

LOUNGE
SIX
PARKWAY SKY BAR

LOUNGE SIX

*2024
Menu*



LOUNGESIXSKYBAR

SHARABLES MENU

House-Made Dips \$15

Garlic and lemon hummus and an herbed cucumber tzatziki served with warm pita points.

Classic Caesar Salad \$16

Fresh crispy Romain with bacon bits, croutons, creamy lemon garlic dressing and shaved Parmesan.

Charcuterie for 2ppl \$28

Three Cheeses, Cured meat, olives, fruit, compote and crackers.

Caprese Salad \$18

Fresh local tomatoes with herbs grown on our patio garden and little sweet mini-Bononcini with a balsamic glaze and toasted baguettes.

Steak and Shrimp Skewers \$28

Tender pieces of petit beef filet and sweet tiger shrimp marinated in fresh Chimichurri sauce and grilled to perfection with a fresh mini salad of baby greens.

Chicken and Pepper Skewers \$24

Chunks of chicken with peppers, red onions and tangy sweet BBQ sauce with a mini fresh salad.

Fresh Rolls \$18

House made fresh rolls with steamed sweet prawns, fresh lettuce, julienne cucumbers, carrots, fresh cilantro, mint, and basil. With our house made sweet chili sauce.

Vegetable Flat Bread \$16

Grilled local vegetables with a whipped goat cheese and caramelized onions.

Smoked Chicken Flatbread \$21

BBQ Sundried tomato pesto sliced red onion and tri colour peppers smothered in smoked provolone cheese.

Pork Dumplings \$19

Steamed Dumplings with our house made lemongrass sauce.

HAND STRETCHED PIZZA

Traditional: \$19

Cup and Char Pepperoni and Mozzarella.

L6: \$21

Italian Salami, hot peppers, shredded parmesan, fresh basil.

Wild Mushroom: \$22

Caramelized sweet onions, fresh pesto, Arugula and hand-selected wild mushroom blend.

Colombian: \$22

Red sauce, bacon, corn, cilantro, mango, and ground beef.

Nachos

ENJOY OUR NACHOS YOUR WAY. ALL NACHOS COME WITH mozzarella and cheddar blend with green onion, jalapeño peppers and sides of guacamole, salsa, & sour cream

Veggie \$21

With Chicken or Beef \$26

Quesadilla \$18

Traditional flour tortilla filled with peppers, onions and fresh herbs and served with sour cream and salsa.

With Chicken \$22

With Beef \$21

Desserts \$13

Champagne glass filled with cheesecake and fresh fruit

Vegan Chocolate bomb

Chef choice Cupcake

WHITE WINE

Inniskillin, <i>Pinot Grigio, Niagara</i>	9oz 16 BTL 49
Ostin's VQA, <i>Chardonnay, Niagara</i>	9oz 13 BTL 36
Ostin's VQA, <i>Riesling, Niagara</i>	9oz 13 BTL 36
Burnt Ship Bay <i>Sauvignon Blanc</i>	9oz 15 BTL 44

SPARKLING & ROSÉ

Ruffino Sparkling Rosé, <i>Prosecco, Italy</i>	6oz 13 BTL 49
Bella Terra Sparkling <i>Rosé, Niagara</i>	9oz 16 BTL 52
Saintly Rosé, <i>Niagara</i>	9oz 15 BTL 45

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 <i>(Belgium Gold Ale)</i>	330 ML 9
Fruli Strawberry <i>(Belgium Wheat)</i>	330 ML 9
Mongozo Premium <i>(Belgium Pilsner - Gluten Friendly)</i>	330 ML 9
Cold Break Endless Summer <i>(Niagara Sour)</i>	750 ML 9
Cold Break Sublime Hazy <i>(Niagara IPA)</i>	473 ML 8
Collective Arts Ransack The Universe <i>(Niagara IPA)</i>	473 ML 8
Taps Brewing Sundress Wit <i>(Niagara Belgium Style Wit)</i>	473 ML 9
Bench Tart & Juicy <i>(Niagara Sour Ale)</i>	
Daura Damm <i>(Spanish Lager - Gluten Friendly)</i>	330 ML 8
Modelo Especial	355 ML 9
Modelo Negra	355 ML 9

RED WINE

Tom Gore, <i>Cab. Sauvignon, California</i>	9oz 19 BTL 55
Badia al Colle Chianti, <i>Italy, Tuscany</i>	9oz 16 BTL 48
Illicit, <i>Cab. Sauvignon, California</i>	9oz 19 BTL 55
Ostin's VQA, <i>Merlot, Niagara</i>	9oz 13 BTL 36
Ostin's VQA, <i>Cab. Merlot, Niagara</i>	9oz 13 BTL 36

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.

Cottage Springs Seltzers and Waters <i>Assorted Flavours</i>	7
Tag Seltzers <i>Assorted Flavours</i>	6
Mike's Hard Tea or Mike's Hard Orange & Cream	9
Happy Dad Hard Punch Seltzer	9

RAILS

Lounge 6 Standard Rail **7.5** Premium Rail **9**

LUXURY RAILS

Jack Daniels Single Barrel	11
Woodford Reserve	13
Glenfiddich 18yr I 21yr	19 41
Flor de Cana 25 yr	35
Casamigos Blanco I Reposado I Anejo	12 13 14
Grand Maya Ultra Aged Ex. Anejo	24
Clase Azul Reposado	28
Copper Rose Premium Vodka	10
Clase Azul Gold Tequila	69

L6 Summer Signature Cocktails

2 oz 17

Pineapple Yuzu Mule:

Vodka, fresh lime juice, pineapple juice, yuzu syrup and topped with ginger beer

Hugo Spritz:

St. Germain elderflower liqueur, sparkling wine, soda and a sprig of fresh rosemary and lemon twist

Lemon Genie:

Featuring The Botanist Islay Dry Gin, St. Germain elderflower liqueur, fresh lemon juice, honey syrup, lemon-ginger tea syrup and a lemon twist

Coconut Margarita:

Tequila, fresh lime juice, coconut syrup and honey syrup, shaken and served over ice.

Ranch Water:

Tequila blanco, Cointreau and soda water. Very refreshing on those warm summer days. Flavour it with one of our many premium flavour shots for a special twist.

Aloha Strawberry Ginger Lemonade:

Vodka, tropical Hawaiian syrup, strawberry puree, lemonade and ginger beer.

Whiskey Smash:

Whiskey, mojito mix, fresh lemon juice and simple syrup

Spicy Mango Margarita:

Tequila Blanco, triple sec, fresh lime juice, mango puree and spicy mango syrup

Lavender Haze:

Empress gin, lavender syrup, honey syrup and fresh lemon juice topped with lemonade

MOJITO MUDDLES

2oz 16

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

PINEAPPLE

PEACH

MANGO

STRAWBERRY

RASPBERRY

BLUEBERRY

MARGARITA MADNESS

2oz 16

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

PINEAPPLE

PEACH

MANGO

STRAWBERRY

RASPBERRY

BLUEBERRY

LOUNGE SIX

The perfect space to host your private event or group.

Contact our sales team to make your event one to remember!

sales@honhotels.com