily creation

32

LINGUINE CARBONARA

housemade double-smoked bacon, farm-fresh eggs, parmigiano reggiano

34

SUGGESTED WINE PAIRING: REDSTONE RIESLING

RIGATONI ALLA BOLOGNESE

slow braised beef & pork ragu

36

SUGGESTED WINE PAIRING: MALIVOIRE STOUCK MERITAGE

BAKED CHEESE TORTELLINI

fresh cheese-stuffed tortellini, spinach, fontina, tomato basil

36

SUGGESTED WINE PAIRING: RUFFINO CHIANTI DOCG

SHRIMP LINGUINE

saffron cream, tiger shrimp, herb & parmesan

44

SUGGESTED WINE PAIRING: BACHELDER MINERALITÉ CHARDONNAY

MASSIMO'S FLATBREAD

white bean, rapini, sundried tomato, artichoke, fontina

34

SUGGESTED WINE PAIRING: CHATEAU DES CHARMES SAUVIGNON BLANC

Main Course

SALMON PUTTANESCA

warm couscous, sauteed greens, puttanesca sauce

46

SUGGESTED WINE PAIRING: COLANERI CORPOSO

LINGCOD

Italian potato salad, warm caper dressing

48

SUGGESTED WINE PAIRING: BACHELDER MINERALITÉ CHARDONNAY

SICILIAN-SPICED CHICKEN BREAST

citrus & thyme risotto, seasonal vegetables, shallot sauce

42

SUGGESTED WINE PAIRING: 13TH STREET MERLOT

ONTARIO LAMB RACK

soft polenta, seasonal vegetables, rosemary jus

59 - 80 with prix fixe menu

SUGGESTED WINE PAIRING: JACKSON TRIGGS GRAND RESERVE SHIRAZ

BEEF TENDERLOIN

garlic forked potatoes, seasonal vegetables, veal jus

57 - 80 with prix fixe menu

SUGGESTED WINE PAIRING: MALIVOIRE STOUCK MERITAGE



MASSIMO CAPRA - Executive Chef





Desserts

TIRAMISU

savoiardi, mascarpone, espresso

14

LEMON CROSTADA

candied peel, citrus sugar

14

CHOCOLATE CHEESECAKE

Frangelico cream, toasted hazelnuts

14

ARTISAN CHEESE PLATE

small production cheeses, housemade crackers & chutney

21 - +7 with pre fixe menu



MASSIMO CAPRA - Executive Chef



White Wine

6 oz. Btl

CABERT VILLA MARCHESI PROSECO

16 60

FRUILI, ITALY

Light and moderately zesty with gentle floral notes and hints of apple, citrus and tropical fruit aromas

RUFFINO ROSÉ SPARKLING

15 56

VENETO, ITALY

Hints of strawberry and rose petals, elegant bubbles with refreshing acidity. Flavours of red berries and white fruit

CABERT VILLA MARCHESI PINOT GRIGIO

10 39

FRUILI, ITALY

Aromas of exotic fruit, melon, peach and white flowers continue through on the palate with green apple and a clean, crisp and juicy finish

REDSTONE RIESLING

14 50

VQA LINCOLN LAKESHORE

An off-dry riesling with aromas of tart apple, pear and citrus. Green apple notes are bright on the palate alongside a smooth mouth-feel and crisp finish

CHATEAU DES CHARMES SAUVIGNON BLANC

16 56

VQA NIAGARA-ON-THE-LAKE

Classic hints of gooseberry and citrus fruits with an herbal note on the finish. Balanced by crisp lemon acidity

BACHELDER MINERALITÉ CHARDONNAY

18 70

VQA NIAGARA PENINSULA

Beautiful silky texture with broad deep flavour and intense minerality

TAWSE ROSÉ

14 54

VQA NIAGARA PENINSULA

Aromas of cherry blossom, ripe strawberry and watermelon. Palate is ripe with sweet strawberries, pineapple and a round full mouth-feel

Red Wine

6 oz. Btl

ORGANIZED CRIME "BREAK IN" PINOT NOIR

16 62

VQA BEAMSVILLE BENCH

Classis aromatics of black cherry, cola, strawberry and earthiness all perfectly balanced on the palate

