



# SEASONED

RESTAURANT

## BEER & CIDER      12 oz.    20 oz.

ON TAP                      6              10

*ask for our local selections*

IN CANS (473ml)      9

### West Avenue

- *Heritage Dry (Cider)*

### Collective Arts

- *Audio/Visual (Lager)*
- *Matter of Fact (Dry Hop Blonde)*
- *Jam Up The Mash (Dry Hop Sour)*

### Hop City

- *Barking Squirrel (Amber)*

### Railway City

- *Dead Elephant (IPA)*
- *Iron Spike (Copper)*

### Waterloo Brewing

- *Waterloo Dark*

### Nickel Brook Brewing

- *Cause & Effect (Blonde)*

### Stiegl

- *Grapefruit Radler*

## WHITE WINE

5 oz.    Bottle

CITRA    7              29  
*Pinot Grigio, Sicily, Italy.*

SOUTHBROOK “Connect” Organic      9              39  
*Riesling/Vidal, Niagara, Ontario*

LEANING POST “The Fifty”                      11              52  
*Chardonnay, Niagara, Ontario.*

CHÂTEAU HAUT-GRELOT                      11              52  
*Sauvignon Blanc, Bordeaux, France.*

PEARCE PREDHOMME                              12              58  
*Pinot Gris, Willamette Valley, Oregon.*

## SPARKLING

BOTTEGA    9              39  
*Prosecco, Trviso, Italy*

## ROSÉ WINE

SOUTHBROOK “Triomphe” Organic      10              48  
*Cabernet Franc Rosé, Niagara, Ontario*

## RED WINE

CITRA    7              29  
*Montepulciano d’Abruzzo, Sicily, Italy.*

DOMAINES ANDRÉ AUBERT                      10              48  
*Grenache/Syrah/Carignan, Côtes du Rhône, France.*

NICHOLAS PEARCE “Crew Sauvage”      11              52  
*Pinot Noir, Niagara, Ontario.*

LEANING POST “Cuvée Winona”              12              58  
*Merlot/Cab Franc, Niagara, Ontario.*

CORTONESI “Lèonus”                              62  
*Sangiovese, Montalcino, Italy.*

RUE NAUJAC “Lot 33”                              68  
*Cabernet Sauvignon, Columbia Valley, Washington.*

PEARCE PREDHOMME (Bin End Sale)      52 75  
*Pinot Noir, Willamette Valley, Oregon.*