The Waring House

Wine Menu

The Waring House
Restaurant, Inn, Conference Centre, & Cookery School
**Sparkling Wines & Champagne**

**Pixie Vidal Riesling, Rosehall Run (PEC) - $45**  
Bright salmon colour. On the nose this wine shows lovely citrus and delicious peach characters; on the palate it is barry off-dry, peach, apricot, tangerine tree fruit and lively refreshing acidity throughout the palate.

**Whitecap, Hinterland Wine Co (PEC) - $46**  
Named after the whitecaps of Lake Ontario this is a very fresh, aromatic and flavourful sparkling wine with peach and tropical fruit on the nose and balanced acidity on the palate.

**Cuvée Janine Huff, Huff Estates (PEC) - $53**  
Dressed in pristine peach, this bubbly exudes aromas of red apple peel, strawberry compote and a hint of rose petal carrying through to a palate of candied apple and white floral blossom.

**Cuvée Peter F. Huff, Huff Estates (PEC) - $66**  
Exceptional limestone minerality, with toast, citrus, apple and mango with additional layers of herbs and bitters. Complex and ageable.

**Henkell Trocken, Germany - $38**  
Pale straw colour, medium sparkle; lemon and fruit aroma. A light body with a soft round fruit flavour.

**Val d'Oca Prosecco, DOCG, Italy - $43**  
Pale yellow colour, up front floral aromas with spicy, Muscat notes, fruity spicy flavours with a tangy finish.

**Veuve Clicquot Brut Champagne, France - $115**  
Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

**Rosé**

**Just One Rose, Rosehall Run (PEC) - $34**  
Medium bodied, soft rose petal aromas, on the palate there are fresh mixed red berry flavours with bright acidity and hints of white pepper on the finish, complex and refreshing.

**Patio Reserve Rosé, Karlo Estates (PEC) - $34**  
A blend of 94% Vidal Blanc and 6% Malbec (or as the winemaker affectionately calls it “Vidalbec”) makes for a beautiful dry rosé.

**Rosé, Hillier Creek (PEC) - $34**  
Fruity aromas of strawberries compliment the crisp pink grapefruit flavour of this vibrant rosé.

**Jacob’s Creek Moscato Rosé, Australia—$32**  
Clear, pale pink colour; candied fruit aromas with citrus and honeysuckle notes; sweet and fruity with a medium finish.

**White Wine**

**Chardonnay, Black Prince (PEC) - $40**  
Light wheat colour, peach nose with a taste tease of Empire Apple, long fruit finish.

**King’s Knight Riesling, Black Prince (PEC) - $40**  
Fruity but delicate. Heather, honey and ripe peach nose with fresh citrus and zesty honey taste.

**“Off-Dry” Riesling, Huff Estates (PEC) - $34**  
A perennial best seller. A fresh spirited nose revealing a deep-squeezed drizzle of lime over slices of passion fruit and guava.

**Pinot Gris, Harwood Estates, (PEC) - $45**  
Provides with a lovely peach hue as a result of a short stay on skins prior to pressing. Notes of honeysuckle and apple blossom grace the nose and playfully hint at what is to come. The palate is full of ripe orchard stone fruit, fresh Honeycrisp Apple and juicy star fruit.

**Riesling, Hillier Creek (PEC) - $45**  
This slightly sweet Riesling features subtle aromas and flavours of ripe pear and citrus with a hint of the minerality toned characteristics of the variety.
Niagara Chardonnay, Karlo Estates (PEC) - $47
This Chardonnay has a nose of ripe peach, passion fruit and pomegranate. It has an exotic caramel richness and subtle notes of fragrant white flowers.

Lake on the Mountain Riesling, Karlo Estates (PEC) - $50
A dry wine with honeysuckle, white lily and intense citrus pear nose with elements of flint. A touch of upfront sweetness gives way to a mouth-watering key lime, crab apples and melons. A back bone of steely minerality leads to a lingering finish.

Chardonnay, Huff Estates (PEC) - $50
A mega-pixel definition of preserved lemon, spiced pear and honey-scented apple wedges. The palate unveils a delicately balanced mouthful of dry-edged orchard fruit, an affirming minerality and a distinct lees creaminess.

