

# ELEMENTS

ON THE FALLS RESTAURANT

## BAR MENU

Elements on the Falls Restaurant is recognized by the Ontario Culinary Tourism Alliance for leading the way in local food procurement, partnerships and community participation.

Feast ON is a program that certifies restaurants that are champions of Ontario food and drink. By dining at Elements on the Falls Restaurant, you help to support the many growers, producers and craftspeople that make up the province's strong food and agriculture sectors.

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

You can learn more about the Feast ON program by visiting their website at [feaston.ontarioculinary.com](http://feaston.ontarioculinary.com)

Ask your server about our selection of Niagara VQA wines, local craft beers, and the many purveyors who supply our fresh, local ingredients.



## CRAFT BEER ON TAP

9.50 /PINT

### NIAGARA PARKS VOYAGEUR ALE

4.4%

Niagara-on-the-Lake, Ontario

This traditional recipe is a light bodied, smooth drinking English style ale with a copper brown colouring, a floral roasted malt scent and a taste of rye bread and coffee. IBU 60

### NIAGARA BREWING COMPANY "BEER DEVIL IPA"

6.5%

Niagara Falls, Ontario

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 compliment its caramel-like, toasted malt flavour. IBU 62

### SILVERSMITH BREWING COMPANY "THE BLACK LAGER"

5.0%

Niagara-on-the-Lake, Ontario

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. IBU 10

### BRIMSTONE BREWING COMPANY "SINISTER MINISTER IPA"

7.5%

Ridgeway, Ontario

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. IBU 90

### STEAM WHISTLE PILSNER

5.0%

Toronto, Ontario

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. IBU 21

### NIAGARA OASTHOUSE BREWER'S "THE BARN RAISER COUNTRY ALE"

5.0%

Niagara-on-the-Lake, Ontario

A refreshing, medium-bodied American Pale Ale with bright hoppy aromatics of citrus, grapefruit, tangerine and peach. Deep golden colour, with a touch of caramel malt sweetness to balance out the hop character. Finishing clean and crisp. IBU 16

### SIDE LAUNCH BREWING COMPANY WHEAT

5.3%

Collingwood, Ontario

An authentic Bavarian style wheat beer, served unfiltered with its natural yeast and proteins. Using traditional special yeast, the beer is bursting with flavours of banana, spicy clove and citrus lemon. IBU 15

### THORNBURY VILLAGE PICK-UP TRUCK PILSNER

4.8%

Nobleton, Ontario

An authentic Czech-style pilsner, the Pick-Up Truck is brewed with 100% imported Bohemian malts, Saaz hops, and genuine Czech yeast. With a bright golden colour, this full bodied beer delivers a soft texture complimented by the perfect balance of malt and hops. IBU 40

## MORE ON TAP

9.50 /PINT

MOLSON CANADIAN COORS LIGHT

Take home an official Elements on the Falls pint glass: 5

## CRAFT TALL CANS

9

### NIAGARA BREWING COMPANY

**“HONEYMOON PEACH RADLER”** 473ML

3.5%

Niagara Falls, Ontario

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** 500ML

6.0%

Niagara-on-the-Lake, Ontario

Cold Hard Cider that is genuine strong. Niagara's flagship dry cider is crafted from 100% fresh pressed Ontario apples. Made traditionally with a dry finish, the original is a true testament to Canadian Cider.

**THORNBURY VILLAGE PREMIUM APPLE CIDER** 473ML

5.3%

Georgian Bay, Ontario

This 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 Apple Cider is naturally gluten free and vegan friendly.

### THE COLLINGWOOD BREWERY

**“ROCKWELL PILSNER”** 473ML

4.6%

Collingwood, Ontario

A refreshing golden lager inspired by the legendary pilsners of the Czech Republic, This beer has a delicate hop aroma complimented by a crisp, clean finish. It's an easy-drinking lager that forms the perfect end to your day. IBU 26

**NICKEL BROOK CAUSE & EFFECT “BLONDE ALE”** 473ML

4.7%

Burlington, Ontario

A dynamic combination of smooth malts, balanced with bright hoppiness, which create a remarkably flavourful yet easy drinking Blonde Ale. IBU 19

