

**CIDER** 16oz can \$9.

Locally crafted with fruit grown by the Ardiels for over 100 years

**Big John Hopped Cider**

floral hop aromas, citrus, crisp/dry

**Ardiel Dry Cider**

vibrant fresh apples, clean dry finish

**Victoria Pear Cider**

elegant, delicious, delicate flavours

**WINE** 5oz glass \$11

Grown & crafted in the Blue Mountains

- SPARKLING -

**Viva Vidal**

tropical aromatics, grapefruit, starfruit, honey

- WHITE -

**Notty Bay Blanc 2017**

vibrant, green melon, grassy, citrus

**L'Acadie Blanc 2019**

lychee, citrus, pink grapefruit

**Seyval Blanc 2018**

green apple, peach, citrus

- ROSÉ -

**Notty Bay Rosé 2020**

strawberry, raspberry, cranberry

- RED -

**Marquette 2019**

red fruit flavours, hint of spice

**Maréchal Foch 2017**

black fruit flavours, toasted oak

**Notty Bay Rouge 2020**

black plum, blackberry, black cherry, dark chocolate

**DESSERT WINE** 3oz glass \$11

**Vidal Frozen on the Vine**

honey, apricot, peach & pear

**Ida Red Frozen to the Core**

intense apple with spice & honey

**WILD & INSPIRED** 5oz glass \$13.

Niagara grown & wild fermented in the Blue Mountains

**Riesling Niagara Peninsula 2017**

grapefruit, peach, apricot & tangerine zest

**Chardonnay Cuvée Niagara Peninsula 2017**

lively acidity, tight minerality, toasted oak

**Pinot Noir Wismer Cuesta 2018**

black cherry, cedar, red currant

**Cabernet Franc Wismer Wingfield 2017**

black currant, blackberries, smoke & oak

**MAKE IT A FLIGHT** 8oz total

**Best of Georgian Bay** \$16

L'Acadie Blanc, Seyval Blanc, Marquette, Maréchal Foch

**The Wild & Inspired** \$18

Riesling, Chardonnay, Pinot Noir, Cabernet Franc

**Apples & Pears** \$14

Big John Hopped, Ardiel Dry, Victoria Pear, Ida Red

Frozen to the Core

at your table



**WINEMAKER'S PLATTER** \$26

Selection of 3 locally sourced artisanal cheeses, 2 cured meats, housemade preserves & accoutrements

**FRUIT & CHEESE PLATTER** \$24

Selection of 3 locally sourced artisanal cheeses, 2 cured meats, housemade preserves & accoutrements

**ON THE SWEET SIDE PLATTER** \$28

Triple cream brie, aged gouda drizzled with local honey, housemade lemon curd with lady fingers, fresh fruit, chocolate wafers, yogurt & dark chocolate covered fruit, housemade jelly & chutneys, & GHV wine drops

**ARTICHOKE DIP** \$16

Housemade with artichoke, spinach, spices & combination of mozzarella and parmesan. Served with crackers, crostini & housemade gougère

*Suggested Pairing: Big John Hopped Cider*

**VINEYARD SALSA** \$14

Housemade with tomato, green pepper, onion, jalapeno, black beans, corn & spices. Served with kettle cooked chips.

*Suggested Pairing: 2020 Notty Bay Rosé*