Chardonnay, Closson Chase (PEC) - $65
This Chardonnay uses less ripe fruit and less oak to create a very classy, less powerful more elegant wine. It shows pear, lemon and apple fruit with a nutty and mineral tone with a well integrated oak spice and vanilla.

County Chardonnay, Norman Hardie (PEC) - $79
On the nose there are classic notes of fresh oyster and brioche. The palate exudes beautiful lemon, lime, citrus freshness and an unmistakable mineral finish.

Aveleda Vinho Verde, Portugal - $27
Pale lemon coloured with fresh aromas of ripe apple and pear. Harmonious on the palate with crisp acidity and bright flavours.

 Jacob’s Creek Moscato, Australia - $29
This aromatic and lightly bubbly wine is brimming with ripe grape, Lychee, tropical fruit, floral and citrus aromas.

Toasted Head Chardonnay, USA - $42
Toasted head means the whole barrel was toasted giving the wines more intense smoky flavours. This wine has apricot, tropical fruit grilled pecan and smoky apple-cinnamon flavours.

Villa Maria Sauvignon Blanc, New Zealand - $42
Pale straw colour. Intense aromas of gooseberry, lime grass and asparagus. Dry medium bodied, crisp acidity and flavours of bell pepper, gooseberry citrus. Clean crisp finish.

Santa Margherita Pinot Grigio, Italy - $46
With its straw yellow color, clean intense aroma, and dry golden apple taste, this signature Pinot Grigio is full of authentic, flavourful personality.

Featherstone Chardonnay, Niagara - $49
This Chardonnay shows notes of smoked wood and pine cone, crème brûlée, pineapple, Golden Russet Apple and yellow plum.

Bonterra “Organic” Chardonnay, USA - $49
An initial impression of rich, buttery cream quickly turns to aromas of honey and lightly toasted almonds, followed by tropical aromas of pineapple, citrusy lemon and crème brûlée.

La Chablisienne Les Venerables, France - $54
Old vines (vieilles vignes) produce less fruit, so the wines are more concentrated and flavourful. This classic, steely Chablis features aromas of sweet apple, mineral and citrus.

**Red Wine**

Baco Noir Reserve, Sandbanks Winery (PEC) - $44
Intense fruit with notes of blackberry and chocolate. Aged in a toasted oak barrel for a year longer, this classic is a favourite.

Pinot Noir, Rosehall Run (PEC) - $45
Luscious red berries and delicate floral notes on the palate including concentrated raspberry, cherry and strawberry with lively acidity followed by hints of sweet toasty oak and light smoky characters, long and lingering finish.

Cabernet Franc, Black Prince (PEC) - $46
Fruit forward, red berries and a subtle earthiness, soft & balanced oak treatment. Raspberry & dark plum vanilla flavours.

Cabernet Franc, Sugarbush Vineyards (PEC) - $47
Raspberry and hints of leather followed by juicy acidity showcasing red berry and plum. Firm yet forgiving tannins with a smooth mouth-feel.
South Bay Merlot, Huff Estates (PEC) - $53
Behold a generous mouth-feel of woodland fruit nestled over earthy notes with a tannic weave that will unfurl with bottle age.

Estate Grown Pinot Noir, Karlo Estates (PEC) - $85
A deeper, darker more full bodied pinot with notes of black cherry, black tea leaf and cigar box on the nose. This structured, complex wine has flavours of cranberry, cassis, dried cloves and dark chocolate.

Trapiche Malbec, Argentina - $29
Bright ruby colour, jammy cherry aromas with mocha hints. Medium bodied with bright acidity and cherry, mint and leather flavours on a medium finish.

Antinori Péppoli Chianti Classico, Italy - $45
A food friendly Chianti Classico made on the historic Péppoli Estate, whose vineyards date back to the middle ages. Features cherry, currant, leather and herbal notes.

Jester Shiraz, Australia - $51
A blockbuster with notes of chocolate, cherry, blackberry, coffee bean and a hint of oak.

