



PREMIUM ICE CIDER 2 OZ | \$5

TRY OUR PREMIUM ICE CIDER SELECTION AS A 2OZ POUR OR
INCLUDE IN YOUR FLIGHT!

SERVED CHILLED AS AN APERITIF OR DIGESTIVE

NORTH BY WEST

11.2% | 2020 | Ice Cider

Frozen juice is slowly fermented into a rich, smooth and elegant ice cider.

FIRE & ICE

12.4% | 2020 | Fire Cider

A hybrid blend of maple syrup evaporated apple juice and frozen cryo-concentrated apple juice is an estate exclusive. A perfectly balanced harmony of earth's two extreme elements: fire and ice.

NORTHERN GOLD

10.2% | 2022 | Ice Cider

Single-variety Golden Russet Ice Cider

FIRECRACKER

8.5% | 2017 | Fire Cider

Using a maple syrup evaporator raw apple juice is boiled over a wood fire to reduce the water content and concentrate the apple flavour giving the cider it's rich red colour and viscous body with tasting notes of caramel, honey and baked apple pie.

OAK TOWN

12.8% | 2020 | Ice Cider

Frozen apple juice is slowly fermented over a 12 month period in stainless steel tanks then aged in french oak barrels. Tasting notes of ripe apricot, seville orange, marmalade, clove, and toasted coconut. Earthy, silky and refined.

NORTHERN LIGHTS

Vintage 2015

10.8% | 2015 | Ice Cider

A very rare and extremely special cognac barrel aged ice cider from 2015 vintage heritage apples. Boozy notes of baked apple pie, caramel and baking spices.

Order drinks at the bar & order food at the outdoor kitchen!



WHAT'S POURING?

NEW!
AVENTIVO 0% COCKTAILS \$10

MADE IN HOUSE BY **WEST AVENUE**
REFRESHING ALL-NATURAL NON-ALC COCKTAIL

SCHISANDRA

0% ABV | 2026 | Dry Scale 2

Sparkling raspberry and lime with soft honey and a hint of pink peppercorn.

CINCHONA

0% ABV | 2026 | Dry Scale 1

Bright citrus and fresh mint with earthy botanicals and a crisp, gently bitter finish.

QUASSIA

0% ABV | 2026 | Dry Scale 1

Bittersweet orange and tart hibiscus with smooth maple, vanilla, and an Italian-style spritz finish.

VIOLA

0% ABV | 2026 | Dry Scale 2

Delicate violet and lavender meet bright lemon in a refreshing, floral sparkle.



All of our ciders are non-GMO, GF, low to zero-sugar, vegan, oh, and super tasty!

CIDER HOUSE CLASSICS & ROTATING TAPS 12 OZ | \$10

Flight of 3 x 5oz | \$15

HERITAGE DRY

6.5% | 2025 | [Dry Scale 2](#)

Crisp and clean. White wine on the nose. Notes of vanilla, apricot, ripe peach, baked apple pie. Perfectly balanced. Our best seller and for a very good reason.

Our Dry Scale: 1 = Dryest



CHERRIOSITY

6.5% | 2025 | [Dry Scale 3](#)

Niagara Montmorency Cherry and Apple Cider. Rosé wine on the nose. Notes of vanilla, strawberry, rhubarb, plum, and summer berry jam. Real cherry taste!

LITTLE MAC

6.0% | 2025 | [Dry Scale 1](#)

A single-variety dry apple cider that celebrates the essence of Canada. The McIntosh apple is Canada's national apple and we're honouring this treasured pome with a crisp, delicate, and refreshing cider made with 100% McIntosh apples.

CUP OF AMBITION'

5.5% | 2025 | [Dry Scale 1](#)

Sweet and Pure just like Dolly! Local Ontario haskap berries (aka honeyberries or blue honeysuckle) from Plaid Shirt Farms, Otterville, make for a nutrient-rich, high antioxidant cider. Tasting notes of raspberry, wild blueberry, and Beaujolais wine.

WATERMELON MARGARITA

4.2% | 2026 | [Dry scale 3](#)

A juicy and succulent blend of fresh watermelon, lime juice, and heritage apple cider. Notes of honeydew, guava, stone fruits, jolly rancher and margarita rim.

MALUS LUPULUS

6% | 2026 | [Dry scale 1](#)

Dry hopped with McConkey Farms Cascade and Centennial Hops. Notes of citrus, grapefruit peel and green grass. Unfiltered and all natural.

PREMIUM BOTTLE SELECTION 6 OZ | \$8

TRY OUR PREMIUM BOTTLE SELECTION AS A 6OZ POUR OR INCLUDE ANY IN YOUR FLIGHT!

WEST AVENUE SPARKLING WINE - ORACLE 2023

11.6% | 2023 | [Dry Scale 2](#)

Crafted from a blend of Niagara Vidal, Cabernet, Merlot, and Somerset Orchards Golden Russet apple and ice cider. Tasting notes of grandma's strawberry trifle, mandarin orange and cranberry. Finishes with a gentle tannin that keeps you wanting more.

LEGACY 1642

8.5% | 2017 | [Dry Scale 1](#)

Made in the true champagne method with a secret blend of apples. Crisp acidity and notes of dried apricot, buttered toast and elderflower.

WEST AVENUE WINE - RIESLING

12.0% | 2021 | [Dry Scale 1](#)

This dry Riesling is characterized by its vibrant crispness, minerality and complex aromatics. Light gold in colour with notes of crisp green apple and citrus. Aromas of petrol (Yes! This is a common aroma for a premium Riesling). Minimal residual sugar allows its natural flavour to shine without sweetness. Natural ferment. Low sulphites.

