

Edibles

CHARCUTERIE PLATE For 2 \$24
For 4 \$44

*Imported & Local Cheeses, Cured Meats,
House Compotes, Preserves & Pickles*

CAESAR WEDGE SALAD \$12
House Dressing | Pancetta | Crouton | Padano

SPANISH SHRIMP \$14
Shrimp | Nduja Sausage | Sourdough | Honey | Lemon

BLISTERED SHISHITO'S \$10
Shishito's Peppers | Garlic Aioli

NIAGARA CAPRESE \$12
Garden Tomato | Bocconcini | Basil | Balsamic

PORK DUMPLINGS \$15
Kimchi | Coriander | Crispy Shallots

MUSSELS \$16
Green Curry | Baguette

FLAT BREAD \$16
Tomato | Onion | Basil | Balsamic | Sprouts

DIPS \$12
Guacamole | Hummus | Pitta & Tortilla Chips |
Pickles | Olives

BEEF SATAY'S \$12
Curry | Chili | Lime Yogurt

TACO'S OF THE WEEK \$12
Two Taco's | Flour Tortilla | Ask Your Server
Delicious | Ask Your Server

NACHOS
JERK \$18
Jerk Chicken | Cheese | Jalapenos | Pineapple
Coriander | Lime Crema

TRADITIONAL \$16
Cheese | Salsa | Pepper | Onions | Sour Cream

HAND-STRETCHED PIZZA

TRADITIONAL \$16
Cup & Char Pepperoni | Mozza

WILD MUSHROOM \$19
Caramelized Onion | Pesto | Rocket

CARNE \$19
Salami | Hot Peppers | Grana Padano |
Basil

L'NAPOLI \$18
Anchovy | Capers | Olive | Parsley | Lemon

DESSERT \$9

Whipped Cheese Cake
Local Fruit Compote

Drinks

WHITE WINE

Ostin Chardonnay 6oz \$8 9oz \$11 BTL \$30
Niagara
Ostin Riesling 6oz \$8 9oz \$11 BTL \$30
Niagara
Burnt Ship Bay Sauv. Blanc 6oz \$8 9oz \$11 BTL \$30
Niagara VQA
Inniskillin Pinot Grigio 6oz \$8 9oz \$11 BTL \$30
Veneto, Italy

ROSÉ WINE

Malivoire Rose 6oz \$9 9oz \$12 BTL \$34
Niagara VQA
Saintly Rose 6oz \$9 9oz \$12 BTL \$34
Niagara VQA

BEER

Bud | Bud Lt | Michelob Ultra 341 ML \$6.5
Corona | Stella | Modelo | Heinekin 341 ML \$7
Oast House Barn Raiser Ale 473 ML \$8
Great Lakes Brewing Octopus IPA 473 ML \$8
Dragan Piva Pilsner 473 ML \$8
Dragan West IPA 473 ML \$8
Dragan The Hunt Pale Ale 473 ML \$8
Mill St Organic Lager 473 ML \$8
Fairweather Dream Pop Sour 473 ML \$8
Collective Arts Mash Up the Jam Sour 473 ML \$8

COOLERS & CIDERS

White Claw Lime , Mango or Cherry | Smirnoff Ice |
Brick Works Rose Cider | Lowery Bros Dry Cider

JawDrop Tickling Pink or Gushing Grape 473 ML \$9

RED WINE

Ostin Cabernet Merlot 6oz \$8 9oz \$11 BTL \$30
Ostin Merlot 6oz \$8 9oz \$11 BTL \$30
Niagara
Tom Gore Cabernet Sauvi 6oz \$12 9oz \$15 BTL \$48
California
Mondovi Reserve Pinot Noir 6oz \$10 9oz \$14 BTL \$42
California

SPARKLING WINE

Ruffino Rose Procecco, Italy 6oz \$10 BTL \$40
Ravine Charmat, Niagara VQA 6oz \$12 BTL \$50