COLANERI CORPOSO

14 55

VQA NIAGARA PENINSULA

Made in traditional "ripasso" style. The palate enjoys the essence of plum, cherry, vanilla, and a hint of strawberry blend of cabernet franc and cabernet sauvignon

13TH STREET MERLOT

16 55

VQA NIAGARA PENINSULA

Elegant Bourdeaux blend with a fruit-driven nose of blackcurrant, warm spices and leather. Very approachable wine with a pleasant round finish

RUFFINO CHIANTI DOCG

15 48

TUSCANY, ITALY

Aromas and flavours of red berry and cherry fruit, spicy notes & a touch of pepper; dry, medium body, with balanced tannin on a gently firm finish

MALIVOIRE STOUCK FARMSTEAD RED

17 66

VQA LINCOLN - LAKESHORE

Deep and luscious wine with aromas of plum, cinnamon and cigar box. Flavours combine black cherry, cocoa and coffee with a lingering vanilla-oak undercurrent

JACKSON TRIGGS GRAND RESERVE SHIRAZ

18 75

VQA NIAGARA PENINSULA

Notes of juicy dark fruit, white pepper, spice and smoke. Full-bodied wine with flavours of coffee, chocolate and ripe berry leading to a long velvety finish

Sparkling Prosecco Wine

	Btl
RUFFINO PROSECCO VENETO, ITALY <i>Flavours of citrus, asian pear, almond and honey carry through to a crisp finish with a hint of sweetness</i>	55
CABERT VILLA MARCHESI PROSECCO FRUILLI, ITALY <i>Light and moderately zesty with gentle floral notes and hints of apple, citrus and tropical fruit aromas</i>	60
BACK TEN CELLAR SMITTEN SPARKLING RIESLING VQA ONTARIO <i>Aromas of melon, apple and pear. Sleek back bone of acidity. the result of the charmat process is a beautifully aromatic and off-dry wine</i>	75
MALIVOIRE BISOUS BRUT NV VQA BEAMSVILLE BENCH <i>Toasty biscuit, apple sauce and vanilla adorn the nose. Beautiful structure; a multi-plex of bubbles treats the mouth to a smooth, creamy sensation</i>	80
CHATEAU DES CHARMES ROSÉ VQA NIAGARA-ON-THE-LAKE <i>A nose of fresh wild strawberries & raspberries mingled with toasty yeast notes; dry & lively on the palate</i>	100
RUFFINO ROSE SPARKLING VENETO, ITALY <i>Hints of strawberry and rose petals. Elegant bubbles with refreshing acidity. Flavours of red berries and white fruit</i>	45

Late Harvest and Ice Wines

	2 oz.	Btl
INNISKILLIN VIDAL ICEWINE, 2017 VQA NIAGARA PENINSULA, 200ML <i>Ripe peaches & apricots on the nose with overtones of marmalade & candied brown sugar</i>	18	65
CHATEAU DES CHARMES RIESLING ICEWINE, 2014 VQA ST. DAVID'S BENCH, 375ML <i>Honey, lime, lemon and peach flavours combined with grapefruit acidity make this dessert wine irresistible</i>	145	
JACKSON TRIGGS EWURZTRAMINER ICEWINE, 2016 VQA NIAGARA PENINSULA, 200ML <i>Rich tropcial aormas of guava and mango with distinct floral notes. Honeyed flavours of apricot and pineapple are balanced by spicy acidity and a long luxurious finish</i>	85	
REDSTONE CABERNET SAUVIGNON ICEWINE, 2017 VQA NIAGARA PENINSULA, 200ML <i>Aromas and notes of cranberry and rhubarb followed by a lush, rich and long finish</i>	18	110
INNISKILLIN CABERNET FRANC ICEWINE, 2015 VQA NIAGARA PENINSULA, 200ML <i>Rich red fruit aromas on the nose and palate including raspberry and rhubarb, strawberry and fresh cream</i>	115	

Ontario White by the Bottle

Btl

INNISKILLIN KLOSE VINEYARD RIESLING, 2016

70

VQA NIAGARA RIVER

Exotic flavours of citrus and white peach all balanced by lively, crisp acidity

GREENLANE ESTATES OLD VINE RIESLING, 2012

65

VQA LINCOLN LAKESHORE

Elegant riesling layered with tropical and citrus notes.

