

5 INSTANT GRATIFICATION, ENERGY FOR MIND, BODY AND SOUL, DELICIOUS, SATISFYING

Lemon Herb Hummus and Roasted Garlic Pita Wedges \$7

Mixed Spiced Olives \$7

Edamame Dip with Sesame Seared Chilies and Rice Crisps \$8

Our Daily Soup \$8

10 AT YOUR LEISURE, FRESH SIMPLICITY, FAST AND FASHIONABLE

Locally Sourced Cured Meats, with Spiced Olives, Roasted Tomato Antipasto, Hot Peppers and Crostini \$22

Curry Vegetable Samosas with Sweet Thai Chili Sauce \$13

Artisan Canadian Cheese Platter, with Roasted Nuts and Niagara Jam Company Preserves \$18

Melted BLT Dip with Corn Chips and Peppered Bacon Spears \$14

Baked Nachos with Cheddar, Mozzarella, Olives, Onions and Peppers, served with Sour Cream and Salsa \$15

Traditional Caesar Salad \$12

Mixed House Greens in our Pinot ver Jus Dressing with Pomegrante Seeds, C'est Bon Chevre and Roasted Nuts \$11

20 BIG HUNGER, LITTLE TIME, STYLISH AND INNOVATIVE, HAND-CRAFTED, FULFILLING

Slow Roasted Prime Rib Sandwich with Horseradish Cream and your choice of Salad or Soup \$20

The Marriott Burger, with Canadian Cheddar, Maple Bacon topped with Lettuce, Tomatoes and Onions \$18

Flatbread Pizza. Traditional Pepperoni and Cheese or Loaded Vegetarian \$18

Oh Canada! Roasted Canadian Peameal Bacon Sandwich with Double Cream Brie and Grainy Honey Mustard Mayo \$17

East Coast Crab Cake Sandwich topped with House Made Slaw, Tomatoes and Spicy Remoulade \$16

Butternut Squash Ravioli in a Sage Infused Chardonnay Cream Sauce with Cranberry Fennel Crumble \$16

Add a Daily Soup, Side Salad or Caesar to any order \$5

DESSERTS

Lobby Bar Desserts \$11

"Just Picked" Strawberry Custard Tarte on Late Harvest Compote

"Cookies and Cream" Ice Cream Sandwich with Hot Chocolate Sauce

Homemade NY Style Cheesecake with Ice Wine Soaked Berries

REFRESHERS

ALL COCKTAILS ARE HAND CRAFTED USING
FRESHLY SQUEEZED JUICE

Sloe Gin Fizz \$10

Raspberry Lemonade \$10

Mojito \$11

Niagara Sunrise \$10

Toasted Almond \$12

Bloody Caesar \$11

Please mention any allergies or intolerances to your server prior to ordering.
A 17% gratuity will be added to parties of 8 or more for your convenience. All prices in Canadian funds and subject to taxes and fees. HST (Harmonized Sales Tax of 13%) and PF (Promotional fee of 7.9%)

BEER

DRAFT

	12 oz	20 oz
Niagara Brewing Company - Beer Devil IPA	\$6	\$9
Niagara Brewing Company - Niagara Premium Lager	\$6	\$9
Niagara Brewing Company - Amber Eh!	\$6	\$9
Niagara Brewing Company - Hennepin Stout	\$6	\$9

CRAFT

Niagara Brewing Company - Beer Devil IPA	\$8
Niagara Brewing Company - Niagara Premium Lager	\$8
Niagara Brewing Company - Amber Eh!	\$8
Niagara Brewing Company - Peach Radler	\$8
Mad and Noisy - Hops and Bolts IPL	\$8
Grandville Island - English Bay Ale	\$8
Creemore Springs - Lager	\$8

DOMESTIC

Molson Canadian	\$8
Coors Banquet	\$8
Coors Light	\$8
Rickard's Red	\$8
Molson Canadian Cider	\$8
Molson Canadian 67	\$8
Becks (Non Alcoholic)	\$8

IMPORT

Heineken	\$9
Blue Moon	\$9
Strongbow Cider	\$9
Dos Equis	\$9
Lagunitas IPA	\$9
Miller Lite	\$9
Corona Light	\$9

WINES

WHITE

	3 oz	6 oz	9 oz	Bottle
Pinot Grigio, Inniskillin	\$7	\$10	\$13	\$32
Sauvignon Blanc, Mike Weir	\$8	\$11	\$14	\$35
Homegrown Riesling, Megalomaniac	\$8	\$11	\$13	\$35
Riesling, Inniskillin	\$6	\$9	\$12	\$29
Chardonnay, Jackson-Triggs	\$6	\$9	\$12	\$29

RED

Pinot Noir, Inniskillin	\$6	\$9	\$12	\$29
Merlot, Jackson-Triggs	\$6	\$9	\$12	\$29
Cabernet Sauvignon Cabernet Franc, Jackson-Triggs	\$6	\$9	\$12	\$29
Homegrown Cabernet Sauvignon, Megalomaniac	\$8	\$11	\$13	\$35
Shiraz, Reif Estates	\$7	\$10	\$13	\$35

ROSE

Proprietors Selection, Jackson-Triggs	\$8	\$10	\$13	\$39
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SPARKLING

Cuvee Close, Jackson-Triggs	\$8	\$11	\$13	\$39
Origin, Between The Lines Winery			250 ml	\$16

ICE WINE

Vidal, Inniskillin	1.5 oz	\$13	200 ml	\$39
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SCOTCH

Dewar's	\$11
Chivas Regal (12 yr)	\$13
Johnnie Walker Red	\$10
Johnnie Walker Black (12 yr)	\$12
Dalwhinnie (15 yr)	\$17
Talisker (10 yr)	\$16
Oban (14 yr)	\$19
Glenfiddich (12 yr)	\$12
Laphroaig (10 yr)	\$13

COGNAC

Remy Martin VS	\$12
Remy Martin VSOP	\$15
Remy Martin GC	\$15
Hennessey VSOP	\$17
Courvosier VS	\$13
Courvosier VSOP	\$17

MARTINIS

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	Standard	Premium
Classic	\$13	\$15
Manhattan	\$13	\$15
Cosmo	\$13	\$15
VQA Icewine	\$14	\$17
Purple Haze	\$14	\$15
Side Car	\$15	n/a