7 Deadly Zins, USA - $52
Zinfully delicious Cali Zinfandel that features all you are looking for in the state’s classic variety. The aromas suggest hickory smoke, black cherry, vanilla and spice cupboard. A rich fruity wine.

Earth Resplendent Pinot Noir, USA - $58
Pale ruby colour with aromas of black cherry, plum, plum, smoke and spice. Extra dry medium body, flavours of earth, tart cherry, wood smoke and spice with a bright finish.

Batasiolo Barolo, Italy - $59
Garnet red colour with plum and cherry aromas and flavours with hints of violets, tar, licorice, earth and spice. Dry, medium to full bodied with an excellent balance of fruits and tannins.

Châteauneuf-du-Pape, France - $74
Christmas spice, raspberry, crushed flowers and hints of mint all emerge from this elegant, yet ripe textured and forward wine.

Château Pipeau, France - $75
A wine with expressive fruit, an opulent nose of red berries, roundness on the palate, with good length and a harmonious and elegant finish.

Masi Costasera Amarone, Italy - $85

**Dessert Wines and Port (2oz)**

First Frost, Huff Estates (PEC) - $9
Boasting a pale straw demeanour, this light dessert wine offers aromas of white peach and apricot drizzled with lime.

Prince Edward Ice Cider (PEC) - $12
Hints of caramel and crème brûlée half the sweetness of an icewine.

Gewürztraminer, Karlo Estates (PEC) - $12
This fortified Gewürztraminer has a nose reminiscent of fresh tangerine and roses with hints of lychee

Van Alstine Red Port, Karlo Estates (PEC) - $12
This 8th vintage has spicy black berries and cassis dominate on the nose with stewed cherries and dark chocolate.

Zombory Pince Late Harvest, Hungary - $9
Spicy, honeyed, intense apple purée with some caramel notes.
Wines by the Glass

Val d'Oca Prosecco, Italy  
6oz $10   9oz $15   Bottle $43  
Pale yellow colour, up front floral aromas with spicy, Muscat notes, fruity spicy flavours with a tangy finish.

Just One Rose, Rosehall Run (PEC)  
6oz $8   9oz $12   Bottle $34  
Medium bodied, soft rose petal aromas, on the palate there are fresh mixed red berry flavours with bright acidity and hints of white pepper on the finish, complex and refreshing.

Patio Reserve Rosé, Karlo Estates (PEC)  
6oz $8   9oz $12   Bottle $34  
A blend of 94% Vidal Blanc and 6% Malbec (or as the winemaker affectionately calls it “Vidalbec”) makes for a beautiful dry rosé.

Folonari Pinot Grigio, Italy  
6oz $9   9oz $13   Bottle N/A  
Light lemon straw colour, dry and light bodied with citrus apple and light spicy floral notes.

King’s Knight Riesling, Black Prince (PEC)  
6oz $10   9oz $15   Bottle $40  
Fruity but delicate. Heather, honey and ripe peach nose with fresh citrus and zesty honey taste.

Chardonnay, Huff Estates (PEC)  
6oz $12   9oz $18   Bottle $50  
A mega-pixel definition of preserved lemon, spiced pear and honey-scented apple wedges. The palate unveils a delicately balanced mouthful of dry-edged orchard fruit, an affirming minerality and a distinct lees creaminess.

Toasted Head Chardonnay, USA  
6oz $10   9oz $15   Bottle $42  
Toasted head means the whole barrel was toasted giving the wines more intense smoky flavours. This wine has apricot, tropical fruit grilled pecan and smoky apple-cinnamon flavours.

Villa Maria Sauvignon Blanc, New Zealand  
6oz $10   9oz $15   Bottle $42  
Pale straw colour. Intense aromas of gooseberry, lime grass and asparagus. Dry medium bodied, crisp acidity and flavours of bell pepper, gooseberry citrus. Clean crisp finish.

Folonari Valpolicella, Italy  
6oz $9   9oz $13   Bottle N/A  
Ruby red colour; light cherry and spices aromas; light bodied with soft berry flavours.

Baco Noir Reserve, Sandbanks Winery (PEC)  
6oz $10   9oz $15   Bottle $44  
Intense fruit with notes of blackberry and chocolate. Aged in a toasted oak barrel for a year longer, this classic is a favourite.

