LOUNGE SIX BEVERAGE MENU

RESTAURANT • ROOFTOP BAR • EVENTS

SIGNATURE COCKTAILS 2 oz $14

Sip, Savour, and Soak up the Vibes

Cucumber Smash
Vodka | Aperol | Honey Syrup | Lime Juice | Muddled Cucumbers

Citrus Mist
Cointreau | Grapefruit Juice | Sparkling Wine

Indigo Swing
Botanist Gin | Empress Gin | Lemonade

Mango Island Zest
Tequila | Mango Purée | Lime Juice | Orange Juice | Ginger Beer

Peachy Keen
Vodka | Peach Schnapps | Peach Purée | Lime Juice | Egg Whites

Margaritas and Mojitos *choice of:*
Raspberry | Strawberry | Peach | Mango | Classic Lime

CANS AND BOTTLES

CRAFT BEERS
Ask your server about any specials or feature beers!

Delirium Tremens 330 Ml — 9
Belgian Golden Ale

Cold Break Endless Summer 473 Ml — 9.5
Niagara Sour

Cold Break Sublime Hazy 473 Ml — 9.5
Niagara IPA

Daura Damm 330 Ml — 9
Spanish Lager - Gluten Friendly

Amsterdam Fria Cerveza 473 Ml — 9
Fresh Lime Zest – Mexican Style Lager

THE BASICS

Budweiser	8.25
Bud Light	8.25
Corona	9
Landshark	8
Michelob Ultra	8.5
Heineken	9
Modelo Especial	9
Corona Sunbrew (Non-Alcoholic)	6

CIDERS, COOLERS & SELTZERS
Ask about each of our assorted flavours!

Cottage Springs	7
Tag Seltzers	7
Happy Dad	9

RED WINE

Burnt Ship Bay Reserve, 9oz 16 Btl 48
Cabernet, Niagara

Inniskillin, 9oz 13 Btl 36
Pinot Noir, Niagara

Ostin's VQA, 9oz 13 Btl 36
Merlot, Niagara

Ostin's VQA, 9oz 13 Btl 36
Cabernet Merlot, Niagara

WHITE WINE

Inniskillin, 9oz 15 Btl 42
Pinot Grigio, Niagara

Ostin's VQA, 9oz 13 Btl 36
Chardonnay, Niagara

Ostin's VQA, 9oz 13 Btl 36
Riesling, Niagara

Burnt Ship Bay, 9oz 15 Btl 42
Sauvignon Blanc, Niagara

SPARKLING & ROSÉ

Ruffino Sparkling Rosé, 6oz 12 Btl 47
Prosecco, Italy

Bella Terra Sparkling, 9oz 16 Btl 40
Rosé, Niagara

Saintly, 9oz 15 Btl 39
Rosé, Niagara

Please ask your server for other wines that may be available. 18% gratuity added to parties of 8 or more.

LOUNGE SIX FOOD MENU

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FROM THE STONE

'Nduja & Shrimp Flatbread | 19
Spiced Tomato Sauce | Provolone | Shrimp | 'Nduja Sausage | Chiles

Pizza di Burrata | 25
Tomato Sauce | Blistered Cherry Tomatoes | Mozzarella | Fresh Basil | Balsamic | Burrata

Hot Hive Meat Lovers | 21
Cup & Char | Spicy Genoa Salami | Mozzarella | Provolone | Chiles | Hot Garlic Honey

SHAREABLES

Pork Dumplings | 16
Pork & Kimchi Dumplings | Edamame + Corn Succotash | Pickled Cabbage | Soy Vinaigrette | Dumpling Sauce.

Seasonal Burrata | 24
Scratch Focaccia | Arugula Salad | Seasonal Accompaniments

Nachos *Veggie* | 21 *Chicken or Beef* | 26
Corn Chips | Pico | Cotija & Jack Cheeses | Jalapeno

ROOFTOP FAVOURITES

Lobster Salad Roll | 20
Lobster | Shrimp | Whitefish | Spicy Mayo | Crispy Vegetables | Buttered Roll

Summer Salad | 18
Pomegranate | Pickled Cherries | Watermelon Radish | Feta Cheese | Frisee & Boston Lettuce | Raspberry Vinaigrette - ***Add chicken $6***

Peanut Chili Chicken Tacos | 18
Crispy Chicken | Thai Peanut Sauce | Pickled Asian Slaw | Sweet Chili Glaze | Toasted Peanuts

Poke Lettuce Wraps | 21
Sriracha Poke Tuna | Butter Lettuce | Pico | Grilled Pineapple | Chiles | Pickled Slaw | Peanut Sauce

Shrimp Tacos | 18
Grilled Shrimp | Hot Chili Glaze | Pickled Slaw | Cotija Cheese | Pico | Flour Tortillas

Crab Cakes | 18
Lump Crab | Yukon Golds | Tarragon | Togarashi | Curry Aioli

DESSERTS

Applejack Galette | 12
Puff Pastry | Applejack Caramelized Apples | White Chocolate | Raspberry Sorbet + Coulis

Cheesecake Mousse | 11
Cookie Crumble | Graham Cracker | Whipped Cheesecake | Seasonal Accompaniments

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