



Thank you for taking an interest in our wine program. Even after eighty years, our wine program, like our restaurant, is still a work in progress. Reflecting our kitchen's philosophies, we strive to offer a constantly evolving selection of wine - from artisan producers who understand stewardship and clean farming - which are food friendly and offer great value for money. It's been a real treat putting this list together, and I hope you get as much enjoyment drinking from it!

While we offer an exciting selection of international wines spanning from the cool coastal areas of California to the warm plains of eastern Austria, Ontario wines are, and will always be, our main focus. We are so fortunate to be located in region where world-class wines are being produced just minutes away. Proudly, the restaurant offers library selections from some of Canada's top producers. We also take great pride in offering beer from some of Ontario's top craft breweries.

We would be honored to assist you in your selection.

James Treadwell, Sommelier-Owner

A quick note on the wine list. Now and again, you will see the following symbol - (). This denotes a wine which shows atypical varietal or regional character or is just, simply, "different". Wine geeks rejoice!*

Beers & Ciders

Draft(12 oz - \$5.50; 20 oz \$8.50)

Pale Ale "Barnraiser", Oast House (*Niagara-on-the-Lake*)

Black Lager Silversmith (*Niagara-on-the-Lake*)

Bavarian Wheat Silversmith (*Niagara-On-the-Lake*)

Toasted Walnut Bourbon Brown Ale Oast House (*Niagara-on-the-Lake*)

Bottle

IPA "Ransack the Universe", Collective Arts (*Burlington*)-**5.50-**

Pilsner, Steamwhistle (*Toronto*)-**5.50-**

Blond Ale (Citrus-Infused) "Saint of Circumstance", Collective Arts (*Burlington*)-**5.50-**

Lager "All Natural Blonde", Amsterdam (*Toronto*)-**5.50-**

IPA "Boneshaker", Amsterdam (*Toronto*) -**6-**

Cider

Cider "Heritage Dry", West Avenue 500ml (*Toronto*)-**12.5-**

Cider, Pommies 355ml (*Caledon*)-**8-**

Cider, Pommies (Pear), 355ml (*Caledon*)-**8-**

Cocktails

Queen Street Refresher (no. 4) -16-

Local Sparkling Wine, Dillon's Gin, St. Germain Elderflower Liqueur, Grapefruit

Niagara Stonewall -12-

Vanilla infused rum, local apple cider, ginger beer with muddled fresh ginger garnished with an apple slice

Treadwell Caesar -12-

Basil & Garlic house infused Dillons Vodka, Dillon's Angelica Bitters, Tobasco, Worcestershire, Clamato, topped with olives

Warm Pear Cider -10-

Collingwood Rye, Galliano, Warm Pear juice & fresh grated nutmeg

White Wines & Sparkling by the Glass

	3oz	6oz	Bottle
Sparkling Rosé, Fielding , VQA Niagara Peninsula NV	8	16	63
Riesling "Picone Vineyard" Charles Baker , VQA Vinemount Ridge 2013	9	17	65
Chardonnay "Mineralité", Bachelor , VQA Niagara Peninsula 2012	7	13	53
Chardonnay "Rebel", 16 Mile Cellars , VQA Niagara Peninsula 2011	6	11	43
Viognier The Good Earth , VQA Lincoln Lakeshore 2013	7	13	53
Savagnin Big Head , VQA St. Davids Bench 2014	8	16	63
Sauvignon Blanc "Vintners Private Reserve" Peninsula Ridge , VQA Niagara Peninsula 2013	7	14	55

All wines by the glass at Treadwell are served in Schott Zwiesel glassware

Rosé & Red Wines by the Glass

		3oz	6oz	Bottle
Rosé (<i>Cabernet Franc</i>)	Stratus , VQA Niagara-on-the-Lake 2014	8	16	62
Pinot Noir	"Black Label" The Farm , VQA Niagara Peninsula 2013	8	16	62
Pinot Noir	"Queenston Road" 2027 Cellars , VQA St.Davids Bench 2012	8	16	62
Gamay Noir	North Shore Project , VQA Niagara Peninsula 2014	7	14	54
Meritage (<i>Merlot, Cabernet Sauvignon</i>)	"Stouck Vineyard" Malivoire , VQA Lincoln Lakeshore 2012	9	18	72
Cabernet Franc	"Bella Terra" Pondview , VQA Four Mile Creek 2012	9	17	65
Tempranillo	Rioja Crianza, Bodega Moraza , Rioja (Spain) 2013	7	14	55

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