the palate is lucious with bright acidity

2027 CELLARS RIESLING 'FOXCROFT BLOCK', 2014

55

VQA TWENTY MILE BENCH

Lemon lime zest with steely minerality, racey with

green apple notes; versatile and delicious

REDSTONE RIESLING, 2016

50

VQA LINCOLN LAKESHORE

An off-dry riesling with aromas of tart apple, pear and citrus.

green apple notes are bright on the palate along side a smooth

mouth-feel and crisp finish

MALIVOIRE GEWURZTRAMINER, 2012

65

VQA BEAMSVILLE BENCH

Dry wine with exotic, rose petal, lychee and grapefruit nose;

spicy, honeyed lychee & lime flavours

ORGANIZED CRIME PINOT GRIS, 2017

55

VQA NAGARA PENINSULA

Aromatics of bosc pear, apricot and honeysuckle jump out

of the glass and follow through to the palate. This wine has

beautiful richness and weight balanced by refreshing acidity

FOREIGN AFFAIR SAUVIGNON BLANC, 2016

70

VQA NIAGARA PENINSULA

Aromas and flavours of passionfruit, clementine citrus,

fresh grass and gooseberry. 10% appasimento style adds

complexity beautiful length to this bright wine with fresh acidity

INNISKILLIN RESERVE SAUVIGNON BLANC, 2016

55

VQA NIAGARA PENINSULA

Juicy grapefruit, lemon and lime with some grassy and

herbal notes complemented by crisp, lively acidity

13TH STREET VIOGNIER, 2017

60

VQA NIAGARA PENINSULA

Classic aromas of peach, apricot and honey. amazingly

refreshing yet fully satisfying on the palate

STRATUS WHITE, 2013

90

VQA NIAGARA ON THE LAKE

Notes of ripe stone fruit, pineapple, beeswax and warm

wood spice. Creamily textured wine with assertive acidity.

Blend of chardonnay, sauvignon blanc, semillon and voignier

THE ORGANIZED CRIME 'MISCHIEF', 2011

60

VQA NIAGARA PENINSULA

White flowers & orange blossom, rich mouth feel

with wonderful grapefruit acidity. Blend of

gewurtztraminer, sauv blanc, pinot gris and viognier

SUE-ANN STAFF MABEL'S VCR, 2016

75

VQA NIAGARA PENINSULA

Beutifully aromatic wine with a delicate smokiness and

well-rounded mouthfeel. Blend of viognier, chardonnay and riesling

Ontario White by the Bottle

Btl

BACHELDER MINERALITÉ CHARDONNAY, 2011

70

VQA NIAGARA PENINSULA

Beautiful silky texture with broad deep flavour and intense minerality

FOREIGN AFFAIR UNOAKED CHARDONNAY, 2017

65

VQA NIAGARA PENINSULA

Aromas of bosc pear, golden plum, mango and white peach. Crisp acidity balanced by a creamy texture, with flavours of pear, citrus and mango all leading to a long, elegant finish

RAVINE CHARDONNAY, 2016

80

VQA NIAGARA PENINSULA

Concentrated nose of minerals, toasted hazelnuts and subtle pear. Beautifully creamy and rich wine

PEARL MORISETTE CUVÉE METIS, 2016

85

VQA CREEK SHORES

100% chardonnay. This low-intervention wine was left to ferment on lees for 9 months then bottled un-filtered and un-fined

PERRIDISO CHARDONNAY, 2013

60

VQA NIAGARA PENINSULA

Wonderful aromatics of honeysuckle and citrus. On the palate, sweet golden apple and subtle honey notes transition beautifully to a velvet creaminess that is lengthy and rich

COOPER'S HAWK CHARDONNAY MUSQUE, 2013

48

VQA LAKE ERIE NORTH SHORE

Beautiful sweet sipping wine with low acidity and a nose of pear, brown sugar and allspice. Ripe candied pear and a hint of cloves on the palate

VINELAND ESTATE CHARDONNAY MUSQUE, 2011

45

VQA NIAGARA ESCARPMENT

A bouquet of orange blossom, honeysuckle & lightly spiced apple; on the palate crisp acidity

