



Queen Victoria Place

RESTAURANT

The stately building now known as Queen Victoria Place was constructed in 1904. Situated north of Table Rock and well back from the edge of the cliff, the structure features a distinctive green copper roof and walls of boulder stones that came from the riverbed just south of the Horseshoe Falls, in an area that had been dried off to allow for the construction of the Toronto Power House.

Over the decades, the structure of Queen Victoria Place was remodeled several times, but much of the original material still exists. The wall of boulder stones that existed as the exterior of the building in 1904 is now a unique feature in the dining room.

In 1948, the upper level was expanded and modernized to provide more suitable accommodations for the Commissioners of Niagara Parks, including an attractive lounge and a new board room. Known as the Commissioner's Quarters, this floor was "opened up" in 1993 to make it more convenient for larger groups to hold functions there.

Today, entering the 114th year in the heart of Queen Victoria Park. Queen Victoria Place Restaurant offers the very best of Niagara through a locally sourced menu, Niagara VQA wine list and a diverse craft beer menu.

LOCAL CRAFT BEER ON TAP

PINT 9.50 PITCHER 27

**Niagara Parks Voyageur Ale (4.4%)
Niagara-on-the-Lake, ON**

Brewed by Niagara College Teaching Brewery. This traditional recipe, light bodied, smooth drinking English style ale has a copper brown colour, a floral roasted malt scent and a taste of rye bread and black coffee.

Take home a commemorative Voyageur Ale pint glass 5

**Niagara Brewing Company “Beer Devil IPA” (6.5%)
Niagara Falls, ON**

Since 1859, countless thrill seekers have taken on the thundering waters of Niagara Falls with devilish style. A traditional IPA with earthy tones and a high hop aroma that complement its caramel-like, toasted malt flavour. It’s bold and bracing like the daredevils it honours, proving that the risk is definitely worth the reward.

**Silversmith Brewing Company “The Black Lager” (5%)
Niagara-on-the-Lake, ON**

Brewed with a classic interpretation of the Schwarzbier style. It has a very subtle malty aroma. It’s remarkably light bodied, with mild, toasted flavours reminiscent of coffee and chocolate. It finishes like a classic lager; crisp, clean and dry.

**Collingwood “Saison” (7%)
Collingwood, ON**

This award-winning Wheat Beer is the colour of the golden sun. This beer has a lively carbonation which releases aromas of luscious tropical fruit. A mellow, honey sweetness is followed by a crisp, tart finish.

**Steam Whistle Pilsner (5%)
Toronto, ON**

Known as Canada’s premium pilsner, this beer is characterized by a floral hop aroma, sweet graininess with distinctive grassy notes, and balanced by a clean, crisp finish and pleasant lingering bitterness.

NIAGARA CRAFT BEER FLIGHT (16 oz) 9.50

Enjoy a sampling of four 4 oz local craft beers, from a light bodied English style ale with our commemorative “Voyageur Ale”, to the caramel and toasted malt flavours of Niagara Brewing Company’s “Beer Devil IPA”.

Voyageur Ale

The Black Lager

Beer Devil IPA

Barn Raiser Country Ale

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**Niagara Oast House Brewer's "The Barn Raiser Country Ale" (5%)
Niagara-on-the-Lake, ON**

A refreshing, medium-bodied ale that is thick, fruitful, and hoppy. This ale is a great session beer that to enjoy after a day of labor-intensive work (like, raising a barn, perhaps?). It would complement a relaxing afternoon or evening outside on the patio. The Barn Raiser Country Ale is the flagship beer of Niagara Oast House Brewers.

**Hop City Brewing "Barking Squirrel Lager" (5%)
Brampton, ON**

Barking Squirrel is an amber lager with a distinct rich burnt orange colour and a subtle noble hop aroma. Its medium body, pleasant hop bitterness and caramel malt sweetness, make it smooth and drinkable, with a slight hop aftertaste.

**Thornbury "Pick up Truck Pilsner" (5%)
Nobelton, ON**

An authentic Czech-style Pilsner, Pickup Truck Pilsner was the gold medal winner at the 2016 & 2017 World Brewing Awards, and is brewed with 100% imported Bohemian malts, Saaz hops and genuine Czech yeast. With bright golden colour, this full-bodied beer delivers a soft texture complimented by the perfect balance of malt and hops. Its flavour begins with a soft malty taste, imparts a dry bitter tang, and finishes cleanly. Astute beer drinkers often describe it as the only beer of its kind in Canada that rivals true European Pilsners in quality and taste.

