

33 COCKTAILS

DARKBERRY *Mule*

Vodka (1oz), fresh lime juice, berry purée, gingerbeer.

\$14



\$16

WARM YOU UP *Margarita*

Jalapeno infused tequila (1.5oz), Drambuie (0.5oz), simple syrup, fresh lime juice, peach nectar.

LOUNGE 33 *Caesar*

Vodka (1oz), pickle juice, Worcestershire, tabasco, clamato.

\$14



33 COCKTAILS

NEW YORK *Sour*

Whiskey, lemon juice,
simple syrup, red wine float

\$16



\$16

Espresso MANHATTAN

Whiskey, coffee liqueur,
orange bitters

LEMON DROP *Martini*

Vodka (1.5oz), Cointreau
(0.5oz), fresh lemon juice,
simple syrup.

\$16



33 COCKTAILS

MOJITO

White rum (1.5oz), lime juice, mint and simple syrup made the Lounge 33 way. Enjoy!

\$16



\$16

LOUNGE 33 HOUSE *Sangria*

A special blend of red or white wines, liqueurs, juices and of course berries.

BRAMBLE *Spritz*

BY FRONT ROAD CELLARS

Bramble + Vine served with Limoncello (0.5oz) and Aperol (1oz). Another local must try!

\$16



33 COCKTAILS

French 75

Empress 1908 gin (1.5oz), fresh lemon juice, Serenissima Prosecco, simple syrup.



\$16



\$14

PALOMA

Gold tequila (1.5oz), grapefruit juice, fresh lime juice, simple syrup, soda.



\$16

DIRTY D

Dirty Shirley with a tropical twist. White rum (1oz), Malibu rum (1oz), orange juice, pineapple juice, grenadine, soda.

CLASSIC COCKTAILS

Whiskey Based

SMOKED OLD FASHIONED

WHISKEY, DEMERARA, BITTERS,
SMOKED GLASS

MAPLE MANHATTAN

RYE WHISKEY, SWEET VERMOUTH,
SMOKED MAPLE SYRUP, ORANGE
BITTERS

NEW FASHION SOUR

WHISKEY, LEMON, HONEY, VEGAN
FOAM, ANGOSTURA FLOAT

DARKBERRY SMASH

WHISKEY, BERRY COMPOTE, MINT,
LEMON, SIMPLE SYRUP

CAMPFIRE BOULEVARDIER

WHISKEY, CAMPARI, SWEET
VERMOUTH, SMOKED ORANGE
PEEL

NEW YORK SOUR

WHISKEY, LEMON JUICE, SIMPLE
SYRUP, RED WINE FLOAT

ESPRESSO MANHATTAN

WHISKEY, COFFEE LIQUEUR,
ORANGE BITTERS

Vodka Based

ESPRESSO MARTINI

VODKA, ESPRESSO, COFFEE
LIQUEUR, VANILLA SYRUP

CRANBERRY MULE

VODKA, GINGER BEER,
CRANBERRY, LIME

DARKBERRY MULE

VODKA, FRESH LIME JUICE, BERRY
PURÉE, GINGER BEER

LEMON DROP MARTINI

VODKA, COINTREAU, LEMON
JUICE, SIMPLE SYRUP

LOUNGE CAESAR

VODKA, PICKLE JUICE,
WORCESTERSHIRE, TABASCO,
CLAMATO

Gin Based

ROSEMARY FRENCH 75

GIN, LEMON, ROSEMARY SYRUP,
SPARKLING WINE

CITRUS NEGRONI

GIN, APEROL, DRY VERMOUTH,
GRAPEFRUIT TWIST

GARDEN SMASH

GIN, ELDERFLOWER, MINT,
CUCUMBER, TONIC

HUGO SPRITZ

GIN, ELDERFLOWER LIQUEUR,
PROSECCO, SODA, MINT, LIME

More than meets the menu: our bartenders can shake, stir, and pour all the classics you love—just let us know what you're craving.

CLASSIC COCKTAILS

Rum Based

DARK & STORMY

DARK RUM, GINGER BEER, LIME

TROPICAL RUM PUNCH

WHITE RUM, LIME, PINEAPPLE,
GRENADINE, SODA

COCONUT MOJITO

RUM, COCONUT WATER, MINT, LIME,
SODA

DIRTY D

MALIBU & WHITE RUM, ORANGE
JUICE, PINEAPPLE, GRENADINE,
SODA

Tequila & Mezcal Based

SPICY PALOMA

JALAPEÑO-INFUSED TEQUILA,
GRAPEFRUIT, LIME, SODA

WARM YOU UP MARGARITA

JALAPEÑO INFUSED TEQUILA,
DRAMBUIE, AGAVE SYRUP, FRESH
LIME JUICE, MANGO PURÉE

OAXACAN OLD FASHIONED

MEZCAL, AGAVE, BITTERS

Non-Spirit

Signature

(Zero Proof)

