



## Beverage Menu

### LOCAL CRAFT BEER ON TAP

**PINT 9.95      PITCHER 28.50**

**Niagara College Brewery**  
"Table Rock 1885 Ale" (4.4%)  
Niagara-on-the-Lake, ON  
Light-rye bread & coffee flavours

**Blackburn Brewing "Old Scow Lager" (5%)**  
Niagara Falls, ON  
Smooth, crisp & balanced

**Bench Brewing Co**  
"Ball's Falls Session IPA" (4.5%)  
Beamsville, ON  
Peach & citrus aromas, dry finish

**Collingwood "Freestyle Witbier" (4.6%)**  
Collingwood, ON  
Clean & crisp, orange peel & coriander flavours

**Steam Whistle Pilsner (5%)**  
Toronto, ON  
Floral-grain & grassy notes, crisp finish

**Niagara Oast House Brewer's**  
"the Barn Raiser Country Ale" (5%)  
Niagara-on-the-Lake, ON  
Medium bodied, thick, fruitful & hoppy

**Hop City Brewing "Barking Squirrel Lager" (5%)**  
Brampton, ON  
Pleasant hop bitterness & caramel malt sweetness

**Thornbury, "Blue Mountain Light Lager" (4%)**  
Nobelton, ON  
Light, refreshing & crisp

### NIAGARA CRAFT BEER FLIGHT (16 oz)

10

Enjoy a sampling of four 4 oz local craft beers

**Table Rock 1885 Ale • Balls Falls IPA • Old Scow Lager • Barn Raiser Country Ale**



As part of our commitment to the many Ontario growers and producers,  
Queen Victoria Place Restaurant is proud to support local distilleries

**Dillon's Vodka, Forty Creek Whisky, Niagara Falls Distiller's and Wayne Gretzky Rye.**

LEARN MORE ABOUT NIAGARA PARKS CULINARY AND ITS MANY LOCAL FOOD  
AND BEVERAGE PURVEYORS AT [NIAGARAPARKS.COM](http://NIAGARAPARKS.COM)



QUEEN VICTORIA PLACE  
RESTAURANT

ALSO ON TAP

PINT 9.95      PITCHER 28.50

Coors Light                      Molson Canadian

GLUTEN FREE 9.50

The Exchange Brewery  
Gluten Free Saison

Nutty & earthy, slightly sweet

DOMESTIC BOTTLES 7.50

Molson Canadian              Moosehead  
Coors Light                      Miller Lite

NON-ALCOHOLIC BEER 4.50

IMPORTED BOTTLES 8.50

Partake Brewing Craft Beers (0.3%)

Pale Ale, Blonde Lager, or IPA

Corona                      Heineken

LOCAL TALL CANS (473 ML) 9.50

**Brimstone Brewing “Sinister Minister IPA” (7.5%)  
Ridgeway, ON**  
Highly hoppy, malty

**Thornbury Wild Blueberry Elderflower  
Apple Cider (5.1%)  
Thornbury, ON**

Fruity & floral, refreshing

**Thornbury Premium Craft Apple Cider (5.3%)  
Thornbury, ON**  
Refreshing & dry, gluten free

**Niagara Cider Company “Rose Gold”  
Berry Soaked Cider (6%)  
Niagara Falls, ON**

Niagara berries, honeysuckle & stone fruit

**Collective Arts “Stranger Than Fiction” Porter (5.5%)  
Hamilton, ON**  
Hints of molasses & chocolate, smooth & creamy

CRAFT COCKTAILS

**Bee’s Knees (355 ml) 8.25**

Gin cocktail naturally flavoured with lemon and lightly sweetened with Ontario honey. Proceeds are donated to the Ontario Beekeepers’ Association (OBA) by supplier.

