

SHAREABLES MENU

CAESAR SALAD | 16

Crisp romaine lettuce, double-smoked bacon, seasoned croutons and our very own house-made dressing.

RASPBERRY SPINACH SALAD | 17

Goat cheese, candied walnuts, tangerines, cucumber and house-made raspberry vinaigrette.

ROASTED TOMATO & WHIPPED FETA | 16

Roasted tomatoes, whipped Feta, sliced almonds on top of a sourdough baguette.

HOUSE-MADE DIPS | 15

Two of our house-made dips, Spicy Feta & Tzatziki and a Smoked Eggplant Hummus. Served side by side with warm pita points.

SHRIMP TOAST | 20

Jumbo Pacific white shrimp sauteed with Calabrian Nduja sausage and local Niagara honey coated almonds on artisan crostini.

PORK DUMPLINGS | 18

Pan-seared asian pork dumplings with kimchi, fresh hand-picked cilantro and crispy shallots.

LOUNGE SIX NACHOS | 25

Cheddar and Mozzarella cheeses, tomatoes, green onions, black olives, green peppers, jalapenos. Guacamole, salsa and sour cream to dip.
Add Smoked Chicken | 6

STEAK CHIMICHURRI CROSTINIS | 24

Sliced petit beef filet on toasted baguette bread, chimichurri sauce and pico relish.

CHARCUTERIE BOARD - BENTO BOX STYLE 2 PPL | 28

Features assorted artisanal cured meats, Ontario cheeses, olives, chef-inspired pickled vegetables, house-made chutney, crackers and crusty bread..

STUFFED BELGIUM ENDIVE | 15

Blue cheese dressing, spicy pecans and pears.

GUACAMOLE POACHED EGG TOAST | 18

House-made guacamole, pickled onions, sliced cucumbers, fresh cilantro and a poached egg on top.

DUCK LOLLIPOPS | 16

Roasted Duck confit lollipops with a blueberry balsamic glaze.

FETA BRUSCHETTA FLATBREAD | 14

Our house-made flatbread dough baked to perfection and topped with vine ripened tomatoes, briny Feta cheese, and olive oil. Drizzled with balsamic glaze and pesto oil.

SMOKED CHICKEN FLATBREAD | 18

House-smoked pulled chicken, Sun-dried tomato pesto, marinated Portobello mushrooms, caramelized onions, Goat cheese crumble and green onions.

HAND-STRETCHED PIZZA

Our fresh house-made pizza is perfect for two! Choose from these amazing combinations:

TRADITIONAL PIZZA | 17

Cup & Char pepperoni and Mozzarella cheese.

THE DANTE | 19

Artisanal spicy salami and hot peppers with Grana Padano cheese and fresh picked basil.

WILD MUSHROOM | 16

Assorted forest mushrooms, caramelized sweet onions, fresh pesto and arugula.

WHITE WINE

Reif Reserve, Gewurztraminer, Niagara 9oz 19 BTL 55

Inniskillin, Pinot Grigio, Niagara 9oz 16 BTL 49

St. Francis, Chardonnay, California 9oz 19 BTL 55

Ostin's VQA, Chardonnay, Niagara 9oz 12 BTL 34

Ostin's VQA, Riesling, Niagara 9oz 12 BTL 34

SPARKLING & ROSÉ

Ruffino Sparkling Rosé, Prosecco, Italy 6oz 13 BTL 49

Bella Terra Sparkling Rosé, Niagara 6oz 14 BTL 55

Saintly Rosé, Niagara 9oz 15 BTL 39

Please ask your server for other wines that may be available.

CRAFT BEERS

Ask your server about any special or feature beers as they change.