MAPLE GINGER SPRITZ

GINGER, MAPLE, SODA, LIME

BERRY SMASH

MIXED BERRIES, LEMON, SODA

CRANBERRY COOLER

CRANBERRY, MINT, TONIC, CITRUS

WINE LIST

White WINES

Bella Terra

SAUVIGNON BLANC

from Niagara-on-the-Lake, Ontario VQA

Pairs well with our baja fish tacos

\$56 / BOTTLE

Wayne Gretzky

PINOT GRIGIO

from Niagara-on-the-Lake, Ontario VQA

Pair with our fresh oysters

\$38 / BOTTLE • \$10 6oz • \$15 9oz

Peller Estates

SAUVIGNON BLANC

from Niagara-on-the-Lake, Ontario VQA

Pair with our pork belly bites

\$29 / BOTTLE

Crowded House

SAUVIGNON BLANC

from Marlborough, New Zealand

Pairs well with our
maple-glazed salmon

\$55 / BOTTLE • \$14 6oz • \$19 9oz



Front Road Cellars

CHARDONNAY

from St. Williams, Ontario VQA

Perfect to share with our

Fruits de mer

\$36 / BOTTLE

Burning Kiln

BLEND

from St. Williams, Ontario VQA

Pair perfectly with our baked brie

\$46 / BOTTLE • \$11 6oz • \$16 9oz

Inasphere

OFF-DRY RIESLING

from St. Williams, Ontario VQA

Enjoy with our crab cakes

\$46 / BOTTLE

Sartarelli Classico

OFF-DRY RIESLING

from Le Marche, Italy

Pair with our buttermilk chicken

\$55 / BOTTLE • \$14 6oz • \$19 9oz

WINE LIST

Red WINES

Bella Terra

CABERNET MERLOT

from Niagara-on-the-Lake, Ontario VQA

Pair with our venison crostini

\$69 / BOTTLE

Wayne Gretzky

MERLOT

from Niagara-on-the-Lake, Ontario VQA

Perfect with our spinach and cheese ravioli

\$38 / BOTTLE • \$10 6oz • \$15 9oz

Andeluna 1300

MALBEC

from Mendoza, Argentina

Pair with our Ribeye steak

\$55/BOTTLE • \$14 6OZ • \$19 9OZ

Matto

NERO D'AVOLA

from Sicily, Italy

A great match for our venison loin

\$38/BOTTLE • \$10 6OZ • \$15 9OZ

Viña Bujanda

CRianza RIOJA

from Rioja, Spain

Pair with our falafel bowl

\$46/BOTTLE • \$11 6OZ • \$16 9OZ

Inasphere

CABERNET BLEND

from St. Williams, Ontario VQA

Enjoy with our pork belly tacos

\$33 / BOTTLE



Burning Kiln

BLEND

from St. Williams, Ontario VQA

Pair with our Barbacoa beef tacos

\$46 / BOTTLE • \$11 6oz • \$16 9oz

Tombacco

BIFERNO ROSSO RISERVA

from Biferno, Molise, Italy

Pairs with our seafood marinara

\$53 / BOTTLE

Front Road Cellars

HOUSE PARTY BLEND

from St. Williams, Ontario VQA

Perfect with our Lounge lasagna

\$35 / BOTTLE

WINE LIST

Sparkling WINES

Front Road Cellars

BRAMBLE & VINE

from St. Williams, Ontario VQA

Perfect with our Lounge lasagna

\$33 / BOTTLE • \$10 6oz • \$15 9oz

Serenissima

PROSECCO

from Veneto, Italy

Pair with our shrimp cocktail

\$35 / BOTTLE

Burning Kiln

SPARKS

from St. Williams, Ontario VQA

Another great pairing for our Fruits de mer

\$49 / BOTTLE



Rosé WINES

Settesoli

Syrah

ROSÉ

from Menfi, Italy

Pairs well with our
pan-seared scallops

\$45 / BOTTLE • \$11

6oz • \$16 9oz

DESSERTS

100% made in house!

Crème BRÛLÉE

Enjoy two of our freshly made in-house creations. Sweet creamy custard topped with caramelized sugar and our secret espresso brule. Perfect for sharing and pairing with an after-dinner drink.



Sticky Toffee PUDDING³³

Chef Simons secret family recipe is now available only at Lounge 33. The pudding will melt in your mouth and is accompanied by toffee sauce you will not forget. Served with a scoop of vanilla ice cream and a cloud of whip cream to finish. Enjoy!

DESSERTS

Caramel Carrot **CHEESECAKE**

Served with a dollop of whipped cream.



New York **CHEESECAKE**

Traditional New York-style cheesecake topped with your choice of cherries, chocolate, raspberry or caramel sauce.



Vanilla **ICE CREAM**

Turn into a sundae for an extra \$4.
Choice of sauce, whipped and cherry.



AFTER DINNER *Coffee*

Irish Coffee

IRISH WHISKY (2OZ). SERVED WITH WHIPPED CREAM.

\$16

Hot Boozy Coffee

BRANDY (0.5OZ), GRAND MARNIER (0.5OZ), AND COFFEE LIQUEUR (0.5OZ). SERVED WITH WHIPPED CREAM.

\$16

Kahlua Coffee

NO DESCRIPTION REQUIRED - JUST ENJOY!

\$16

AFTER DINNER *Aperitif*

Limoncello

SERVED CHILLED

\$7

Sambuca

SERVED CHILLED

\$7

Thank you for dining with Lounge 33