Ontario Rose

Btl

TAWSE ROSÉ, 2017

50

VQA NIAGARA PENINSULA

Aromas of cherry blossom, ripe strawberry and watermelon. palate is ripe with sweet strawberries, pineapple and a round full mouth-feel

GREENLANE ROSÉ, 2017

55

VQA NIAGARA PENINSULA

Beautifully aromatic wine with notes of fresh strawberries, custard and spice

SUE-ANN STAFF ROSÉ,

48

VQA NIAGARA PENINSULA

Strawberry aromas follow through to the palate. This wine is slightly off-dry but well-blanced by bright zippy acidity. Blend of riesling and cabernet franc

FOREIGN AFFIAR AMAROSÉ, 2016

62

VQA NIAGARA PENINSULA

A big rosé! great balance between sweet ripe fruit, acidity and a long elegant finish

Ontario Red by the Bottle

Btl

13TH STREET SANDSTONE GAMAY, 2015

72

VQA FOUR MILE CREEK

Layers of red & black fruit, notes of spice and leather. Supple tannins and nice acidity lend to the long finish

MALIVOIRE SMALL LOT GAMAY, 2017

62

VQA BEAMSVILLE BENCH

Cherry compote, blueberry and apple blossom on the nose. silky and smooth on the palate with flavours of sour cherry, strawberry, hints of walnut and pepper on the finish

CHATEAU DES CHARMES GAMAY 'DROIT', 2016

60

VQA ST. DAVID'S BENCH

Cherry, warm spicy notes and a hint of smokiness. This unique wine does not see any oak ageing, resulting in a very true expression of this varietal

FIELDING ESTATES PINOT NOIR 'LOWREY VINEYARD', 2015

92

VQA ST. DAVID'S BENCH

Complex aromas of cherry, raspberry, violet and lavender. medium-bodied and well-structured

TAWSE WINERY LAURITZEN PINOT NOIR, 2012

105

VQA VINEMOUNT RIDGE

Cherry, vanilla, wood-smoke and gentle violets. Light yet complex

ORGANIZED CRIME 'BREAK-IN' PINOT NOIR, 2016

65

VQA BEAMSVILLE BENCH

Notes of strawberry, cherry kirsch and baking spice. Tannins are fine and well-integrated by racy acidity

INNISKILLIN RESERVE MERLOT, 2016

65

VQA NIAGARA PENINSULA

Flavours of blackberry, blueberry and coffee with a smooth lingering finish

13TH STREET MERLOT, 2017

55

VQA NIAGARA PENINSULA

Elegant bourdeaux blend with a fruit-driven nose of blackcurrant, warm spices and leather. Very approachable wine with a pleasant round finish

RENNIE SCARPATA MERLOT, 2015

115

VQA BEAMSVILLE BENCH

Nipasso style merlot. aromas of strawberry, cherry and earthy notes of tobacco and cedar. Full and weighty wine with flavours of cooked fruits, cream, plum and raisin

VINELAND ESTATES CABERNET-MERLOT, 2000

145

VQA NIAGARA PENINSULA

This wine has developed nicely, it's evolved with rich aromas of dates and figs. A rich brown sugar vanilla bean characteristic is present on the palate

GREENLANE RESERVE CABERNET SAUVIGNON, 2012

82

VQA LINCOLN LAKESHORE

Stunning wine with velvety tannins. Notes of ripe cherry, violets and truffle

Ontario Red by the Bottle

Btl

COLANERI CABERNET SAUVIGNON AMAROSO, 2014

110

VQA NIAGARA PENINSULA

100% appasimento style cabernet sauvignon. A bold, velvety, elegant full bodied wine with notes of cherry, sweet plum and maple beautifully balanced with refined tanins

RAVINE CABERNET SAUVIGNON, 2016

93

VQA NIAGARA-ON-THE-LAKE

Aromas of coffee, vanilla and dark chocolate with firm and solid tannins that smooth out for a soft finish

