

# *The Coach House Café by Erik Peacock*

## *Small Plates*

torn tomato, chili, fennel seed, olive oil crostini	6
warm marinated olives, chili, orange zest	5
coach house tomato soup, goat's cheese, bacon, herb crouton, sunflower oil	9
tempura halibut taco - salsa verde, jalapeño, baby tomato, coriander seedling	6

## *Sharing Plates*

wellington chicken liver pate, seasonal chutney, cranberry crostini	12
falafel - beet hummus, cucumber, citrus yoghurt	14
heirloom tomato salad - marinated bocconcini, avocado, pumpkin seed	15
the coach house plate – a daily selection of niagara's best	20
<i>please ask your server for details</i>	

## *Sandwiches*

cuban - cured pork, gruyere, preserved lemon, mustard, pickles	15
shrimp & lobster roll – citrus mayo, cucumber, soft hoagie	17
toasted tomato – local tomatoes, whipped lemon ricotta, rye	15
bacon grilled cheese – cheddar, bacon onion jam, sourdough	14

*For parties of 6 or more there is an automatic 18% gratuity added to the bill.*

## *Vineyard + Winery Tours*

Time: 1:30 daily, May long weekend (Victoria Day) through to the end of October.  
Cost: \$10 inclusive per person. All tours start and finish in the winery tasting room.

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## *White Wine*

	<i>glass</i>	<i>bottle</i>
2014, Chardonnay	7.25	30
2014, Chardonnay Estate	9.50	40
2013, Family Tree White	8.50	36
2015, Riesling	7.25	30
2014, Sauvignon Blanc	7.25	30
2014, Sibling Rivalry White	6.50	28

## *Red Wine*

2014, Cabernet-Merlot	7.25	30
2013, Family Tree Red	9	38
2013, Pinot Noir	8	34
2015, Baco	7.25	30
2014, Sibling Rivalry Red	6.50	28

## *Sparkling + Rosé*

2015, Rosé	7.25	30
Cuvée Catharine Rosé Brut	14	6
Cuvée Catharine Brut	14	60

Any bottle of Henry of Pelham wine can be purchased in the wine store and enjoyed on the patio at The Coach House. A \$20 corkage fee will be applied to your bill.

## *Beverages*

House Made Ice Tea	2.50
Pop	2.50
Grape Juice	3.50
Coffee	2.50
Tea	2.50