**LOST CRAFT “REVIVALE LAGERED ALE”** 473ML

4.8%

Toronto, Ontario

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. IBU 19

**HOP CITY “BARKING SQUIRREL AMBER LAGER”** 473ML

5.0%

Brampton, Ontario

Barking Squirrel has a distinct burnt orange colour and noble hop aroma. This amber lager is a highly drinkable—a superbly smooth balancing act of hop bitterness and roasted caramel malt sweetness. IBU 24

**CAMERON'S BREWING “COSMIC CREAM ALE”** 473ML

5.0%

Brampton, Ontario

Brewed with a cosmic blend of European hops for a fruity and floral backbone, this ale is fermented arm and then laid to rest at a cold, lagering temperature. The result is an elegant golden ale which is crisp, balanced and refreshing. IBU 26

## DOMESTIC BOTTLES

341 ML

6.95

**MOLSON CANADIAN** 5%

**COORS LIGHT** 5%

## IMPORTED BOTTLES

330 ML

7.95

**CORONA** 4%

**HEINEKEN** 5%

All prices in Canadian dollars.

Applicable tax and service fee not included.

## NIAGARA WHITE WINES

	<b>BOTTLE</b>	<b>6 oz</b>	<b>9 oz</b>
Jackson-Triggs, Reserve Chardonnay	38	10	13
Peller Estates, Family Select Chardonnay	38	10	13
Hernder Estates, Riesling	38	10	13
Legends Estate Winery, Sauvignon Blanc	38	10	13
Calamus Estate Winery, Gewürztraminer	42	11.50	14.50
Inniskillin "Niagara Series", Pinot Grigio	42	11.50	14.50
Creekside Estate, Sauvignon Blanc	44	12	15
Fielding Estate, Unoaked Chardonnay	44	12	15
Burnt Ship Bay, Pinot Grigio	48	14	17
Rockway Vineyards, Riesling	50	14.50	17.50
Colaneri Estate, Pinot Grigio	55		
Perridiso, Chardonnay	60		
Two Sisters Vineyards, Sauvignon Blanc	70		

## NIAGARA ROSÉ WINES

	<b>BOTTLE</b>	<b>6 oz</b>	<b>9 oz</b>
East Dell, Rosé	40	11	14
Malivoire, Ladybug Rosé	46	12.50	15.50

## NIAGARA ICE WINES

	<b>200 ML</b>	<b>1 oz</b>	<b>2 oz</b>
Inniskillin, Vidal	60	11	19
Reif Estates, Vidal	70	12	21
Ice Wine Shooter, Vidal (1/2 oz) (served in a dark chocolate cup)		12	

## NIAGARA SPARKLING WINES

	<b>BOTTLE</b>	<b>GLASS</b>
Inniskillin, Sparkling Cuvée	42	10
Malivoire, Bisous Sparkling Brut	58	
Peller Estates, Ice Cuveé Rosé	65	

## NIAGARA RED WINES

	BOTTLE	6 oz	9 oz
Jackson-Triggs, Cab. Franc/Cab. Sauvignon	38	10	13
Peller Estates, Family Select Cabernet Merlot	38	10	13
Chateau des Charmes, Cabernet Sauvignon	42	11.50	14.50
Niagara College, Red	42	11.50	14.50
Caroline Cellars, Baco Noir	46	12.50	15.50
Southbrook Vineyards, Gamay Noir	46	12.50	15.50
Trius, Cabernet Sauvignon	46	12.50	15.50
Creekside Estate, Iconoclast Syrah	48	14	17
Konzelmann Estates, Merlot	48	14	17
Rockway Vineyards, "David Hearn Cabernet Merlot"	50	14.50	17.50
Colaneri Estate Winery, Corposo "Ripasso Style"	55	16	19
Megalomaniac, "Pompous Red"	55	16	19
Inniskillin, "Montague Vineyard" Pinot Noir	65		
Trius, Red	65		
Pondview Estates, Cabernet Merlot Reserve	65		
Two Sisters Vineyards, "Eleventh Post"	80		

## SIGNATURE COCKTAILS

9

### MOSCOW MULE 1 oz

Wyborowa vodka, lime juice, Nickel Brook Brewing Co. ginger beer, soda water

### LONG ISLAND ICED TEA 1 oz

Long Island iced tea mix, tequila, lemon juice, Coke

### PEACH BELLINI 1 oz

A frozen blend of peach schnapps and chambord liqueur, topped with sparkling wine