PEARL MORISSETTE CABERNET FRANC CUVÉE MADELINE, 2013

135

VQA TWENTY MILE BENCH

Density of fruit and refined round tannins on the palate

FOREIGN AFFAIR APOLOGETIC RED, 2015

140

VQA NIAGARA PENINSULA

100% cabernet franc, 50% appasimento. A huge wine with dry, smooth tannins and flavours of red cherry, currants, and spices leading to a long, complex finish

KACABA VINEYARDS RESERVE MERITAGE, 2012

110

VQA NIAGARA ESCARPMENT

Robust, ripe fruit characteristics on the nose that follow through to the palate with firm tannins and a full, round mouth-feel

FOREIGN AFFAIR TEMPTRESS, 2015

95

VQA NIAGARA PENINSULA, 25% APPASIMENTO

Complex yet well-balanced wine with big, ripe flavours of black cherry, dark plum, blueberry, blackberry and currant with leather spices and vanilla/oak on the long finish. Classic bourdeaux blend

STRATUS RED, 2015

110

VQA NIAGARA ON THE LAKE

Dark berries, plum, cassis and warm oak spices. Lush and persistent on the palate with grippy tannins and a long velvety finish

CHATEAU DES CHARMES EQUULEUS, 2010/12

95

VQA ST. DAVID'S BENCH

This classic bourdeaux blend is a rich and complex wine with flavours of cassis and dark chocolate. Made only in the best vintages

REDSTONE SYRAH, 2013

95

VQA LINCOLN LAKESHORE

Robust, with ripe notes of plum, black cherry and hints of tobacco and spice

COYOTE'S RUN RARE VINTAGE SYRAH, 2014

78

VQA FOUR MILE CREEK

Nose of cured meat, smoke, and black pepper. On the palate vanilla, coconut and dark plum with a peppery finish

KONZELMANN SHIRAZ, 2017

50

VQA NIAGARA PENINSULA

Mild smoke, black cherry and pepper on the nose and palate. Medium-bodied with well integrated tannin and a lively mouth-feel

Italian by the Bottle

White Wines

Btl

RUFFINO LUMINA PINOT GRIGIO, 2017

48

VENETO, ITALY

Dry and crisp medium bodied wine that boasts aromas of citrus, pear and herbal notes that carry through to the palate

ELENA WALCH 'CASTEL RINGERO' PINOT GRIGIO, 2017

105

ALTO ADIGE, ITALY

Crisp and dry; lemon, green apple and white peach flavors

RUFFINO ORVIETO CLASSICO, 2017

52

UMBRIA, ITALY

Flavours of apple, citrus and pear, with hints of almond and light spice on the finish

LA CAPPUCCINA SOAVE, 2016

60

VENETO, ITALY

This is a dry, delicately fruity wine with classic almond note on the finish

Red Wines

Btl

ASCHERI BARBERA D'ALBA, 2017

55

PIEDMONT, ITALY

Medium-bodied wine with aromas of blackcherry, plum and cedar. On the palate flavours of blackberry and cherry with balanced acidity and tight tannins

RIVERA RUPICOLA, 2016

60

PUGLIA, ITALY

Aromas of red ripe fruit. Soft and fruit-filled on the palate. Well-balanced with firm tannins. Montepulciano and nero di troia

DONNAFUGATA SEDARA, 2016

68

SICILIA

Soft, light-bodied red wine with a fruity bouquet of blackberry, blueberry and light spicy note of black pepper. 100% nero d'avola

LA CAPPUCCINA MADEGO, 2015

70

VENETO, ITALY

Well-rounded, fragrant fruity wine with well-integrated hints of oak and well-balanced tannins. Blend of cab sauv, merlot and carmenere

RUFFINO CHIANTI CLASSICO RISERVA DUCALE, 2014

80

TUSCANY, ITALY

Cherry, plum spice and leather notes on the nose; tart cherry, plum and hints of cedar with firm tannins and a long spicy finish

CASTELLO DELLA PANERETTA CHIANTI CLASSICO, 2014

95

TUSCANY, ITALY

Full-bodied, well-balanced wine with notes of sour cherry and wild berries

RUFFINO MODUS, 2016

95

VENETO, ITALY

Aromas of tobacco, spice and red fruits. full-body, rich wine with refined silky tannins and finish of vanilla and red berry. blend of sangiovese, merlot and cab sauv

