

NIAGARA

DISTILLERY

DRINK MENU

ARTISAN BLENDED FROZEN COCKTAILS

WATERMELON MOJITO

Rum, watermelon, lime and mint

PASSION FRUIT BASIL MARGARITA

Tequila, cointreau, passion fruit, lime and basil

SUMMER FROSÉ

Vodka, rosé wine, strawberry and lemon

NIAGARA PEACH BELLINI

Single cask whisky, peach schnapps, peach, sparkling wine and grenadine

HAND-CRAFTED COCKTAILS

SMOKEHOUSE CAESAR

Choice of mild or spicy, vodka, pepperoni stick, spicy bean, caesar spice rim

GIN TONICA

Gin, cucumber, lime, botanical tonic water, lemon bitters

SUNSET SPRITZ

Aperol, Inniskillin Cuvée, blood orange, topped with soda

MAI TAI NIA

White rum, dark rum, guava, orange, pineapple, passion fruit, lime, almond, grenadine

SANGRIA FRESCA

Vodka, white wine, mango, elderflower, lemon

COOLERS

SHINY APPLE CIDER

MAPLE WHISKEY APPLE CIDER

LEMON LIME SELTZER

MANGO GINGER SELTZER

SIGNATURE SELECTIONS

SPICE & VICE

Chai-infused vodka, coffee liqueur, fresh coffee, simple syrup

SUGAR SHACK OLD FASHIONED

Make it smoked! Additional \$3^{CDN} \$2.07^{USD}

Whisky, maple, Angostura bitters

NIAGARA MULE

Vodka, ginger beer, elderflower syrup

REBEL SMASH

Moonshine, fresh lemon juice, fresh mint, blood orange

LIQUOR

MIXED DRINK

Local spirits with choice of mixer

RUM | TEQUILA | GIN

Captain Morgan Spiced 1oz.

Jose Cuervo 1oz.

Patron 1oz.

Tanqueray Dry 1oz.

Hendricks 1oz.

VODKA

Tag No. 5 1oz.

Grey Goose 1oz.

WHISKY

Wayne Gretzky Canadian Cream

1oz.

J&B Scotch

1oz.

Oban 14 Year Old Single Malt

1oz.

Lagavulin 8 Year Old Single Malt

1oz.

An 18% suggested gratuity will be added to the check for parties of eight or more. Guests are welcome to adjust this amount based on the level of service received. Please talk to your server if you have any questions. All prices are subject to applicable taxes and fees (HST 13% and LF 3.8%). US pricing is based on currency exchange as of September 2025.

NIAGARA DISTILLERY

DRINK MENU



NIAGARA DISTILLERY HOME GROWN FLIGHT

Three 1oz. servings.



MOONSHINE | VODKA | WHISKY

WHITE/ROSÉ WINE

JACKSON-TRIGGS SAUVIGNON BLANC
JACKSON-TRIGGS ROSÉ
INNISKILLIN PINOT GRIGIO

RUFFINO PROSECCO ROSÉ
RUFFINO PROSECCO
KIM CRAWFORD SAUVIGNON BLANC

RED WINE

INNISKILLIN PINOT NOIR
JACKSON-TRIGGS MERLOT

KIM CRAWFORD PINOT NOIR

PREMIUM MOCKTAILS

VIRGIN STRAWBERRY MAI TAI
Pineapple juice, guava nectar, orange juice, orgeat, strawberry

GUAVA GLOW
Guava nectar, fresh lime juice, pink grapefruit syrup, soda

WILDFIRE
Passion fruit juice, ginger and blood orange syrup, 7up

LOCAL CRAFT BEER

NIAGARA PREMIUM LAGER
4.5% alc. | 20 IBU
Medium bodied, cascade of citrus flavour

IRISH RED ALE
4.7% alc | 21 IBU
Classic Irish style, herbal hops with a toffee finish

BEER DEVIL IPA
6.5% alc | 62 IBU
High hop aroma, toasted malt flavour

HONEYMOON PEACH RADLER
3.5% alc | 3 IBU
Airy malt sweetness, ginger peach

NIAGARA BREWING COMPANY
SEASONAL BREWS
Ask your server about our featured beers

BEVERAGES

JUICE
Lemonade, Apple, Cranberry, Orange, Pineapple

CRAFT SODA
Dad's Root Beer, Goslings Ginger Beer

FOUNTAIN POP
Pepsi®, Diet Pepsi®, 7up®, Ginger Ale®, Brisk Iced Tea®

BOTTLES WATER
Still, Sparkling

FRESHLY BREWED BEANS & LEAVES
Americano Coffee, Hot Black Tea

NON ALCOHOLIC BEER
Heineken 0.0

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