



STARTERS

Suggested Wine Pairing:
Sauvignon Blanc - Rosé - Gamay Noir

ANTIPASTO BOARD \$35

selection of local Canadian cheese,
Pingue family cured meats, house-
made pickled vegetables.

CHEESE BOARD \$35

selection of local Canadian cheese,
house-made pickled vegetables.

BAKED BRIE \$18

brie cheese served with crostini
and house-made hot pepper honey
jam

TRUFFLE FRIES (V) \$15

served with Vidal Icewine confit
garlic aioli

POUTINE \$18

beef gravy, cheese curds
ADD PULLED PORK \$5

ESTATE SALAD \$16

mixed greens, cherry tomatoes,
cucumbers, pickled red onions,
Vidal Icewine vinaigrette

POACHED PEAR SALAD \$18

Boston lettuce, radicchio,
pecans, poached pear,
gorgonzola cheese

CAULIFLOWER NUGGETS \$16

breaded cauliflower nuggets with
choice of buffalo sauce and blue
cheese dressing OR honey garlic with
sesame

PESTO FOCACCIA \$8

warm house-made sunflower seed
pesto focaccia; served with EVOO and
balsamic vinegar

DESSERTS

TRIO DESSERT BITES \$10

panna cotta with apple butter
key lime bar
chocolate raspberry mousse cake

SEASONAL FRUIT TRIFLE \$8

ask your server for details

Suggested Icewine Pairing:
Gold Vidal - Riesling - Cabernet Franc

INNISKILLIN

Please let your server know of any allergies or dietary restrictions before ordering.
20% auto-gratuity applies to groups of six or more people.



MAINS

Served with a side salad. SUBSTITUTE FRIES \$3

GRILLED CHEESE

\$24

BRISKET SANDWICH

smoked brisket, caramelized onions, cheddar cheese on sourdough

Suggested Wine Pairing:
Reserve Shiraz Cabernet

CHICKEN & WAFFLES

\$20

beer battered chicken thigh on a waffle, spicy Gochujang sauce, sesame

ADDITIONAL CHICKEN \$6

Suggested Wine Pairing:
Reserve Riesling

FISH TACOS

\$21

tilapia, corn tortilla, chipotle crema, slaw, pico, pickled onions, lime wedge

Suggested Wine Pairing:
Blanc de Franc

CHICKEN SOUVLAKI

\$20

chicken skewers, pita, tzatziki
ADDITIONAL SKEWER \$4

Suggested Wine Pairing:
Barrel Fermented Sauvignon Blanc

BRISKET & CHUCK BURGER

\$24

8oz brisket and chuck patty, tomato, lettuce, cheddar cheese, burger sauce, Pinot Noir bacon onion jam, on a brioche bun

Suggested Wine Pairing:
Reserve Merlot

SEITAN SANDWICH (V)

\$21

house-made seitan, lettuce, sauteed mushrooms, tomato, vegan cheese

Suggested Wine Pairing:
Reserve Pinot Noir

CHILD MENU

12 years and under
child menu items served with fries

GRILLED CHEESE

\$12

CHICKEN FINGERS

\$12

INNISKILLIN

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