ANTINORI TIGNANELLO, 2016

215

TUSCANY, ITALY

Ripe red fruits & jam accompanied by spice, and vanilla oak give rise to a silky polished finish

TENUTA IL POGGIONE BRUNELLO DI MONTALCINO, 2013

165

TUSCANY, ITALY

Notes of dried cherry, baking spice and licorice with hints of tar and mushroom. Full-bodied wine with firm tannins and good acidity

SPERI AMARONE DELLA VALPOICELLA CLASSICO SANT URBANO, 2012

170

PIEDMONT, ITALY

Aromas of dried violet, black plum and cooking spice lead to an intense well-structured palate with notes of blackberry jam, tobacco, ripe chery, nutmeg and licorice. velvety tannins provide elegant support

TERRE DEL BAROLO, 2013

72

PIEDMONT, ITALY

Lovely aromas of licorice, cherry, berries and classic note of tar. Full-bodied with grippy tannins

GIGI ROSSO BAROLO TRECOMUNI, 2013

130

PIEDMONT, ITALY

Full-bodied wine with great structure and good acidity. Classic notes of rose, violet, jammy fruit and spicy hints

International by the Bottle

White Wines

Btl

STAETE LANDT SAUVIGNON BLANC, 2017

75

ANNABEL MARLBOROUGH, NZ

Intensely aromatic classic nose with nectarines, tropical fruit and citrus characters

BACHELDER OREGON CHARDONNAY, 2012

92

WILLAMETTE VALLEY, OREGON

Intense aromas of apricot, peach and bright lemon citrus with beautiful minerality. rich, honeyed and textured on the palate balanced by wonderful acidity and a complex finish

Red Wines

Btl

BACHELDER NUITS ST. GEORGES, 2011

123

CÔTES DE NUITS, BOURGOGNE, FRANCE

This beautiful wine offers complex floral aromas with red & black berry flavours and an intense minerality. 100% pinot noir. premier cru quality wine

CLIFF LEDE CABERNET SAUVIGNON, 2013

215

STAGS LEAP, NAPA VALLEY

Beautifully balanced rich flavours of black cherry & plum with mineral note & fine-grained tannins

Beer and Cider

LAGER

BIRRA MORETTI, 330ML BOTTLE

9

NIAGARA PREMIUM LAGER

NIAGARA BREWING COMPANY, 473ML CAN

9

LOT 9 PILSNER

CREEMORE SPRINGS, 473ML CAN

9

AMBER EH!

NIAGARA BREWING COMPANY, 473ML CAN

9

BEERDEVIL IPA

NIAGARA BREWING COMPANY, 473ML CAN

9

TAWSE SPARKLING CIDER

10

TAWSE WINERY, 473ML CAN

WILD FERMENT CIDER

30

SOUTHBROOK VINEYARDS, 750ML



Signature Cocktails

Italian Classics

BELLINI - 6 oz 16
Dillons Peach Schnapps, peach puree, Prosecco

APEROL SPRITZ - 6 oz 14
Aperol, Prosecco, Orange, Soda

NEGRONI - 3 oz 14
Broker's Gin, Campari, Sweet Vermouth, Orange Twist

ITALIAN PALOMA - 1.5 oz 12
Tequila, Campari, Lime Juice, Grapefruit Juice, Soda, Salted Rim

PICK ME UP - 2.5 oz 16
Baileys, Frangelico, Vodka, Vanilla Espresso

GODFATHER - 2 oz 12
Scotch, Amaretto, Orange Twist

MOSCOW MULE - 1.5 oz 14
Zubrowka Vodka, Lime Juice, Mint, Dillons Lime Bitters, Fever-Tree Ginger Beer

Canadian Classics

MAPLE WHISKY SOUR - 1.5 oz 12
Collingwood Rye, Maple Syrup, Lemon, Egg White

CAPRA CAESAR - 1.5 oz 12
Tag No. 5 Vodka, Spices, Clamato



PROUDLY SERVING FEVER TREE TONICS & GINGER BEER



Kids Menu

Grilled Cheese Sandwich

Veggie & Dip

14

Pasta

with your choice of sauce:

Bolognese, Tomato or Butter & Cheese

14

