



Our Philosophy – 'Classic & Premium'

SPRING FEATURES

Springlicious Sangria

\$12.90

Delicious & Refreshing – Made with 100% Ontario VQA Wine & Fresh Seasonal Fruit



Spring Mocktails

(Delicious Non-Alcoholic Cocktails)

\$8.00

The NAKED Caesar

Premium, Virgin & with only the Good Stuff!

NECTR Craft KOMBUCHA

Locally Brewed, Artisan Organic Fermented Tea
Hopped Grapefruit, Cherry Hibiscus or Raspberry Lemonade

Virgin Bermuda-Style GINGER BEER

Cold & Refreshing with a Spicy Bite!

Premium HOT CHOCOLATE

Hot, Creamy & Delicious!

SWEET & SOUR

Non-Alcoholic Ginger Beer with Real Lime Juice & Ocean Spray White Cranberry

Premium Energy Drink RED BULL

Regular or Sugar-Free



CLAUSTHALER (Award Winning)
Premium German Non-Alcoholic Beer



DRAUGHT BEER

\$8.50 - \$11.50

Domestic: Captain's Log Lager ~ Cracked Canoe Lite ~ Moosehead Lager
~ Morningstar Cream Ale ~ NC 101 Pilsner ~ Oast Barnraiser
Oast Oat Milk Stout ~ Pamplemousse on the Loose Hazy I.P.A

Ask us about our Seasonal Feature Draft!

Import: Inns & Gunn Original Ale ~
Paulaner Unfiltered German Lager



BOTTLED BEER

\$7.50 - \$9

Domestic: Budweiser ~ Canadian ~ Coors Light ~ Michelob Ultra ~
Mill Street Organic ~ Steam Whistle

Import: Corona ~ Guinness ~ Heineken ~ Stella Artois



FLIGHTS OF BEER

YOUR CHOICE OF 4 5oz BEERS

\$11 DOMESTIC / \$13 MIX / \$15 PREMIUM & IMPORT

HARD CIDERS + WINE SPRITZERS

Ironwood Apple ~ Puddicombe Peach Cider
Sir Isaac's Cherry Cider ~ Puddicombe Hopped Pear Cider



Like the Menu? Take a Pic & Share it



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HANDCRAFTED Cocktails



\$14

The ECLIPSE

1 oz Herradura Anejo Tequila + ¾ oz Aperol + ¾ oz Dillon's Sweet Vermouth
+ ¼ oz Mezcal + ¼ oz Sicilian Lemon Juice – Shake & Strain + Top with
Mezcal + Garnish with Dry Orange Wheel

SPRINGTIDE Margarita

1 oz Tequila Blanco + 1 oz Hpnotiq + 2 oz White Cranberry Juice + 2 oz Sicilian
Lime Juice + 1 oz Orange Blossom Simple Syrup – Shake + Garnish with Fresh
Lime Wheel & Salted Rim

PAPER Plane

(A New York Modern Classic with a Local Twist)

¾ oz Amaro del Capo + ¾ oz Ltd. Bourbon + ¾ oz Aperol + 1 oz Sicilian
Lemon Juice – Shake Over Ice + Strain & Garnish with Dry Lemon Wheel

EMPRESS & Tonic

2 oz Empress 1908 Gin + Fever Tree Elderflower Tonic – Build on the Rocks +
Garnish with Fresh Lime Wedge & Dry Lime Wheel

Q-1908

2 oz Empress 1908 Gin + ¾ oz Sicilian Lime Juice + ¾ oz Simple Syrup + egg
white - Shake & Fine Strain + Garnish with Edible Flower

Nutty ESPRESSO Martini

1 oz Skrewball Peanut Butter Whisky + 1 oz Frangelico + Freshly Brewed
Nespresso – Shake to Froth & Serve Up - 3 Espresso Beans

Maple Bush CAFÉ (Hot Specialty Coffee)

1 oz Sortilege Maple Whiskey + 1 oz Cabot Trail Maple Cream + ½ oz
Pure Maple Syrup + Premium Coffee – Topped with Whipped Cream,
Sprinkle with Raw Sugar



Premium Cocktails

Try Our Talk of the Town Award Winning Cocktails

\$17

My FAIR Lady

1 oz Empress 1908 Elderflower Rose Gin + ½ oz St. Germain Elderflower
Liqueur + 3 oz Ziraldo Prosecco + 1 oz Lebanese Rose Water Simple Syrup +
½ oz Sicilian Lemon Juice + Soda Water – Shake & Top with Prosecco & Soda
– Garnish with Edible Flower

ORANGE BLOSSOM Gin Sour

1.5 oz Levenswater Spring Gin + ½ oz St. Germain Elderflower Liqueur + 1 oz
Orange Blossom Simple Syrup + 1 oz Lemon Juice + 1 oz Ginger Beer + ½ oz
Orange Blossom Water + Garnish with Dried Orange

NOTL Spring Mule

2 oz Local Limited Gin + 1 oz Fresh Lime Juice + ½ oz Elderflower Cordial + 4
oz Ginger Beer + Muddled Mint Leaves & Cucumber Slice – Build on Ice with
Dried Lime Wheel & Mint Sprig

Prince of Wales CRAFT BLOODY CAESAR

(Niagara's Very Best Bloody Caesar)

1.5 oz Absolut Vodka + ½ oz Sortilege Maple Whiskey + Walter's Premium
Clamato + Fresh Lime Juice + Worcestershire + Tabasco + Horseradish &
Balsamic Vinegar + a few other secret premium ingredients!