**Sandbagger Hard Seltzer (473 ml) 8.25**

Gin & boysenberry, low sugar



QUEEN VICTORIA PLACE  
RESTAURANT

NIAGARA WHITE WINE

	BOTTLE	6 oz	9 oz
Jackson-Triggs, Reserve Chardonnay	39	10	14
Konzelmann Estate, Private Reserve Chardonnay	39	10	14
Inniskillin, Niagara Series Pinot Grigio	42	11.50	15.50
Creekside Estates, Sauvignon Blanc	44	12	16
Vineland Estates, Semi-Dry Riesling	44	12	16
Reif Estates, Pinot Grigio	44	12	16
13 <sup>th</sup> Street, Burger Blend Riesling/Pinot Grigio	44	12	16
Fielding Estates, Riesling	46	12.50	16.50
Between the Lines, Gewürztraminer	46	12.50	16.50
Château Des Charmes, Sauvignon Blanc	48	14	18

NIAGARA RED WINE

	BOTTLE	6 oz	9 oz
Jackson-Triggs, Black Reserve Cab Sauvignon/Franc	39	10	14
Peller Estates, Family Select Cabernet Merlot	39	10	14
Inniskillin, Pinot Noir	42	11.50	15.50
EastDell Estates, Black Cabernet	42	11.50	15.50
Konzelmann Estate, Cabernet Sauvignon	44	12	16
13 <sup>th</sup> Street, Burger Blend Gamay/Pinot Noir	44	12	16
Megalomaniac, Pompous Merlot	44	12	16
Hernder Estates, Cabernet Franc	46	12.50	16.50
Fielding Estates, Fireside Red	46	12.50	16.50
Trius, Cabernet Franc	48	13	17

TASTING FLIGHTS (8 oz) 14

Enjoy a 2 ounce sampling of four local wines. Choose from our selection below and receive a Niagara winery tasting pass to continue exploring VQA wines of the Niagara region.

**RED WINE FLIGHT**

Jackson-Triggs, Cab Sauvignon/Franc  
Konzelmann, Cabernet Sauvignon  
Peller Estates, Cabernet Merlot  
Inniskillin, Pinot Noir

**WHITE WINE FLIGHT**

Konzelmann, Private Reserve Chardonnay  
Creekside, Sauvignon Blanc  
13<sup>th</sup> Street, Burger Blend Riesling/Pinot Grigio  
Inniskillin, Pinot Grigio

ROSE, SPARKLING & ICE WINE

	BOTTLE	6 oz	9 oz
Malivoire, Ladybug Rose	42	11.50	15.50
Vieni Momenti, Extra Dry Sparkling	44	12	16
Two Sister's Vineyards, Margo Rose	48	14	18
13 <sup>th</sup> Street, Blanc De Blanc Sparkling	60		
		<b>200 ML</b>	<b>1 oz</b>
Inniskillin, Vidal Ice Wine	60	10	
		<b>375 ML</b>	<b>1 oz</b>
Konzelmann, Vidal Ice Wine	55	8	

PREMIUM NIAGARA WINE FLIGHT (8 oz) 18

Fielding Estates,  
Riesling

Megalomaniac,  
Pompous Merlot

Château des Charmes,  
Sauvignon Blanc

Trius,  
Cabernet Franc



QUEEN VICTORIA PLACE  
RESTAURANT

SIGNATURE COCKTAILS 9

**Cucumber Cool (1 oz)**  
gin, lime juice, simple sugar, tonic, infused and garnished with fresh cucumber

**Blue Raspberry Soda**  
raspberry vodka, club soda, blue raspberry syrup, raspberry sugar rim, fresh raspberries and lemon wheel

**Niagara Lavender Fizz**  
gin, lavender syrup, lemon juice, sparkling wine, lemon wheel, lavender sugar rim

MAKE IT A DOUBLE: 3

SANGRIA

GLASS 9 PITCHER 30

**Naked Grape red sangria,**  
loads of fresh fruit

**Open white sangria**  
loads of fresh fruit

SIGNATURE MARTINIS (2 oz) 10

**Espresso Martini**  
espresso, vodka, Kahlua, chocolate-covered coffee bean

**Marilyn Monroe**  
raspberry vodka, Cointreau, cranberry and lime juice

**Niagara Mist**  
vodka, blue Curacao, lime juice

**Cataract Cosmopolitan**  
vodka, Triple Sec, cranberry juice

CLASSIC COCKTAILS

**Manhattan (3 oz)** 12  
rye whisky, sweet vermouth and a maraschino cherry

**Martinis (3 oz)** 12  
vodka or gin, dry vermouth and a lemon twist

**Long Island Iced Tea (2 oz)** 9  
tequila, Long Island iced tea mix, lemon juice and a splash of Coke

**Mojito (2 oz)** 9  
white rum, Bacardi Limón, sugar, soda water, lime and a sprig of mint

**“Cliffhanger” Caesar (1 oz)** 9  
vodka, Mott’s Clamato juice, sriracha and a Strub’s spicy banderilla skewer

**“Get Pickled” Gin Caesar (2 oz)** 9  
gin, Mott’s clamato, Matt & Steve’s caesar rim, dill pickle juice, Worcestershire sauce, kosher spear and cucumber wheel

