



## LE BRUNCH MENU

Available Saturday and Sunday, Long Weekend Mondays 12pm – 3pm

**Fresh Croissants** | House Preserve 5

**Pain au Chocolate** | 5

**Fresh Baguette** | Sea Salt Butter 4.5

**Eggs Benedict** | Two Poached Eggs, Peameal Bacon, English Muffin, Icewine Hollandaise 29

**Bistro Board** | Niagara Gold, Meteorite Brie, Woolwich Goats Cheese, Pingue Prosciutto, Black Forest Ham  
Beetroot Cured Salmon, Pickled Vegetables, Grainy Mustard, Red Pepper Icewine Jelly 48  
*Suggested Pairing: Malivoire Small Lot Gamay*

**Cheese Plate** | Niagara Gold, Meteorite Brie, Woolwich Goats Cheese, Grainy Mustard, Red Pepper Icewine Jelly 21  
*Suggested Pairing: Stratus Cabernet Franc Rose*

## BRUNCH COCKTAILS

**Bottomless Mimosas** 30

Your choice of: Orange, Cranberry, White Cranberry, Pear or Grapefruit

**Espresso Martini** 19

No.99 Distillery Original Canadian Cream or Salted Caramel Cream, Espresso

**Grapefruit Hugo Spritz** 20

Trius Brut, Elderflower Liqueur, Grapefruit Juice, Club Soda

**No.99 Coffee** 14

No.99 Distillery Original Canadian Cream or Salted Caramel Cream, Fresh Brewed Coffee

**Riverbend Mug Caesar** 2oz 16

No.99 Distillery Ice Storm Vodka, Clamato, Spiced Just Right

## COMPLEMENTING WINE PAIRINGS

Two-Course Wine Pairing 35 | Three-Course Wine Pairing 45 | Four-Course Wine Pairing 50

**RIVERBEND**  
INN AND VINEYARD

*Executive Chef Jason Parsons  
Oaklands Chef Timothy Rowe*