### CANADIAN NIAGARA POWER PLANT 1 oz

Captain Morgan spiced rum, blue curacao, pineapple juice, Nickel Brook Brewing Co. ginger beer

### SPIKED ARNOLD 1 oz

Wyborowa vodka, lemonade, iced tea

### SUMMER SLING 1 oz

Gin, cherry brandy, pineapple juice, orange juice, lime juice, grenadine with a splash of Niagara white wine

### MOJITO 1 oz

Bacardi limon rum, simple sugar, soda water, fresh mint, lime

### NIAGARA SANGRIA 6 oz

Boone's red sangria fruit wine, assorted fruit

# ELEMENTS

ON THE FALLS RESTAURANT

<b>BLOODY CAESAR</b> 1 oz	<b>8.50</b>
Vodka, tabasco, Worcestershire, Clamato juice, spicy bean	
<b>Add a flavour mosaic skewer</b> (spicy bean, stuffed olives, peppercorn)	2
<b>Make it a double or upgrade to Crystal Head Vodka</b>	3

## MIXED DRINKS

<b>HOUSE SPIRITS</b> 1 oz	<b>6.95</b>
Wyborowa Vodka, Gibson's Rye, El Dorado White Rum, Broker's Gin, Grant's Scotch, Olmeca Tequila	
<b>Make it a double</b>	3

<b>PREMIUM SPIRITS</b> 1 oz	<b>7.95</b>
Crown Royal, Forty Creek Whisky, Chivas Scotch, Appleton Jamaican Rum, Bombay Gin, Dillon's Method 95 Vodka, Beattie's Potato Vodka, Wayne Gretzky Rye, Georgian Bay Gin, Bacardi White Rum, Jim Beam Bourbon, Jose Cuervo Gold Tequila	

<b>ULTRA PREMIUM</b> 1 oz	<b>8.95</b>
Grey Goose Vodka, Crystal Head Vodka, Woodford Reserve Bourbon, Johnnie Walker Black, Glenfiddich Single Malt Scotch, Patron Silver Tequila	

## SIGNATURE MARTINIS **9.50**

<b>CLASSIC MARTINI</b> 2 oz
Wyborowa Vodka or Broker's Gin, dry vermouth, stuffed olives

<b>PREMIUM MARTINI</b> 2 oz
Crystal Head Vodka (add \$5) or Bombay Gin (add \$3), dry vermouth, stuffed olives

<b>MANHATTAN</b> 2 oz
Gibson's Finest Whisky, sweet vermouth

<b>COSMOPOLITAN</b> 2 oz
Wyborowa Vodka, Triple Sec, lime juice, cranberry juice

<b>ILLUMINATION</b> 2 oz
Chambord, citrus vodka, lime juice

<b>TROPICAL THUNDER</b> 2 oz
Hypnotiq, Malibu Rum, cranberry juice, pineapple juice

<b>CHOCOLATE-COVERED COFFEE BEAN</b> 2 oz
Laura Secord Chocolate Creme Liqueur, vanilla vodka, espresso, milk

<b>LEMON DROP</b> 2 oz
Wyborowa Vodka, lemon juice, simple syrup

<b>FRENCH MARTINI</b> 2 oz
Wyborowa Vodka, Chambord, pineapple juice

All prices in Canadian dollars.  
Applicable tax and service fee not included.



## FROZEN DRINKS

9

### STRAWBERRY DAIQUIRI 1 oz

Rum, strawberry mix

### PIÑA COLADA 1 oz

Coconut Rum, pina colada

### CLASSIC MARGARITA (FROZEN OR ON THE ROCKS) 1 oz

Tequila, Triple Sec, margarita lime

### STRAWBERRY MARGARITA 1 oz

Tequila, Triple Sec, strawberry, margarita lime

### BLUE WATER MARGARITA 1 oz

Tequila, Blue Curacao, margarita lime

Make any cocktail a double: 3

## FROZEN MOCKTAILS

6

### VIRGIN BLENDED DRINKS

Strawberry daiquiri, piña colada, lime margarita

### SMOOTHIE

Peach

### MILKSHAKE

Chocolate, vanilla, strawberry

## COFFEE

<b>ESPRESSO</b>	4
<b>DOUBLE ESPRESSO</b>	6
<b>AMERICANO</b>	4
<b>CAFÉ LATTE</b>	5
<b>CAPPUCCINO</b>	5
<b>MOCCACHINO</b>	5
<b>ICED CAPPUCCINO</b>	6
Make it with caramel or vanilla	2