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ALSO ON TAP

PINT 9.50 PITCHER 27

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Coors Light

Molson Canadian

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DOMESTIC BOTTLES

6.95

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Molson Canadian

Budweiser

Coors Light

Moosehead

Bud Light

IMPORTED BOTTLES

7.95

Corona

Heineken

CRAFT COCKTAIL

9

Georgian Bay Gin Smash

A Premium gin cocktail in a can (one of the only of its kind) made in Etobicoke, Ontario from a blend of lemon, lime and tangerine juice with fresh mint. This refreshing and lively beverage is lightly carbonated and not too sweet.

LOCAL TALL CANS (473 ML)

9

Side Launch Wheat (5.3%)

Collingwood, ON

Side Launch Wheat is an authentic Bavarian style wheat beer, served unfiltered with its natural wheats and proteins. Using a traditional special yeast, the beer is bursting with flavours that might surprise you. Reminiscent of banana, clove and lemon, it has become a year round favourite and one of the best in its class. Side Launch Brewery is also a certified member of Feast On.

Brimstone Brewing “Sinister Minister IPA” (7.5%)

Ridgeway, ON

An unfiltered and aggressively hopped American style IPA, featuring a rich mahogany colour with an exclusive malty backbone. The beer is dry hopped to finish, intensifying the dynamic floral and citrus-filled hop characters.

Niagara Brewing Company “Honeymoon Peach Radler” (3.5%)

Niagara Falls, ON

Niagara Falls is known as the honeymoon capital of the world, and this radler is crafted as a tribute to all of our newlywed visitors. With an airy malt sweetness, touch of ginger and pleasant peach finish, you'll feel refreshed and more in love with every sip!

Ironwood Hard Cider (6%)

Niagara-on-the-Lake, ON

Found in Central and Southern Ontario, Ironwood is a native hard wood that is often used for tool handles. It is commonly referred to as the hardest and most resilient wood in Canada. Ironwood Hard Cider is crafted to resemble these qualities. Cold Hard Cider that is genuinely strong. Niagara's flagship dry cider is crafted from 100% fresh pressed Ontario apples. Made traditionally with a dry finish, this original is a true testament to Canadian Cider.

Thornbury Premium Craft Apple Cider (5.3%)
Georgian Bay, ON

Thornbury Premium Craft Apple Cider is a truly original Canadian Cider that tastes like a traditional English Cider; dry, crisp and premium. It's made with 100% fresh-pressed local apples (not from concentrate) and is cold filtered to maintain maximum flavor and aroma. Thornbury Premium Craft Apple Cider is 100% gluten free and a Feast On product

Cameron's Brewing "Cosmic Cream Ale" (5%)
Oakville, ON

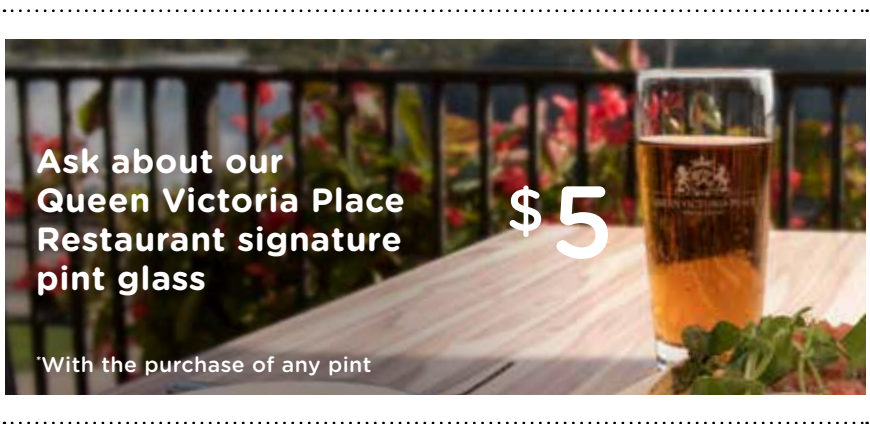
Brewed with a cosmic blend of European hops for a fruity and floral backbone, this ale is fermented warm and then laid to rest at a cold, lagering temperature. The result is an elegant golden ale which is crisp, balanced and refreshing.

