



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 116th 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 9.75 PITCHER 28

Niagara College Brewery “Table Rock 1885 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.

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.

Blackburn Brewing “Old Scow Lager” (5%) Niagara Falls, ON

Brewed by the newest addition to the craft brewers circuit, Niagara's own Blackburn Brew House. The Old Scow Lager is aged almost as long as the Scow has been slipping down the Niagara river. Its easy drinking profile is smooth, crisp, balanced and while its light bodied it holds its own at 5.0% ABV. Pairs nicely with lighter plates, chicken, salmon and salads.

Collingwood “Freestyle Witbier” (4.6%) Collingwood, ON

Traditional Belgian-style wheat beer, brewed with orange peel and coriander. Full flavoured, yet light and thirst quenching. Clean, crisp and tart, a perfectly balanced bitterness rounds out this beer.

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) 10

Enjoy a sampling of four 4 oz local craft beers, from a light bodied English style ale with our commemorative “Table Rock 1885 Ale”, to the caramel and toasted malt flavours of Niagara Brewing Company's “Beer Devil IPA”.

Table Rock 1885 Ale

Old Scow Lager

Beer Devil IPA

Barn Raiser Country Ale

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 to enjoy after a day of labour-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 “Blue Mountain Light Lager” (4%) Nobelton, ON

This Light Lager is refreshing, thirst quenching and accessible to the average beer drinker. There is a low malt, and light floral hop aroma with a moderate grainy malt flavor with a well balanced dry finish.

ALSO ON TAP

PINT 9.75 PITCHER 28

Coors Light

Molson Canadian

DOMESTIC BOTTLES

7

Molson Canadian

Miller Lite

Coors Light

Molson Ultra (355ml can)

Moosehead

IMPORTED BOTTLES

8

Corona

Heineken

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

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.

White Claw (473 ml) 9.25

A sparkling hard seltzer // Black Cherry

LOCAL TALL CANS (473 ML) 9.25

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. 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.

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.

GLUTEN FREE BEER

9

The Exchange Brewery Gluten Free Saison

This Gluten-free Saison is brewed with Buckwheat. Don't worry - Buckwheat contains no gluten. Its nutty and earthy flavours blend with sweet sorghum, dark Belgian candi sugar and herbal hops for balance of sweetness while maintaining a refreshing finish.

Thornbury Premium Craft Apple Cider (5.3%) Thornbury, 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.

Collective Arts "Stranger Than Fiction" Porter (5.5%) Hamilton, ON

This is a full bodied porter with plenty of roast flavor as well as hints of molasses and chocolate. Ridiculous amounts of chocolate and pale malts, make this porter smooth and creamy but seriously drinkable. Winner of the bronze medal in the World Beer Cup in the Robust Porter category.

Bench Brewing "Ball's Falls Session IPA" (4.5%) Beamsville, ON

Session IPA is named after the historic waterfall of Ball's Falls located in the heart of beautiful twenty valley. Dry hopped for a beautiful aroma of peaches and citrus, it's highly sessionable with a soft bitterness that delivers a balanced dry finish with a hint of cedar.

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

This Refreshing Cider has aromas of elderflower, passionfruit and blueberry notes. Blueberry flavor comes from wild Nova Scotian blueberries creating a cider that is both delicate and flavoursome with a lingering blueberry finish.

Bench Brewing "Green Fields Sour Ale" (4.6%) Beamsville, ON

This hazy, dry hopped sour ale boasts bright aromas of tropical fruit. Refreshingly tart and fruity, and with low bitterness, this juicy sour ale is highly approachable and sessionable.

NIAGARA WHITE WINE

	BOTTLE	6 oz	9 oz
Jackson-Triggs, Reserve Chardonnay	38	10	14
Konzelmann, Private Reserve Chardonnay	38	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 th 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
Pondview Estates, Sauvignon Blanc	48	14	18
Ravine Vineyard's, Sand & Gravel Riesling	50	14.50	18.50
Hidden Bench, Bistro Chardonnay	60		

QUEEN VICTORIA PLACE 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
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WHITE WINE FLIGHT

Konzelmann, Private Reserve Chardonnay	Creekside, Sauv Blanc	13 th Street, Burger Blend Riesling/Pinot Grigio	Inniskillin, Pinot Grigio
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NIAGARA RED WINE

	BOTTLE	6 oz	9 oz
Jackson-Triggs, Black Reserve Cab Sauvignon/Franc	38	10	14
Peller Estates, Family Select Cabernet Merlot	38	10	14
Inniskillin, Pinot Noir	42	11.50	15.50
EastDell Estates, Black Cabernet	42	11.50	15.50
Konzelmann, Cabernet Sauvignon	44	12	16
13 th 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
Château Des Charmes, Cabernet Sauvignon	48	14	18
Strewn Vineyards, Cabernet Franc	65		
Two Sister's Vineyards, Estate Red Reserve	70		

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 th Street, Blanc De Blanc Sparkling	60		
		200 mL	1 oz
Inniskillin, Vidal Ice Wine		60	10

PREMIUM NIAGARA WINE FLIGHT (8 oz) 18

Fielding Estates, Riesling	Pondview Estates, Sauvignon Blanc
Megalomaniac, Pompous Merlot	Hernder Estates, Cabernet Franc

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

SIGNATURE COCKTAILS 9

Cucumber Cool (1 oz)

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

MAKE IT A DOUBLE: 3

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

Maple Whisky Cider 9

maple whisky, Ironwood Hard Cider, splash of lemon juice and garnished with a slice of apple

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

French “Canadian” Martini

vodka, Chambord liqueur, pineapple juice

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

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

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 Limon, 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 whisky

Bacardi white rum

Dillon's Method 95 vodka

Johnny Walker Red

Wayne Gretzky rye

Niagara Falls Craft Distiller's maple whisky

TOP SHELF 9 /oz

Crystal Head vodka

Herradura tequila

Grey Goose vodka

Spirit of York gin

Glenfiddich scotch

Hendrick's gin

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

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CRAFT SODAS & COCKTAILS 4

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ADD VODKA OR GIN: 5

Blueberry Lemonade

lemonade, sugar-free blueberry syrup, fresh blueberries, lemon wheel, mint

Lavender Lemonade

lemonade, lavender syrup, soda water, lemon wheel

Watermelon Refresh

soda water, sugar free watermelon syrup, watermelon & purple basil skewer

Peach Iced Tea

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

Raspberry Sparkler

soda water, sugar-free raspberry syrup, cucumber ribbon, fresh raspberries

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FROZEN COCKTAILS & MORE

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Daiquiris (1 oz) 9

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

Margaritas (1 oz) 9

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

Coladas (1 oz) 9

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

Blue Raspberry Lemonade Slushie (1 oz) 9

raspberry vodka, frozen lemonade, blue raspberry syrup

Raspberry Bellini (1 oz) 9

raspberry vodka, frozen raspberry mix, sparkling wine

MAKE YOUR FROZEN COCKTAIL A DOUBLE: 3

NON-ALCOHOLIC: 6

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GRAND FINALES 9 /oz

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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

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 6

strawberry, lime, piña colada, or raspberry

NON-ALCOHOLIC BEER

Partake Brewing Craft Beers (0.3%)	4.50
Pale Ale, Blonde Lager, or IPA	

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)	3.50
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
Milk (white or chocolate)	3.50
Assorted soft drinks	GLASS PITCHER
	3.50 10
Badoit (sparkling)	330 ML 750 ML
	4 7



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