Pinot Noir, Rosehall Run (PEC)  
6oz $11   9oz $16   Bottle $45  
Luscious red berries and delicate floral notes on the palate including concentrated raspberry, cherry and strawberry with lively acidity followed by hints of sweet toasty oak and light smoky characters, long and lingering finish.

Trapiche Malbec, Argentina  
6oz $7   9oz $10   Bottle $29  
Bright ruby colour, jammy cherry aromas with mocha hints. Medium bodied with bright acidity and cherry, mint and leather flavours on a medium finish.

Jester Shiraz, Australia  
6oz $12   9oz $18   Bottle $51  
A blockbuster with notes of chocolate, cherry, blackberry, coffee bean and a hint of oak.
Cocktails

Sunset Surfer - $6
1/2 oz Coconut Rum, 1/2 oz Jagermeister, Pineapple Juice.

The Mexican Paralyser - $6
1/3 oz Vodka, 1/3 oz Tequila, 1/3 oz Kahlua, Milk, Coke.

The Bee Hive - $6
1 oz Whiskey, Honey, 8 oz Unsweetened Iced Tea.

Tequila Julep - $6
1 oz Tequila, Fresh Squeezed Lime, OJ, Mint leaf Garnish.

Kermit the Frog - $6
1/2 oz Baileys, 1/2 oz Crème de Menthe, Milk.

The Twisted Chocolate - $6
1/2 oz Dark Créme de Cacao, 1/2 oz Vodka, Milk, Coke.

The Bermuda Triangle - $6
1/2 oz Spiced Rum, 1/2 oz Peach Schnapps, OJ.

Banana Split - $6
1/3 oz Vodka, 1/3 oz Banana Liqueur, 1/3 oz Créme de Cacao, splash of Strawberry Puree.

The Summer Smash Up - $8.25
1 1/2 oz Makers Mark, 1/2 oz Cointreau, 1/2 oz OJ, dash of Grenadine.

The Sour Patch Soho - $8.25
1 oz Soho, 1 oz Red Sours, 1 oz Soda.

The Dunes Day Martini - $8.25
1 oz Blue Curacao, 1 oz Orange Vodka, 1 oz OJ.

Martinis

Monkey’s Lunch - $8.25
1 oz Kahlua, 1 oz Banana Liqueur, 1 oz Milk.

The Barley Room Cappuccino - $8.25
1 oz Vodka, 1 oz Kahlua, 1 oz Espresso.

The Bikini Martini - $8.25
1 oz Coconut Rum, 1 oz Vodka, 1 oz Pineapple, dash of Grenadine.

Specialty Coffee

Sandbanks - Kahlua, Grand Marnier, Cognac - $6.20 (1 oz)

B-52 - Kahlua, Baileys, Grand Marnier - $6.20 (1 oz)

Brazilian - Kahlua - $6.20 (1 oz)

Bailey - Irish Cream - $6.20 (1 oz)

Café Diable - Brandy, Grand Marnier, Sambucca - $6.20 (1 oz)

Canadian - Rye, Amaretto - $6.20 (1 oz)

Duchess - Triple Sec, Tia Maria, Galliano - $6.20 (1 oz)

Irish - Irish Whiskey, Irish Mist - $6.20 (1 oz)

Greek - Brandy, Sambucca - $6.20 (1 oz)

Monk’s - Amaretto, Grand Marnier, Frangelico, Dark Créme de Cacao - $6.20 (1 oz)

Monte Cristo - Grand Marnier, Kahlua - $6.20 (1 oz)

Café Espresso

Ristretto - $4.59
Classic 3/4 oz original espresso.

The Americano - $4.79
A great way to enjoy a regular strength cup of coffee, a shot of espresso and fill the rest of the 6 ounce cup with hot water.

Macchiato - $4.59
Espresso marked with a small amount of foamed milk dabbed on top with a spoon.

Cappuccino - $4.79
Espresso with steamed milk and mixed with foam.

The Café Latte - $4.79
Single shot espresso mixed with steamed milk and topped with foam.

Café Mocha - $4.79
Coffee and hot chocolate.