

# Menus

## STARTERS

### CAESAR SALAD \$16

ADD GRILLED CHICKEN \$6

romaine lettuce, diced bacon, croutons, parmesan cheese, tossed in a house-made creamy garlic dressing with anchovies, and lemon

Suggested Wine Pairing: 2024 Reserve Sauvignon Blanc

### TRUFFLE FRIES \$15

crispy battered fries, served with house-made garlic aioli

Suggested Wine Pairing: 2024 Discovery Series Blanc De Franc

### ANTIPASTO BOARD \$35

selection of local Canadian cheese, Pingue family cured meats, house-made pickled vegetables served with house-made Pinot Grigio pepper jam and Riesling apple butter

Suggested Wine Pairing: 2024 Discovery Series P3

### CHEESE BOARD \$35

selection of local Canadian cheese, house-made pickled vegetables served with house-made Pinot Grigio pepper jam and Riesling apple butter

Suggested Wine Pairing: 2023 Discovery Series Gamay Noir

## DESSERTS

### WARM DATE STICKY TOFFEE \$12

served warm with house-made white chocolate Gold Vidal Icewine caramel sauce

Suggested Wine Pairing: 2023 Gold Vidal Icewine

### BLUEBERRY SCONES \$9

fresh baked blueberry scone with house-made Icewine butter and Cabernet Franc Icewine jam

Suggested Wine Pairing: 2023 Cabernet Franc Icewine

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# Menu

## MAINS

ALL MAINS SERVED WITH A CAESAR SIDE SALAD.  
SUBSTITUTE FRIES \$2 OR TRUFFLE FRIES \$4

### GRILLED VEGGIE WRAP \$20

Local vegetables with red wine roasted peppers, mushrooms, onions, beans, crisp iceberg lettuce, and tzatziki

Suggested Wine Pairing: 2022 Montague Vineyard Pinot Noir

### SMOKED SALMON BAGEL \$22

cream cheese infused with Chardonnay, arugula, fried capers, tomato, red onion on an everything bagel

Suggested Wine Pairing: 2022 Montague Vineyard Chardonnay

### BEEF DIP \$25

Traeger-smoked shaved beef (14 hours) on a french roll with provolone, caramelized onions, red wine au jus, and horseradish mayo

Suggested Wine Pairing: 2022 ILLUVIA Cabernet Franc

### NASHVILLE CHICKEN SANDWICH \$21

fried chicken thighs, pickles, mayo infused with white wine, and coleslaw on a brioche bun

Suggested Wine Pairing: 2024 Reserve Riesling

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PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS BEFORE ORDERING.  
20% AUTO-GRATUITY APPLIES TO GROUPS OF SIX OR MORE PEOPLE.