Delirium Tremens (Belgium Gold Ale) 330 ML 9

FruLi Strawberry (Belgium Wheat) 330 ML 9

Mongozo Premium (Belgium Pilsner - Gluten Friendly) 330 ML 9

Cold Break Vine Theory (Niagara Brut IPA) 750 ML 29

Cold Break Endless Summer (Niagara Sour) 473 ML 9

Cold Break Sublime Hazy (Niagara IPA) 473 ML 8

Collective Arts Ransack The Universe (Niagara IPA) 473 ML 8

Taps Brewing Sundress Wit (Niagara Belgium Style Wit) 473 ML 9

Bench Tart & Juicy (Niagara Sour Ale) 473 ML 8

Daura Damm (Spanish Lager - Gluten Friendly) 330 ML 8

RED WINE

Tom Gore, Cab. Sauvignon, California 9oz 19 BTL 55

Piccini Chianti, Italy, Tuscany 9oz 16 BTL 49

Illicit, Cab. Sauvignon, California 9oz 19 BTL 55

Ostin's VQA, Merlot, Niagara 9oz 12 BTL 34

Ostin's VQA, Cab. Merlot, Niagara 9oz 12 BTL 34

THE BASIC BEERS 330 ML 8

A selection of basic beers by the bottle. Ask your server about our current rotation.

CIDERS, COOLERS & SELTZERS

Other selections may be available.

Smirnoff Coolers (Peach, Light Original, Light Raspberry) 330 ML 7.5

White Claw Seltzer (Black Cherry) 355 ML 7.5

Thornbury Ciders (Gluten-Friendly) 473 ML 9

RAILS

Lounge Six Standard Rail 7.5 | Premium Rail 9

LUXURY RAILS

Jack Daniels Single Barrel 11

Woodford Reserve 13

Glenfiddich 18yr | 21yr 19 | 41

Flor de Cana 12yr 12

Belvedere Pure 12

Casamigos Blanco | Reposado | Anejo 12 | 13 | 14

Grand Maya Ultra Aged Ex. Anejo 24

Clase Azul Reposado 28

LIGHT & REFRESHING 2oz 15

LOUNGE SIX LEMONADE

Empress 1908 Gin, St. Germain Elderflower Liqueur, Simple Syrup & Fever Tree Lemonade Tonic.

VODKA CHERRY LIMEADE

Vodka, Craft Cherry Syrup & 7Up

THE PEPPERED CUCUMBER LIME

Tito's Handmade Vodka, Pepper Infused Cucumber Syrup, Fresh Lime Juice & Lemonade

LOUNGE SIX RANCH WATER

Tequila, Cointreau & Soda Water

MOJITO MUDDLES 2oz 16

Our mojito's are all made fresh with quality ingredients. Choose from these amazing refreshing flavours:

- | | |
|------------------|-------------------|
| PINEAPPLE | STRAWBERRY |
| PEACH | RASPBERRY |
| MANGO | BLUEBERRY |

MARGARITA MADNESS 2oz 16

Our refreshing margaritas are made over ice with fresh juices and bar-made fruit purées, available in a variety of flavours:

- | | |
|------------------|-------------------|
| PINEAPPLE | STRAWBERRY |
| PEACH | RASPBERRY |
| MANGO | BLUEBERRY |

SUMMER SIGNATURES 2oz 17

DRAGONFRUIT PALOMA

Tequila, Simple Syrup, Lime Juice, Grapefruit Juice & Dragonfruit Syrup. Topped with 7Up.

SOUTHERN PEACH TEA

Bourbon, Peach Purée & Iced T.

BLUE MOUNTAIN SHANDY

Fresh Canteloupe Syrup, Lemon Juice, Simple Syrup. Topped with Thornbury Blue Mountain Lager.

PINA COLADA SANGRIA

Coconut Rum, Sparkling Wine, Chopped Pineapple, & Marachino Cherries. Topped with Soda Water.

STRAWBERRY BEES KNEES

Gin, Fresh Lemon Juice, Honey Syrup and Strawberry Syrup with Fresh Muddled Strawberries.

MAI TAI

Tropical Hawaiian Syrup, White Rum, Amaretto, Pineapple & Passionfruit Juices, Lime Juice. Topped with Gosling's Dark Rum.

TROPICAL GUAVA LIME

Flor de Cana 12yr, Simple Syrup, Lime Juice & Guava Juice.

LOUNGE SIX

The perfect space to host your private event or group.

Contact our sales team to make your event one to remember!

sales@honhotels.com

