

SPA MENU

SMALL PLATES & SHAREABLES



Charcuterie

Cured Meats, Spiced Olives, Roasted Red Peppers, Hot Peppers, Crostini

Artisan Canadian Cheese Plate Roasted Nuts And Niagara Jam

Tuna Poke

Spicy "Ahi" Tuna, Avocado, Sesame, Soy Caramel

Chicken Caesar Salad Shaved Parmesan, Garlic Croutons

Chopped House Salad

Mixed lettuce, Cucumber, Bacon, Blue Cheese, Chopped Egg, Purple onion, Tomato, Avocado, Dijon Mustard Vinaigrette

Buffalo Chicken Meatballs Carrot & Celery Sticks, Blue Cheese Dressing

Margherita Flatbread
Fresh Tomato, Fresh Mozzarella, Basil, EVOO

Chicken & Avocado Handheld Grilled Chicken, Avocado, Lettuce, Tomato, Mayo on a Brioche Bun

"Barbacoa" Style Beef Tacos Braised Beef Street Tacos, Chipotle Mayo, Pico de Gallo, Avocado, Fries

New York Cheesecake Caramelized Sugar & Fresh Berries

Flourless Chocolate Cake
Fresh Raspberry Puree

SWEETS



WINES



ONTARIO CRAFT BEER

SPA COCKTAILS



NON- ALCOHOLIC

Red

Malbec, Humberto Canale Black River, Argentina Merlot, Jackson Triggs, Niagara Pinot Noir, Le Clos Jordanne, Jordan Station

White

Pinot Grigio, Inniskillin, Niagara Chardonnay, Thomas Bachelder, Niagara Homegrown Riesling, Megalomaniac, Niagara

Sparkling/Rose

Prosecco, Ruffino, Italy Andrew Peller Trius Brut, Niagara Cuvee Close, Jackson Triggs, Niagara The Good Rose, Saintly, Niagara

Niagara Brewing Company

Beer Devil IPA Niagara Premium Lager Peach Radler Niagara Irish Red Ale

Spa Spritz

Aperol, Sparkling Wine, Orange

Cranberry Passion Gin, Soda, Cranberry, Orange

Refresh and Revive Vodka, Water, Cucumber, Lemon

Margarita Tequila, Triple Sec, Lime

Burning Springs Sangria Rum, Pineapple, Orange, Cucumber, Lime Juice, Prosecco

Classic Caesar Vodka, Clamato, Celery Salt, Black Pepper, Cucumber

Himalayan Salt Water Flat or Sparkling Orange Juice

Collagen infused Iced Tea Passion Fruit, Raspberry or Peach