



SEASONED

RESTAURANT

READY-TO-DRINK COCKTAILS

Collective Arts (355 ml cans)

- *Lemon Squeezy* 4.0% 8
- *Passion Mojito* 5.0% 8
- *Cherry Whiskey Sour* 5.0% 9
- *Red Sangria Spritz* 4.0% 10

BEER & CIDER

12 oz. 20 oz.

ON TAP

7 11

ask for our local selections

IN CANS (473 ml tallcans)

10

West Avenue

- *Heritage Dry (Cider)* 6.5%

Grain & Grit

- *Good Times (IPA)* 6.6%

Aquanova Brewing

- *Malena (Italian Style Pilsner)* 4.9%

Shawn & Ed Brewing

- *Lagershed Ultra (Light)* 3.5%

Collective Arts

- *Collective Lager* 4.9%

Bench Brewing

- *Ball's Falls (Session IPA)* 4.5%

Waterloo Brewing

- *Waterloo Dark* 5.0%

Stiegl

- *Grapefruit Radler* 2.5%

WHITE WINE

5 oz. | 750 ml

CITRA

8 | 35

Pinot Grigio, Abruzzo, Italy.

AVELEDA

9 | 42

Vinho Verde, Portugal.

NYARAI CELLARS "Field Blender's White" 10 | 48

Vidal Blanc, Niagara, Ontario

LEANING POST "The Fifty"

Chardonnay, Winona, Ontario.

11 | 52

BREAD & BUTTER

Sauvignon Blanc, Napa, California.

11 | 52

SPARKLING

KEW VINEYARDS "Cuvée 2020"

10 | 48

Beamsville, Ontario.

ROSÉ WINE

NYARAI CELLARS

10 | 48

Gamay Noir Rosé, Niagara, Ontario.

RED WINE

CITRA

8 | 35

Montepulciano, Abruzzo, Italy.

DOMAINES ANDRÉ AUBERT

10 | 48

Côtes du Rhône, France.

RAMÓN REULA "Unexpected"

10 | 48

Garnacha, Aragón, Spain.

KEW VINEYARDS "Soldier's Grant"

11 | 52

Cab Sauv/Cab Franc, Beamsville, Ontario.

LEANING POST "The Fifty"

11 | 52

Pinot Noir, Winona, Ontario.

MARTINIS 2 ¼ oz.

CLASSIC 11
gin or vodka, olive, sour pickled onion.

PEPPERONCINI 12
Ungava gin, hot pepper.

DILL PICKLE 12
Beattie's potato vodka, dill brine, pickle spear.

CUCUMBER 13
Hendricks gin, muddled cucumber.

COCKTAILS

ABOUT THYME 12
bourbon, aperol, prosecco, thyme syrup.

MANHATTAN 13
bourbon, sweet vermouth, bitters, cherry.

OLD FASHIONED 12
bourbon, bitters, sugar, orange peel.

COSMOPOLITAN 11
vodka, triple sec, cranberry, lime.

TOM COLLINS 11
gin, syrup, lemon, soda, cherry.

CAESAR 12
vodka, clamato, celery salt, pickle garnish.

AMALFI COAST 12
prosecco, limoncello, Seville orange.

NEGRONI 11
gin, campari, sweet vermouth.

ESPRESSO MARTINI 13
vodka, kahlua, espresso, simple syrup.

PUCKER UP 12
gin, limoncello, lime, rosemary syrup, soda.



SEASONED
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DESSERT

NUTELLA SEMIFREDDO 10
frozen chocolate-hazelnut mousse, hazelnut praline, espresso dulce de leche sauce.

PASSION FLAKIE 10
puff pastry, white chocolate mousse, passion fruit curd.

TIRAMISU 10
mascarpone cream, espresso & bourbon soaked ladyfinger, shaved dark chocolate.

APPLE CONFIT 10
roasted thinly sliced apple layers, cinnamon sugar, bourbon-almond sorbet. (GF, DF, Vegan)

CHEESE PLATE 13
Gunn's Hill "5 Brothers" cheese, fig jam, pear, toasted walnuts, house-baked rye bread.

IRISH COFFEE 10
whiskey, simple syrup, whipped cream, cocoa.