

HARD CIDER by the glass 16oz 8

Raspberry Rosé

Crisp apples infused with fresh raspberries and hibiscus tea. A zesty and citrusy finish.

Peach Apple

A perfect blend of homegrown crisp apples with fragrant peaches. Semi sweet, luscious and fruity.

Harvest Spice

12oz

This limited-time seasonal cider is infused with the goodness of fresh pears, apples, cranberries, oranges, and mulled spices.

SEASONAL CIDER FLIGHT 16

Freshly rotated.

Ask your server what we're pouring.

All Ciders are naturally Gluten Free and Vegan

BEER 16oz 8

A continually rotating selection of local craft beers from our local brewing partners, featuring a Lager. Ask your server what is on tap today.

WHITE WINE

6oz

Bottle

2022 Ridge White

11

38

Fresh, lively and fruit forward.

Aromas of peach, ginger, floral elements.

Notes of pineapple, tangerine, lime.

Blend of Vidal Blanc, Chardonnay, Riesling.

2023 Chardonnay

13

48

A classic interpretation of old world chardonnay with notes of tropical fruits like pineapple and mango, complemented by hints of cream and butter. It has a round texture and a crisp balanced acidity, leading to a lingering finish.

All prices do not include HST.

Menu items are subject to change depending on availability.

Groups of 9+ guests are subject to an automatic 20% Gratuity.

ROSÉ WINE

2022 Ridge Rosé 12 38

Light, fresh, playful and fruity.

Notes of ripe raspberries, summer strawberries and pink grapefruit. Blend of Vidal Blanc, Riesling, Merlot and Cabernet Franc. Our Rosé of Summer 2022.

2023 Merlot Rosé 14 52

This rosé exhibits delicate aromas of fresh strawberries, and rose petals, with a crisp and refreshing pallet of red berries, and a hint of citrus zest. It has a lively acidity and a clean dry finish.

SPARKLING WINE

2021 Lucia Sparkling Blanc 14 52

This wine displays complex notes of pineapple, pear, melon, stone fruit along with brioche tones. Medium bodied, this bubbly exhibits a silky mouth feel with good acidity promoting a long lingering pleasant finish.

SEASONAL WINE FLIGHT 17

Freshly rotated.

Ask your server what we're pouring.

RED & WHITE WINE FLIGHT 16

2022 Ridge White

2022 Ridge Rosé

2022 Ridge Red

2021 Reserve Red

RED WINE

6 oz Bottle

2022 Ridge Red

12 38

Medium bodied. Notes of black plum, cherries and kirsch. Raspberry, black currants, dark chocolate and figs with good oak support.

Blend of Marechal Foch, Marquette, Cabernet Franc, Merlot, Gamay Noir and Cabernet Sauvignon.

2021 Reserve Red

16 60

Medium to fuller bodied with a rich garnet hue. Aromas of ripe raspberries, sweet vanilla and white pepper drawn you in. An intricate palate of blackberries, plums, bright red currants, vanilla, dark chocolate add another layer to your experience.

A luscious blend of Merlot and Cabernet Franc.

Aged 14 months in French Oak barrels in our cellar.

A gorgeous expression of our passion for what wine can be. A limited edition release

2023 Cabernet Sauvignon

15 56

This unoaked Cabernet Sauvignon offers bright aromas of red currants, raspberry, and a hint of dried herbs, with subtle floral undertones. On the palate, it features juicy red fruit flavors, such as cherry and cranberry, with a refreshing acidity and soft, approachable tannins. The absence of oak aging allows the fruit character to shine through, resulting in a vibrant and easy-drinking wine.

HOT MULLED WINE

12 oz 12

Warm up with the perfect blend of Ridge Red, Ridge Rosé, fresh-pressed apple cider, and mulled spices for a cozy fall sip.

All Wines are naturally Gluten Free and Vegan

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SHAREABLES

CHARCUTERIE *Gluten Free by Request* 27

An impressive spread of local artisanal cured meat and selections of cheese and crackers with fruit, vegetables, nuts and an assortment of added touches to complete the board.

PINSA *NON-GMO*

A classic crust made from a blend of sourdough, rice, soy and wheat flour imported from Italy, topped with an authentic Italian-inspired herbed tomato sauce and fresh ingredients with three different styles to choose from.

Romano 22

Aged pepperoni and mozzarella cheese.

Fresco 22

Mushrooms, mixed peppers and mozzarella cheese.
Prepared VEGAN for an additional \$2.

Gourmet 24

Italian smoked prosciutto and mozzarella cheese, finished with aged grana padano, fresh arugula and balsamic reduction.

Apple & Brie(*Seasonal*) 24

Savour the perfect combination of apples, cinnamon, nutmeg, ginger, creamy brie, and mozzarella, topped with arugula, walnuts, a drizzle of honey and balsamic glaze .

Crème Brûlée 12

Silky crème brûlée with a caramelized sugar crust, designed for two to enjoy.

Substitute for Gluten Free crust for an additional \$5.

All food items are prepared in our kitchen that handles gluten, dairy, and nuts, therefore it may contain traces.

NON ALCOHOLIC

SEASONAL FLIGHT ^{4x4oz} 13

Freshly rotated.

Ask your server what we're pouring.

KOMBUCHA

Great Blue Huron by Kombucha Hound 6

Jasmine, Chamomile, Lemon, Blue Majik Spirulina.

Seasonal Blend by Kombucha Hound 6

Freshly rotated.

Ask your server what we're pouring.

CIDER SPRITZ 6

Fresh pressed apple cider combined with sparkling water.

FRESH PRESSED APPLE CIDER 4

SR APPLE WATER 6

1L GROWLER SPARKLING WATER 3

HOT APPLE CIDER 6

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