

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

PULLED PORK SANDWICH \$22

Slow cooked pulled pork, housemade slaw & barbeque sauce and melted swiss cheese on a Thornbury Bakery sourdough panini. Served with your choice of housemade apple dill slaw or kettle cooked chips.

Suggested Pairing: 2017 Cabernet Franc

FALAFEL PANINI \$20

Housemade falafel, feta, tomato, & greens topped with housemade tzatziki on a Thornbury Bakery sourdough panini. Served with your choice of housemade apple dill slaw or kettle cooked chips.

Suggested Pairing: 2018 Seyval Blanc OR Ardiel Dry Cider

GRILLED CHEESE \$20

Ooey gooey 3 year aged cheddar with housemade sweet onion balsamic chutney on Thornbury Bakery sourdough panini.

Served with your choice of housemade apple dill slaw or kettle cooked chips.

Suggested Pairing: 2019 L'Acadie Blanc

