

SHAREABLES MENU

Caesar Salad – De-constructed: \$14
Romaine leaves, double smoked bacon, house-made Caesar dressing and shaved Grana Padano cheese.

Blistered Shishito Peppers \$14
Fresh shishito peppers pan seared and tossed in a chili maple vinegar with crispy shallots, finished with sea salt.

Wild Mushroom Toast \$16
Artisan focaccia toast with an assortment of wild mushrooms and a Jim Beam Bourbon whiskey cream, topped with a warm sunny side quail egg and aged gouda.

Pork Dumplings \$16
Pan seared asian pork dumplings with kimchi, fresh hand-picked cilantro and crispy shallots.

Shrimp Crostini \$18
Jumbo Pacific white shrimp sautéed with Calabrian nduja sausage and local Niagara honey coated almonds on artisan crostini.

Smashed Avocado & Tomato Flatbread \$22
Fresh avocados smashed and tossed with blistered heirloom cherry tomatoes, fresh ricotta, chili & olive oil and spread on our rosemary focaccia.

Hoisin Steak Skewers \$24
Tender hoisin marinated top sirloin skewers seared to perfection and served with a warm sweet & spicy piri piri sauce.

Lounge Six Nachos \$20
Tender chicken breast, creamy cheddar & jack cheeses, our house made green enchilada sauce, refried beans, jalapeños, sour cream and an avocado lime salsa.

Charcuterie Board-Bento Box Style For 2 \$24
Includes a variety of local and import cheeses, artisanal cured meats, house-pickled vegetables, olives, fruit and seasonal fresh compotes and spreads.

Burrata \$26
Fresh burrata served with ripe heirloom tomatoes, pesto oil and sea salt with rosemary focaccia toast.

Feta Bruschetta Flatbread \$15
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.

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.

Salami & Peppers \$19
Artisanal salami and hot peppers with Grana Padano cheese and fresh picked basil.

Wild Mushroom \$18
Assorted forest mushrooms, caramelized sweet onions, fresh pesto and arugula.

WHITE WINE

Reif Reserve, Gewurztraminer, Niagara 9oz **\$18** BTL **\$61**

Inniskillin, Pinot Grigio, Niagara 9oz **\$16** BTL **\$49**

St. Francis, Chardonnay, California 9oz **\$18** BTL **\$61**

Ostin's VQA, Chardonnay, Niagara 9oz **\$11** BTL **\$31**

Ostin's VQA, Riesling, Niagara 9oz **\$11** BTL **\$31**

SPARKLING & ROSÉ

Ruffino Sparkling Rosé, Prosecco, Italy 6oz **\$13** BTL **\$49**

Saintly Rosé, Niagara 6oz **\$12** 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 (Belgian Gold Ale) 330 ML **\$9**

Fruli Strawberry (Belgian Wheat) 330 ML **\$9**

Mongozo Premium (Belgian Pilsner) 330 ML **\$9**

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

Cold Break Endless Summer (Niagara Sour) 473 ML **\$9**

Fairweather Beki (Hamilton Lemon Sour) 473 ML **\$11**

Tap Brewing Sundress Wit (Niagara Belgian Style Wit) 473 ML **\$9**

Daura Damm (Spanish Lager - Gluten-Free) 330 ML **\$8**

RED WINE

Tom Gore Cabernet, Sauvignon, California 9oz **\$16** BTL **\$49**

Piccini Chianti, Italy, Tuscany 9oz **\$16** BTL **\$49**

The Magician, Shiraz/Pinot Noir, Niagara 9oz **\$18** BTL **\$61**

Ostin's VQA, Merlot, Niagara 9oz **\$11** BTL **\$31**

Ostin's VQA, Cabernet Merlot, Niagara 9oz **\$11** BTL **\$31**

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.

Landshark Seltzers 355 ML **\$7**
(Lemon Lime, Passionfruit Strawberry or Pineapple Mango)

White Claw Seltzers 355 ML **\$7**
(Mango or Black Cherry)

Ciders:

Brunch Strawberry or Mimosa 473 ML **\$8.5**

Thornbury Ciders (Gluten-Free) 473 ML **\$8**

RAILS

Lounge Six Standard Rail **\$7** | Premium Rail **\$10**

LUXURY RAILS

Jack Daniels Single Barrel **\$11**

Woodford Reserve **\$13**

Glenfiddich 18 year **\$19**

Glenfiddich 21 year **\$41**

Flor de Cana 12 year **\$11**

Belvedere Pure **\$12**

Seven Crofts Handcrafted Gin **\$12**

Hendricks Orbium Limited **\$12**

Casamigos Blanco **\$12**

Don Julio Blanco **\$12**

Casamigos Anejo **\$14**

Don Julio Reposado **\$14**

Grand Mayan Ultra Aged Ex. Anjeo **\$24**

Clase Azul **\$28**

LIGHT & REFRESHING 1.5 oz —

Lounge Six Lemonade \$16

Empress 1908 gin, St. Germain elderflower liqueur, simple syrup and Fever Tree lemonade tonic.

Lychee Martini \$18

Your choice of Grey Goose vodka or Tanqueray 10 gin and bar-made lychee syrup.

Peach Paloma \$17

Fresh squeezed lime juice, bar-made peach purée, silver tequila and grapefruit juice.

Cherry Spritz \$16

Kettle One vodka, maraschino liqueur, and Ostin's sparkling wine.

SUMMER SIGNATURES 1.5 oz \$17

Strawberry Bees Knees

Gin, fresh lemon juice, honey syrup and strawberry syrup with fresh muddled strawberries.

Cloud "Six"

This is also referred to as the "dirty shirley" with Chambord liqueur, and Spirit of York craft vodka.

French Kiss

Featuring gin, St. Germain liqueur, Aperol, fresh lemon juice and topped with Ruffino sparkling rosé prosecco.

The Love Affair

Ketel One vodka, fresh lemon juice, strawberry rhubarb purée and a splash of white cranberry juice and soda.

MOJITO MUDDLES 1.5 oz \$16 —

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

Watermelon | Sunshine Pineapple
Wild Blueberry | Strawberry Mint

MARGARITA MADNESS 1.5 oz \$16

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

Peach | Mango | Pineapple | Watermelon
Strawberry | Wild Blueberry

BOTTLE SERVICE 750ml Bottle —

Grey Goose \$249

Ciroc \$219
(Peach or Pineapple)

Tromba Blanco or Anjeo \$259

Other brands upon request and availability.

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SIX**

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your event one to remember!

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