



GF - GLUTEN FREE; V - VEGAN; D - DAIRY FREE; VG - VEGETARIAN
PLEASE ASK YOUR SERVER FOR ALLERGY-RELATED DETAILS & ADJUSTMENTS*

LOUNGE MENU

Beer-Battered Fries (Vg, D)	\$7.5
Sweet Potato Fries (Vg, D) <i>Served with spicy aioli</i>	\$7.5
Mixed Charcuterie Board (GF*) <i>Cured meats, local cheeses, warm bread, crackers & house-made chutneys</i> → <i>Pair with a glass of Icellars Pinot Noir or a bottle of</i> <i>Langlois Crémant de Loire Brut Rosé</i>	\$35
Baked Brie (GF*) <i>Oven-baked brie served with warm crostini & warm house-made pear</i> <i>compote & toasted pecans</i> → <i>Pair with a glass of Bella Terra Chardonnay Sur Lie or a bottle</i> <i>of Villa Varda Pinot Grigio</i>	\$22
Margherita Pizza (Vg) <i>Tomato sauce, basil, mozzarella & extra virgin olive oil</i> → <i>Pair with a glass of Piantaferro Chianti or a bottle of</i> <i>Rocca della Macie Tenuta Sant'Alfonso Chianti Classico</i>	\$28
Chocolate Cake (Vg) <i>Three layer moist chocolate cake filled and topped with handcrafted chocolate</i> <i>ganache</i> → <i>Pair with a glass of our Willow Springs 'Testa' Cabernet Franc Icewine</i>	\$12
Carrot Cake (Vg) <i>Three layer carrot cake made with pineapple and walnuts, filled and topped with</i> <i>real cream cheese icing</i> → <i>Pair with a glass of our Willow Springs 'Testa' Vidal Icewine</i>	\$12

*credit card payments are subject to a 2.4% processing fee