AUTUMN

8.2% | 2025 | [Dry Scale 1](#)

All natural Heritage Apple Cider. Fermented with wild and West Avenue house strain yeast. Unfiltered and Unpasteurized. Big Juicy Apple Flavour!

RHINEAPPLE

9.2% | 2018 | [Dry Scale 1](#)

35% Niagara grown Riesling grapes blended with 65% Northern Spy and Snow Apples. The Riesling wine adds a more viscous and full bodied mouthfeel which compliments its peachy/pineapple flavour.

0% ALCOHOL

MINERAL WATER	\$2.50
Sparkling or Still	
'PIPPIN'	\$4
Sparkling Apple or	
Sparkling Cherry & Apple	
NICKELBROOK ROOTBEER	\$5
JUICY IPA 0.5%	\$10

Bakery Bar by Emma

NEW!

Sweet Tooth?

VANILLA BEAN BASQUE CHEESECAKE

SMOKED IN THE WOOD FIRE
OVEN + TOPPED WITH
ONTARIO PEACH COMPOTE

\$10

**pair with a delicious flight of our
dessert ciders for the ultimate
experience*

Indulge in some goodies!

Chocolate Chip Brownie Bits Cookie	\$4
Coconut Almond Crunch Cookie	\$4
S'mores Cookie	\$4
Maple Butter Tart	\$4
Made with maple syrup + browned butter, no B.S!	
Peach Rosemary Jam Bar	\$5
Dark Chocolate Ganache Brownie (GF)	\$6

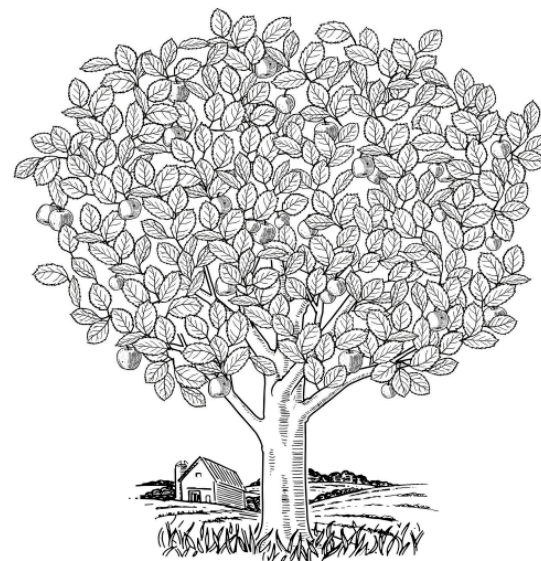
Take home a fresh loaf of 'old school', real stone-baked Sourdough bread made with local stone milled 1847 flour	\$10
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PLEASE TAKE NOTE OF YOUR TABLE # WHEN ORDERING FOOD



MEADOW MENU

ORGANICALLY GROWING OUR OWN FRUITS,
VEGETABLES, HERBS & BOTANICALS SINCE
2015



Kitchen Gardener Alex Coutts



Shared Plates

SUMMER SALAD (VG)

Niagara peach, heirloom tomato, shallot, sourdough foccacia, buffalo mozzarella, basil + ice cider vinegar

\$14

SUPER SALAD (GF) (VG)

Baby kale, radicchio, crispy kale, quinoa, roasted chickpeas, organic hemp hearts, blueberries, pepitas, sunflower seeds, feta cheese, ACV + estate honey vinaigrette

\$14

GRASS FED BEEF & RICOTTA MEATBALLS

Ontario heirloom tomato sauce, fennel salad, Parmigiano Reggiano, toasted pine nuts

\$17

WHIPPED FETA DIP & FLATBREAD (VG)

Wild bergamot + ice cider roasted Ontario nectarines, candied jalapeños, toasted Marcona almonds, basil

\$17

ONTARIO BURRATA CHEESE (VG)

Wild blueberry, pink peppercorn + burnt hot honey conserve, toasted pistachio + lemon balm, sourdough toast*

\$19

*Substitute any flatbread/sourdough toast for GF crackers

*Extra flatbread/sourdough toast \$5

Wood Fired Pizza

* 11 inch , 72-hour cold fermented, 10% biga, 70% hydration
85% Canadian 00 type, 15% hard red spring wheat sourdough crust

* 9-inch gluten-free 'Caputo' crust available

We have vegan cheese - just ask!

MARINARA (vegan, no cheese)

\$17

San Marzano organic tomato sauce, oregano, purple stripe garlic, basil, Vancouver Island sea salt, EVOO

MARGHERITA (VG)

\$19

Buffalo mozzarella, San Marzano organic tomato sauce, basil

PEPPERONI

\$20

Hamilton's Venetian Salami Co. pepperoni, mozzarella fior di latte, oregano, Parmigiano Reggiano, San Marzano organic tomato sauce

BLUES BROTHERS

\$22

Pingue all-natural 'nduja sausage, pickled jalapenos, cow's milk mozzarella, creamed Ontario corn, Danish blue cheese

FARMER IN THE DYL (VG)

\$22

Roasted eggplant, farm fresh zucchini, cow's milk mozzarella, shaved red onion, Back Forty's Pecorino Romano

BEAN THERE, DONE THAT (VG)

\$22

Roma tomato Vodka sauce, buffalo mozzarella, spicy pickled green beans, basil

Feeling Saucey? Leave no crust behind with our pizza dips! \$3

Jalapeño maple//San Marzano marinara//Creamy feta +
garlic//Chili oil Crunch

Executive Chef Dan Bryce