SMOKED STIRRED & STURDY

Smoked Old Fashioned 2.5oz \$12

Woodford Reserve Bourbon | Orange Simple syrup | Orange Zest

Smokey Side Car 2.5oz \$13

Hennessey | Triple sec | lemon juice

Batched Negroni 2.5oz \$11

Tanqueray Gin | Campari | Dolin's Vermouth
Stir Crazy Bitters | Orange Zest

South 'N' Sturdy 2.5oz \$11

Aperol | Tequila Blanco | Dry Vermouth | Stir Crazy Bitters | Orange Zest

FROZEN TREATS – 2.5 oz

Oh Frozie, Oh Girl \$13

Rosé | Lemon Vodka | Chambord | Cranberry | lemon juice

Banana Bailey's Daiquiri \$13

Creme De Banane | Bailey's Irish Cream | Pineapple
Juice | Cream | Flor De Cana Rum Topper

Frosty Blue \$13

Tequila Blanco | Blue Sour Puss | Blue Curacao | Citric Simple Syrup

Tromba Freezies \$8

Ask your server for today's flavours.

COCKTAILS ~ 2oz

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|---|-------------------------|
| Sweet Cherry Sour | \$10 |
| Gibson 12 yr Whisky Lemon Quiet Acres Cherry Syrup Egg White ** Aquafaba available (vegan alternative) | |
| Peach Mojito | \$9 |
| Captain Morgan White Rum Lime Juice Simple Syrup Quiet Acres Peach Puree & Juice | |
| Pineapple Margarita | \$10 |
| Tromba Tequila Ciroc Pineapple Lime Juice Pineapple Simple Syrup | |
| Six on the Beach | \$9 |
| Vodka Peach Schnapps Orange Juice Cranberry Chambord Topper | |
| Rooftop Sunset | \$9 |
| El Jimador Tequila Tanqueray Sevilla Grenadine Syrup Orange Juice Orange Simple Syrup Soda | |
| Caerious Caesar | \$10 |
| Lukusowa Vodka Clamato The Six hot sauce House Pickled Veggies | |
| Empress Butterfly G & T | \$10 |
| Empress Fever Tree Elderflower Tonic Lime Wheel | |
| The Lori | \$10 |
| Lukusowa Vodka Blueberry Red Bull | |
| Café G - Stout Tini | \$10 |
| Guinness Stout Café Patron Crème de Cacao Cream Cold Shot Espresso | |
| Blanco Sangria | GLS \$9 PIT \$30 |
| Summer Fruit Blend Ostin White Wine Triple Sec Brandy Orange Simple Syrup | |
| LIQUEURS & SPIRITS | |
| Hennessy VS Cognac | \$10 |
| Courvoisier VSOP Cognac | \$11 |
| Disaronno Originale | \$7 |
| Chambord | \$7.5 |
| Campari | \$7.5 |
| Aperol | \$7.5 |
| Grand Marnier | \$8 |
| Ciroc Peach | \$10 |
| Ciroc Pineapple | \$10 |

TEQUILA

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|--------------------|-------------|
| Herradura | \$9 |
| Espolon Reposado | \$10 |
| Tromba Reposado | \$10 |
| Tromba Anejo | \$11 |
| Don Julio Blanco | \$11 |
| Don Julio Reposada | \$13 |
| Casamigos Blanco | \$25 |
| Azule Reposado | \$10 |
| Mezcal Creyente | \$10 |

RUM

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|-----------------------------|------------|
| Flor de Caña 5 Year | \$7 |
| Sailor Jerry Spiced | \$8 |
| Appleton Estate V/X | \$8 |
| Goslings Bermuda Black Seal | \$7 |
| Bumbo Caribbean | \$9 |

WHISK(EY)

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|---|-------------|
| Gibson's Finest Rare 12 Year Old Canadian | \$11 |
| Forty Creek Double Barrel Reserve | \$9 |
| Elijah Craig Bourbon | \$12 |
| Woodford Reserve Bourbon Double | \$11 |
| Bulleit Kentucky Bourbon | \$8 |
| The Balvenie 12 yr | \$13 |
| Glenfidich 14yr | \$14 |

RAILS - 1oz \$6.5

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| Lukusowa Vodka, Tanqueray Gin, Gibson Sterling Rye, Captain Morgan Rum, Old Forester Bourbon, Jose Cuervo |
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VODKA

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| Grey Goose | \$9 |
| Ketel One | \$10 |
| Tito's | \$8 |
| Belvedere | \$10 |

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|----------------------------|-------------|
| Bombay Sapphire | \$9 |
| Empress 1908 Butterfly Pea | \$10 |
| Hendrick's Gin | \$9 |

Lounge Six

2021 MENU



@LOUNGESIXSKYBAR