Clifford Brewing Co. Porter (5.9%)
Hamilton, ON

This is a dark and robust porter, with flavours of chocolate and coffee, combined with rich roasted malts, and a balanced bitterness with the subtle earthiness of Fuggle hops in the aroma.

Lost Craft "Revivale Lagered Ale" (4.8%)
Toronto, ON

Revivale is a small batch brewed, all natural lagered ale, inspired by traditional beer from Germany. Top fermented and cold aged, Revivale produces a balanced flavor profile with refined malt, hop and fruit tasting notes.



NIAGARA WHITE WINE

	BOTTLE	6 oz	9 oz
Jackson-Triggs, Reserve Chardonnay	38	10	13
Peller Estates, Family Select Chardonnay	38	10	13
Inniskillin Niagara Series, Pinot Grigio	40	11	14
De Sousa Estates "Seasons" Gewürztraminer	42	11.50	14.50
Creekside Estates, Sauvignon Blanc	44	12	15
Hernder Estates Riesling Reserve	46	12.50	15.50
Pondview Estates Sauvignon Blanc	48	14	17
Fielding Estates Riesling	48	14	17
Rockway Vineyards Chardonnay/Riesling	50	14.50	17.50
Colaneri Estates Pinot Grigio	55		

QUEEN VICTORIA PLACE TASTING FLIGHTS (8 oz)

13

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	Peller Estates, Cabernet Merlot
Konzelmann Cabernet Sauvignon	Inniskillin Pinot Noir

WHITE WINE FLIGHT

Jackson-Triggs, Chardonnay	Creekside Sauvignon Blanc
DeSousa "Seasons" Gewürztraminer	Inniskillin, Pinot Grigio

PREMIUM NIAGARA WINE FLIGHT (8 oz) 16

Rockway Chardonnay/Riesling	Pondview Sauvignon Blanc Hernder Cabernet Franc
Château Des Charmes Estate Grown Pinot Noir	

NIAGARA RED WINE

	BOTTLE	6 oz	9 oz
Jackson-Triggs Black Reserve Cab Sauvignon/Franc	38	10	13
Peller Estates, Family Select Cabernet Merlot	38	10	13
Inniskillin Pinot Noir	40	11	14
Konzelmann Cabernet Sauvignon	42	11.50	14.50
Hernder Estates, Cabernet Franc	45	12	15
Château Des Charmes Estate Grown Pinot Noir	50	14.50	17.50
Fielding Estate Rock Pile Red	52	15	18
Reif Estates Merlot Reserve	60		
Trius Red "The Icon"	65		
Two Sister's Vinyards Estate Red Reserve	70		

ROSE, SPARKLING & ICE WINE

	BOTTLE	6 oz	9 oz
Malivoire Ladybug Rose	40	11	14
Peller Estates XOXO Pinot Grigio/Chardonnay	38	10	13
Vieni Momenti Extra Dry Sparkling	40	11	14
		200 ML	1 oz
Inniskillin, Vidal Ice Wine		60	10

SIGNATURE COCKTAILS

8.50

“Cliffhanger” Caesar (1 oz)

Wyborowa vodka, Motts Clamato juice, Sriracha and a Strub’s Spicy Banderilla skewer

Make it a double or upgrade to Crystal Head Vodka: 3

Cucumber Cool (1 oz)

Broker’s gin, lime juice, simple sugar, tonic, infused and garnished with fresh cucumber

Make it a double: 3

Niagara Sour Puss Bramble (1 oz)

Smirnoff raspberry vodka, raspberry Sour Puss and a splash of lime juice for that sweet and sour taste.

Sangria

GLASS 9 / PITCHER 30

Boone’s Sangria, loads of fresh fruit

SIGNATURE MARTINIS (2 oz)

9.50

Apple Orchard

Wyborowa vodka, Sour Puss sour apple, sour apple cocktail infusion

Raspberry Chocolatini

Smirnoff raspberry vodka, Laura Secord white chocolate liqueur, Amarula cream liqueur

Marilyn Monroe

Smirnoff raspberry vodka, Cointreau, cranberry and lime juice.

Niagara Mist

Wyborowa vodka, blue Curacao, lime juice.

