



SEASONED

RESTAURANT

READY-TO-DRINK COCKTAILS

IN CANS (355ml) 8

Collective Arts

- *Lemon Squeezy* 4.0%
- *Passion Mojito* 5.0%
- *Cherry Whiskey Sour* 5.0%

BEER & CIDER 12 oz. 20 oz.

ON TAP 7 11

ask for our local selections

IN CANS (473ml) 9

West Avenue

- *Heritage Dry (Cider)* 6.5%

Grain & Grit

- *Pinky Swear (IPA)* 6.0%

Shawn & Ed Brewing

- *Weir Beer (Low Carb Light)* 3.9%

Collective Arts

- *Collective Lager* 4.9%

Bench Brewing

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

Waterloo Brewing

- *Waterloo Dark* 5.0%

Nickel Brook Brewing

- *Cause & Effect (Blonde)* 4.7%

Stiegl

- *Grapefruit Radler* 2.5%

WHITE WINE

5 oz. | Bottle

CITRA 8 | 35
Pinot Grigio, Abruzzo, Italy.

AVELEDA 9 | 42
Vinho Verde, Portugal.

BIG HEAD "2019 White" 10 | 48
Gewurztraminer/Chard., Niagara, Ontario

LEANING POST "The Fifty" 11 | 52
Chardonnay, Winona, Ontario.

PEARCE PREDHOMME 11 | 52
Chenin Blanc, Stellenbosch, South Africa.

SPARKLING

10 | 48

KEW VINEYARDS

*Sparkling Riesling, Beamsville, Ontario. *Organic*

ROSÉ WINE

10 | 48

NYARAI CELLARS

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 10
gin or vodka, olive, sour pickled onion.

PEPPERONCINI 11
Ungava gin, hot pepper.

DILL PICKLE 11
Beattie's potato vodka, dill brine, pickle spear.

CUCUMBER 12
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 10
vodka, triple sec, cranberry, lime.

TOM COLLINS 10
gin, syrup, lemon, soda, cherry.

CAESAR 11
vodka, clamato, celery salt, pickle garnish.

AMALFI COAST 12
prosecco, limoncello, Seville orange.

NEGRONI 10
gin, campari, sweet vermouth.

ESPRESSO MARTINI 12
vodka, kahlua, espresso, simple syrup.

PUCKER UP 11
gin, limoncello, lime, rosemary syrup, soda.



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DESSERT

CHOCOLATE CHERRY CRÈME
BRULÉE 10
*dark chocolate custard, sour cherry,
whipped cream, biscotti.*

WHITE CHOCOLATE "FLAKIE" 10
*puff pastry, white chocolate mousse,
bourbon-berry jam.*

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

COCONUT CREAM PIE 10
*toasted coconut, pastry cream,
rum whipped cream, lady-finger crust.*

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

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