## SPECIALTY COFFEE 8.50

<b>B-52 COFFEE</b> 1 oz Wayne Gretzky Cream, Grand Marnier, Kahlua	
<b>NUTTY NIAGARA</b> 1 oz Wayne Gretzky Cream and Frangelico	
<b>DUTCH CHOCOLATE BUTTERNUT</b> 1 oz Laura Secord Chocolate Cream Liqueur, Butterscotch Schnapps, Amaretto	
<b>IRISH COFFEE</b> 1 oz Irish Whiskey, Irish Cream	
<b>SPANISH COFFEE</b> 1 oz Brandy, Kahlua	
<b>BUTTERED RUM LATTE</b> 1 oz Spiced Rum, butterscotch, café latte	

## COGNACS

<b>COURVOISIER VS</b> 1 oz	8.50
<b>REMY MARTIN VSOP</b> 1 oz	10.50

## APERITIFS 6.50

<b>TAYLOR &amp; FLADGATE PORT</b> 2 oz	
<b>HARVEYS BRISTOL CREAM SHERRY</b> 3 oz	
<b>MARTINI EXTRA DRY WHITE VERMOUTH</b> 3 oz	
<b>CINZANO ROSSO RED VERMOUTH</b> 3 oz	



## REFRESHMENTS

<b>FOUNTAIN POP</b>		3.50
Coke, Diet Coke, Coke Zero, Ginger Ale, Orange, Sprite, Root Beer, Iced Tea		
<b>JUICE</b>		3.50
Orange, Apple, Lemonade, Cranberry, Pineapple, Grapefruit, Tomato		
<b>MILK, CHOCOLATE MILK</b>		3.50
<b>HOT CHOCOLATE</b>		3.50
<b>MOLSON EXCEL (LOW-ALCOHOL BEER) 355 ML</b>		5
<b>NICKEL BROOK "NAUGHTY NICK'S" GINGER BEER 341 ML</b>		5
<b>EVIAN WATER (FLAT)</b>	330 ML	750 ML
	4	7.50
<b>BADOIT WATER (SPARKLING)</b>	330 ML	750 ML
	4	7.50
<b>COFFEE, DECAFFEINATED COFFEE</b>		3.50
<b>TEA, DECAFFEINATED TEA</b>		3.50
<b>SPECIALTY TEAS</b>		3.50
Green, English Breakfast, Chamomile, Peppermint		
<b>PLUCK TEA</b>		3.50
Earl Grey Cream, Flowering Jasmine, After Dinner Mint, Canadian Maple, Southbrook Berry Blend		



## LOCAL NIAGARA JUICES

<b>GESUNDHEIT! NIAGARA GRAPE JUICES</b>	<b>6 oz</b>	<b>750 ML</b>
Baco Noir	5	15
Vidal	5	15

## SWEET ENDINGS

<b>NIAGARA SPY APPLE BARGE</b>	12
warm cinnamon-scented apples, raisins, French vanilla ice cream, filo pastry basket, chantilly cream	
<b>MEADOW FARM MAPLE CHEESECAKE</b>	13
cinnamon graham crust, glazed spiced northern pecans, drizzled with Canadian maple syrup	
<b>WHITE CHOCOLATE CRÈME BRÛLÉE</b>	11
synergy of cream, eggs, sugar and white chocolate	
<b>RED HAVEN PEACH BUTTER TART</b>	11
blackberry gelato	
<b>DOUBLE CHOCOLATE MOUSSE</b>	12
pastel chocolate tulip cup, chocolate mousse, Laura Secord chocolate cream liqueur, raspberries, sea buckthorn berry gelato	
<b>TRIO OF GELATO WITH FRUIT</b>	10
your server will be pleased to advise daily selections	