Cataract Cosmopolitan

Wyborowa vodka, triple sec, cranberry juice

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CLASSIC COCKTAILS

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Manhattan (3 oz) 9.50

Gibson's rye whiskey, sweet vermouth and a maraschino cherry

Martinis (3 oz) 9.50

Wyborowa vodka or Broker's gin, dry vermouth and a lemon twist

Long Island Iced Tea (2 oz) 9

Olmecca tequila, Long Island iced tea mix, lemon juice and a splash of Coke

Mojito (2 oz) 9

El Dorado white rum, Bacardi Limon, sugar, soda water, lime and a sprig of mint.

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SPIRITS

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HOUSE 6.95 /oz

Gibson's Rye

Grant's Scotch

Wyborowa Vodka

Olmecca Tequila

Broker's Gin

El Dorado White Rum

PREMIUM 7.95 /oz

Forty Creek Whisky

Johnny Walker Red

Dillon's Method 95 Vodka

Dillon's Dry Gin 7

Wayne Gretzky Rye

Bacardi White Rum

TOP SHELF 8.95 /oz

Crystal Head Vodka

Cabo Wabo Tequila

Grey Goose Vodka

Bombay Sapphire Gin

Glenfiddich Scotch

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 and Wayne Gretzky Rye.

Learn more about Niagara Parks Culinary and its many local food and beverage purveyors at niagaraparks.com

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GRAND FINALES

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8.50 /oz

A-52 Coffee

Amarula cream liqueur, Grand Marnier, Kahlua and whipped cream

B-52 Coffee

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

Bailey's Coffee

Bailey's Irish Cream and whipped cream

Spanish Coffee

Marquis de Villard brandy, Kahlua and whipped cream

Italian Coffee

Amaretto, Marquis de Villard brandy, Galliano and whipped cream

Nutty Niagara Coffee

Bailey's Irish Cream, Frangelico and whipped cream

Monte Cristo Coffee

Grand Marnier, Kahlua 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

Chocolate Banana Split

Hot chocolate, rum, banana liquor and whipped cream

FROZEN COCKTAILS & MORE

Daiquiris (1 oz) 9

El Dorado white rum, choice of strawberry, lime, raspberry, pineapple, banana or mango

Margaritas (1 oz) 9

Olmecca tequila, triple sec, choice of strawberry, lime, raspberry, pineapple, banana or mango

Coladas (1 oz) 9

Malibu coconut rum, choice of strawberry, lime, raspberry, pineapple, banana or mango

Make your frozen cocktail a double: add \$3

Queen Victoria Park Mudslide (2 oz) 10

Wyborowa vodka, Amarula cream liqueur, Kahlua, vanilla ice cream

DESSERTS

Our desserts are expertly prepared fresh, in-house

New York Style Cheesecake 10

Baked cheesecake, served with seasonal fruit coulis

Maple Crème Brûlée 10

Rich maple custard with caramelized burnt sugar

Chocolate Thunder Explosion 10

Our signature created, baked chocolate brownie, topped with vanilla bean ice cream and chocolate sauce

Individual Seasonal Pie 10

Local fruit pie served with ice cream

Cabernet Franc Glazed Donut 10

Fresh baked, gelato, seasonal fruit sauce, whipped cream

Ice Cream or Seasonal Gelato 8

Choose chocolate or vanilla ice cream, or locally made Niagara fruit gelato, served with fan wafer

NON-ALCOHOLIC BEVERAGES

ESPRESSO, CAPPUCCINO & SIGNATURE COFFEES

Espresso	4
Espresso Long	4
Double Espresso	6
Cappuccino	5
Café Latte	5
Mocha Cappuccino	5

FROZEN DRINKS 6

Mango, strawberry, lime, piña colada, raspberry, or banana

ADDITIONAL SELECTIONS

Hot chocolate	3.50
Freshly brewed coffee	3.50
Iced tea (sweetened or unsweetened)	3.50
Higgins & Burke Teas	3.50
English Breakfast, Decaffeinated Orange Pekoe, Earl Grey, Green or Peppermint Herbal Infusion	
Pluck Teas	3.50
Southbrook Berry Blend, After Dinner Mint, or Canadian Maple	
Evian (flat)	4.50
Assorted juice	3.50
Dasani water	3.50
Milk (white or chocolate)	3.50
Molson Excel (0.5%)	3.50
Assorted soft drinks	GLASS PITCHER
	3.50 10
Badoit (sparkling)	330 ML 750 ML
	4 7



Prices are in Canadian funds & do not include applicable tax or service fee.