\$19

Churchill's OLD-FASHIONED Elixir (Super Premium)

1 oz Elijah Craig Small Batch Bourbon + 1 oz Writer's Tears Whiskey + ½ oz
Grand Marnier + ½ oz Dillon's Sweet Vermouth + Dillon's Orange Bitters –
Serve on the Rocks with Fire Orange Zest & Maraschino Cherry

The GATSBY Signature Cocktail (Super Premium)

1 oz The Hare Wine Co. Vidal Icewine + 1 oz Crystal Head Vodka + 3 oz Ziraldo
Prosecco – Serve Neat with a Frozen Grape

\$25

The TEMPEST Negroni

(Smoked Tableside for You)

1 oz Valley of the Mother of God Premium Gin (Maplewood Smoked
Juniper) + 1 oz Campari + 1 oz Dillon's Sweet Vermouth – Serve on the Rocks
with Fire Orange Zest + Bing Cherry

Choice of Apple, Walnut, Cherry or Oak Wood Chip



Like the Menu? Take a Pic & Share it!



The Churchill Lounge

WINE By the Glass

WHITE V.Q.A. – {🇺🇸} NIAGARA

		5oz	9oz	Bottle
'The Goat Lady' Chardonnay (0)	Henry of Pelham, Family Tree	10	18	50
Chardonnay "Estate" (0)	Inniskillin Wines	9	16	45
Riesling Reserve (1)	13 Kings Cellars	10	18	50
Pinot Grigio (0)	East Dell Winery	10	18	50
Riesling "Dolomite" (1)	Cave Spring Cellars	11	20	55
Sauvignon Blanc "Estate" (0)	Château des Charmes	10	18	50
Jack Rabbit White (Sauv Blanc + Vidal) (1)	The Hare Wine Co.	11	20	55
Twisted (2)	Flat Rock Cellars	11	20	55
Dean's List Viognier (0)	Niagara College Winery	14	25	70

WHITE – IMPORT

		5oz	9oz	Bottle
Petit Chablis (0)	William Fèvre, Burgundy, France	16	28	75
Pinot Grigio "La Lot" (0)	Peter Zemmer, Alto Adige, Italy	12	22	60
Falanghina "Janare" (1)	La Guardiense, Campania, Italy (Organic)	17	28	70

RED V.Q.A. – {🇺🇸} NIAGARA

		5oz	9oz	Bottle
Cabernet Franc "Dolomite" (0)	Cave Spring Cellars	9	16	45
Cabernet-Merlot (1)	Henry of Pelham Estates Winery	9	16	45
Royal Red - Cab Sauv. Blend (0)	13 Kings Cellars	9	16	45
Jack Rabbit Red Special Edition (0)	The Hare Wine Co.	11	20	55
Laura's Red (0)	Creekside Estates	12	22	60
Gamay (0)	Cave Spring Cellars	9	16	45
Merlot (0)	Konzelmann Estate Winery	9	16	45
Pinot Noire "Distinction"	Trius Winery	12	22	60

RED – IMPORT

		5oz	9oz	Bottle
Rosso di Toscana (Sangiovese Blend) (0)	Tanuta il Poggione, Tuscany, Italy	12	22	60
Cabernet Sauvignon (1)	Tom Gore, California	13	24	65
Cahors (Malbec/Merlot) (0)	Chateau Eugénie, Cahors, France	14	25	70
Pinot Noir "Bourgogne" (0)	Bouchard Père et Fils, Burgundy, France	12	22	60
Shiraz "Red Knot" (0)	Shingleback, McLaren Vale, Australia	11	20	55

ROSÉ

		5oz	9oz	Bottle
Jack Rabbit Rosé (1)	The Hare Wine Co.	11	20	55

FRENCH CHAMPAGNE – BY THE GLASS

Ask your server for today's selection

22 / 5 oz glass

CHAMPAGNE – BY THE BOTTLE

Veuve Clicquot Brut (1)	Veuve Clicquot-Ponsardin Reims, France	190
Veuve Clicquot Brut 375 mL (1)	Veuve Clicquot-Ponsardin Reims, France	95
Extra Cuvée de Reserve Brut (0)	Pol Roger Epernay, France	180
Cuvée Rosé Brut (0)	Laurent-Perrier Tours Sur Marne, France	240
Cristal (1)	Louis Roederer Reims, France	700
Dom Pérignon (1)	Moët & Chandon, Epernay, France	600

PROSECCO & NIAGARA SPARKLING – BY THE GLASS {🇺🇸}

Sparkling Méthode Cuvé Close (1)	Twenty Bees, V.Q.A.	12
Rosé Bubbles (1)	Peller Estates, V.Q.A.	12
Prosecco (1)	Ziraldo, Valdobbiadene, Italy	15

DESSERT WINE {🇺🇸}

1 oz. Serving

Cave Spring Riesling "Select Late Harvest"	10	Hare Wine Co. Vidal Icewine	12
Stratus Winery, Semillon "Botrytos Effected"	10	Henry of Pelham Riesling Icewine	14
		Jackson-Triggs Cabernet Franc Icewine	18

PORT & SHERRY

2 oz. Serving

Taylor Fladgate Late Bottled Vintage 2016	8	Taylor Fladgate 20-year-old Tawny Port	20
Taylor Fladgate 10-year-old Tawny Port	12	Tio Pepe Extra Dry Fino	8