MAKE ANY CAESAR A DOUBLE: 3

UPGRADE TO DILLON’S VODKA: 3

SPIRITS

**HOUSE** 7 /oz  
Gibson’s rye Grant’s scotch  
Wyborowa vodka El Jimador tequila  
Seagram’s extra dry gin Flor de Cana white rum

**PREMIUM** 8 /oz  
Forty Creek rye whisky Bacardi white rum  
Dillon’s Method 95 vodka Johnny Walker Red  
Wayne Gretzky rye whisky

**TOP SHELF** 9 /oz  
Crystal Head vodka Herradura tequila  
Grey Goose vodka Spirit of York gin  
Glenfiddich scotch Hendrick’s gin

CRAFT SODAS & COCKTAILS 4.50

Add vodka or gin: 5

**Blueberry Lemonade**

lemonade, blueberry concentrate,  
fresh blueberries, lemon wheel, mint

**Lavender Lemonade**

lemonade, lavender syrup,  
soda water, lemon wheel

**Watermelon Refresh**

soda water, watermelon syrup,  
watermelon & purple basil skewer

**Peach Iced Tea**

regular or sugar-free brewed iced tea,  
peach concentrate, lemon wheel

GRAND FINALES

9 /oz

**B-52 Coffee**

Bailey's Irish Cream, Grand Marnier, Kahlua  
and whipped cream

**Bailey's Coffee**

Bailey's Irish Cream and whipped cream

**Maple Warmer**

coffee, maple whisky, whipped cream, maple drizzle

**"The Great One" Coffee**

Wayne Gretzky Cream, Frangelico and whipped cream

**Irish Coffee**

Jameson Irish Whiskey, triple sec and whipped cream

**Blueberry Tea**

Grand Marnier, Amaretto, hot steeped tea with an orange slice

FROZEN COCKTAILS & MORE

**Daiquiris (1 oz)**

white rum, choice of strawberry,  
lime, raspberry or pineapple

9

**Margaritas (1 oz)**

tequila, Triple Sec, choice of strawberry, lime,  
raspberry or pineapple

9

**Coladas (1 oz)**

coconut rum, choice of strawberry, lime,  
raspberry or pineapple

9

**Blue Raspberry Lemonade Slushie (1 oz)**

raspberry vodka, frozen lemonade,  
blue raspberry syrup

9

**Raspberry Bellini (1 oz)**

raspberry vodka, frozen raspberry mix,  
sparkling wine

9

MAKE YOUR FROZEN COCKTAIL A DOUBLE:

3

NON-ALCOHOLIC:

6



Feast On, a program by the Culinary Tourism Alliance, certifies restaurants that are champions of Ontario food and drink. By dining with Niagara Parks Culinary, you help support the many growers, producers and craftspeople that make up the province's strong food, beverage and agricultural sectors.

The "Certified Taste of Ontario" badge shows locals and travellers alike that we are committed to showcasing Ontario's unique tastes of place.

## NON-ALCOHOLIC BEVERAGES

### ESPRESSO, CAPPUCCINO & SIGNATURE COFFEES

Espresso	4
Espresso Long	4
Double Espresso	6
Cappuccino	5.50
Café Latte	5.50
Mocha Cappuccino	5.50

### FROZEN DRINKS

strawberry, lime,  
piña colada, or raspberry

6

### Pluck Teas 3.50

Southbrook Berry Blend, After Dinner Mint,  
or Canadian Maple

### Assorted juice 3.50

### Milk (white or chocolate) 3.50

### Assorted soft drinks

	GLASS	PITCHER
	3.75	10

### Perrier (sparkling)

	330 ML	500 ML
	4	6

### Smartwater

	591 ML	1 L
	4.50	8.50

## ADDITIONAL SELECTIONS

### Hot chocolate 3.50

### Freshly brewed coffee 3.50

### In-house cold brew

### Regular 5

### Vanilla Bean 6

### Iced tea (sweetened or unsweetened) 3.75

### Higgins & Burke Teas 3.50

English Breakfast,

Decaffeinated Orange Pekoe,

Earl Grey, Green or Peppermint Herbal Infusion

