PREMIUM ICE CIDER 2 oz | $5

SERVED CHILLED AS AN APERITIF OR DIGESTIVE

NORTHERN GOLD

10.2% | 2022 | Ice Cider

Single-variety Golden Russet Ice Cider. Tasting notes of sweet tea, stone fruits, and a vibrant passion fruit acidity.

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

10.8% | 2015 | Ice Cider

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

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.

FIRE CIDER

9.5% | 2018 | Fire Cider

2018 Cognac barrel aged fire cider. Using a maple syrup evaporator, raw apple juice is slowly boiled over a wood fire to reduce the water content and concentrate the apple flavour. this gives the cider its rich red colour and viscous body. tasting notes of blackcurrant, stone fruit jam, smoky vanilla and baked apple. enticing, smooth and velvety.

EST'd WEST CIDER HOUSE AVENUE 2012

WHAT'S POURING?

AVENTIVO 0% COCKTAILS $10

MADE IN HOUSE BY

WEST AVENUE

REFRESHING ALL-NATURAL

NON-ALC COCKTAILS

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.

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

CIDER HOUSE CLASSICS & ROTATING TAPS

Flight of 3 | $15
12 oz | $11

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%| 2022 | 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

PENNY
5.8% | 2025 | Dry Scale 1
Citra-hopped apple and fresh pressed Marquette and Petite Pearl red wine grapes. Vibrant berry notes, soft tannins and a crisp, refreshing finish.

AMBER NECTAR
5% | 2025 | Dry Scale 3
Tannin-rich vintage apples and fresh pressed apple juice. Funky & fruity - like drinking an afternoon shandy!

'THE ZEN' GRAPEFRUIT GINGER PALOMA
4.8% | 2025 | Dry Scale 3
A cider Paloma made with grapefruit, lime, ginger and apple. A refreshing wellness blend. Well-balanced ginger heat and citrusy grapefruit and lime.

PREMIUM BOTTLE SELECTION 6 oz | $8

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 gentle tannins that keep 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 in premium Riesling). Minimal residual sugar allows its natural flavour to shine without sweetness. Natural ferment. Low sulphites.

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.

LOOKING FOR SOMETHING WARM AND SPICED?

HOT MULLED APPLE CIDER
REGULAR: $7
SPIKED: $10
Spiked with our North by West Ice Cider!

0% ALCOHOL

Still or Sparkling Mineral Water	$2.50
Fresh Mulled Apple Cider	$4
Pippin - Sparkling apple juice or cherry & apple	$4
NICKELBROOK ROOTBEER	$5
JUICY IPA 0.5%	$10

Bakery Bar by Emma

Got a Sweet Tooth?

VANILLA BEAN BASQUE CHEESECAKE
WITH CRANBERRY ORANGE COMPOTE
$10

LEMON TIRAMISU
WITH A MASCARPONE LEMON CURD
$8

Find this delicious treat at the outdoor kitchen!

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

Indulge in some goodies!

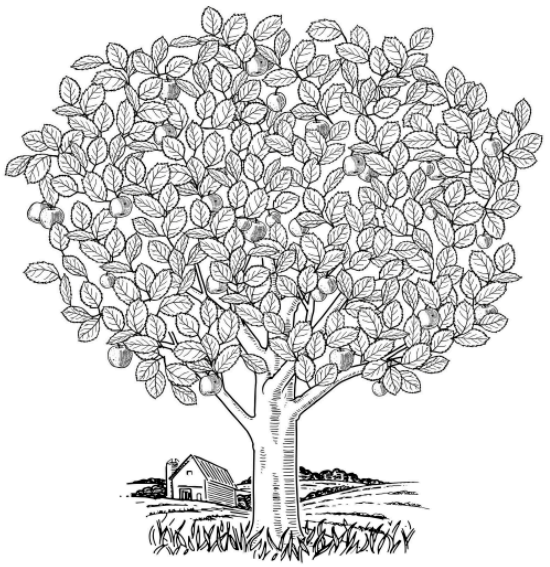
Chocolate Chip Cookie	$4
S'mores Cookie	$4
Maple Butter Tart	$4
Apple Fritter Slab Cake	$6
Dark Chocolate Ganache Brownie (GF)	$6
S'mores Kit	$12
Take home a fresh loaf of 'old school', real stone-baked **Sourdough bread** made with local stone milled 1847 flour	$10

PLEASE TAKE NOTE OF YOUR TABLE # WHEN ORDERING FOOD

WEST CIDER HOUSE AVENUE

MEADOW MENU

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



Kitchen Gardener Alex Coutts

WEST AVENUE CIDER HOUSE

Shared Plates

SUPER SALAD (GF) (VG) $14
Savoy cabbage, radicchio, crispy kale, quinoa, roasted chickpeas, organic hemp hearts, cranberries, pepitas, sunflower seeds, feta cheese, ACV + estate honey vinaigrette

GRASS FED BEEF & RICOTTA MEATBALLS $17
San Marzano tomato + fennel sauce, Parmigiano Reggiano, toasted pine nuts

WHIPPED FETA DIP & FLATBREAD (VG) $17
Poached Bosc pear, candied jalapeños, toasted Marcona almonds, extra virgin cavolo nero oil

ONTARIO BURRATA CHEESE (VG) $19
Quince + pink peppercorn jam, toasted hazelnuts, cold-pressed pumpkin seed oil, sourdough toast*

*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 - 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 pepperoni, cow's milk mozzarella, oregano, Parmigiano Reggiano, San Marzano organic tomato sauce

Li'L MISS PIGGY $22
Prosciutto cotto, roasted garlic + tallegio cream, coronation grape, cow's milk mozzarella, mustard greens

SWEET DELICATE HONEY (VG) $22
Sweet potato purée, Back Forty highland blue cheese, delicata squash, cow's milk mozzarella, hazelnut, hot honey

MUSHROOM MAGIC! (VG) $22
Roasted cremini, oyster + shiitake mushrooms, caramelized onion, cow's milk mozzarella, kale, goat's cheese

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