

WINE

\$11

WHITE

Calamus Estate Winery Barrel Kissed Chardonnay, 2021

Fielding Estate Winery Sauvignon Blanc, 2021

Redstone Winery Pinot Gris, 2020

RED

Tawse Winery Grower's Blend Pinot Noir, 2020

Cave Spring Vineyard Cabernet Franc Dolomite, 2020

180 Estate Winery Cabernet Merlot, 2018

SPARKLING

Creekside Estate Winery Backyard Bubbly 2021

BEER & CIDER

\$7

BENCH BREWING COMPANY

Lincoln Lager

Mountainview Stout

COLD BREAK BREWING

Krispy Cream Ale

Sublime Hazy IPA

LOCK STREET BREWING

Port Side Pilsner

Bockaneer Strong Winter Lager

FIELDING ESTATE

Premium Dry Craft Cider

NON-ALCOHOLIC

Hot Chocolate \$3.50 (add any spirit for \$8)

Water \$1.50

Sparkling Water \$2

#jinglebar

COCKTAILS

\$12.50

MERRY CHERRY SPARKLER

Your new favourite mimosa.

VQA sparkling rosé, Cherry Lane concentrate.

UNDER THE MISTLETOE

A little bit spicy, a little bit sweet.

Tawse Handcrafted Pinot Barrel Canadian Whisky, Kvas Cranberry Rosemary Syrup, Cran-pom juice, frosted rosemary.

ICEWINE MARTINI

A tribute to the grape growers and winemakers braving our chilly Ontario winter.

VQA Icewine and vodka.

CLASSIC CANADIAN CAESAR

A local take on Canada's national cocktail.

Dillon's Small Batch Vodka with a charcuterie skewer.

SANTA'S BREW

A rich and frothy caffeine kick to get you through your holiday planning.

Bench Brewing Mountainview Stout, Balzac's Fairtrade cold brew, coffee cream liqueur, and a peppermint patty.

DILLON'S NEGRONI

Dillon's Dry Gin 7, Sweet Vermouth, and Professor Dillon's aperitivo liqueur.

DILLON'S GIN COCKTAIL COLLECTION

Tangerine, Lemon & A Hint of Mint Gin Cocktail

Blackberry, Lemon & A Dash of Elderflower Gin Cocktail

Black Cherry & A Touch of Cranberry Gin Cocktail

BITES

HOLIDAY TOURTIERE \$10

Individual Canadian meat pie in a flaky crust served warm with 13th Street Winery sweet tomato preserves

FRENCH ONION SOUP \$8

Classic, cozy and satisfying. Goopy cheese gratin on De La Terre bread

WARM PRETZEL BITES \$6.50

Soft and salty served with your choice of warm dip - milk chocolate or craft beer cheese

NIAGARA CHEESE BOX \$20

Upper Canada Cheese Company 'Niagara Gold' and 'Comfort Cream', 13th Street 'Fire and Ice' jelly, De La Terre baguette and olive tapenade (serves 2)

TRUFFLE POPCORN \$5

Freshly popped Provisions Rose Gold popcorn tossed with truffle butter, Freeman Herbs sage, and rosemary

STICKY TOFFEE PUDDING CAKE \$8.50

Irresistibly decadent, with sweet butterscotch sauce and a dollop of cream

MILK AND COOKIES \$6

Scrumptious trio of Niagara Food Company cookies served with a glass of milk (whipped cream and sprinkles optional)

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