

FLIGHT BITES

Strawberry Mimosa Focaccia \$14

Strawberry Orange Focaccia, Salted Cashews,
Brut Honey Whipped Butter

Ahi Tuna + Scallop Ceviche \$25

Raw Tuna, Scallops, Pickled Baby Cucumber,
Smoked Pineapple, Scallion, Ginger + Shallot Oil,
Vietnamese Hot Chile Sauce, Cilantro-Lime
Coconut Yogurt, Chips

Bitterballen \$18

Dutch Fried Pork Meatballs, Nettle Gouda Sauce,
Pickled Mustard Seed + Shallots

Beef Tartare \$24

Aged Sirloin, Black Garlic + Cheddar Waffles,
Goat Cheese + Tomato Bavarois, Pickled Mustard,
Shallots, Pickled Enoki, Cured Yolks

Watermelon \$16

Watermelon, Quick Pickled Cucumbers,
Strawberries, Urfa Pepper, Shishito,
Charred Feta, Mint Chutney

Cucumber Goddess \$15

Cucumbers, Green Goddess,
Pickled Mustard Seeds, Honeydew,
Roasted Radish, Watercress,
Sunflower + Sesame Seed Brittle

UNCORK EXCLUSIVE SAVINGS

Join the Great Estates Wine Club and enjoy
20% off food at the Jackson-Triggs Entourage
Room, plus exclusive Wine Club perks
including complimentary tastings, customizable
wine packages, and member-only events.

SCAN TO LEARN MORE



VINTNERS HANDHELDS

Mortadella Bun \$18

Mortadella, Burrata, Hazelnut, Parsley,
Sage + Orange Gremolata, Pecorino, Croissant Buns,
Estate Greens

Akanksha Aloo Tikki Sliders \$18

Minted Pea + Potato Patties, Pickled Onions,
Cilantro + Mint Chutney, Quick Pickled Cucumbers,
Estate Greens

Lamb Arayes \$22

Lebanese Spiced Lamb, Pita, Pickled Onions,
Almond Tarator, Minted Parsley Yogurt,
Quick Pickled Cucumber

HARVEST PLATES

Charcuterie \$33

Selection of 3 Cured Meats,
House Pickled Vegetables, Mustard, Olives, Canadian
Cheeses, Deviled Egg, Nuts, Vegetable Fare, Toasts

Upper Canada Cheese Board \$28

Niagara Gold, Heritage Cheddar,
Nosey Goat, Maple Smoked Comfort, House
Preserves, Fermented Hot Honey, Toasts
Fresh + Dried Fruits, Roasted Nuts, House Pickled
Vegetables

Garden & Coast Mezze \$24

Babaghanoush + Cilantro Tahini
Za'atar Labneh
Lima Bean, Shallot + Date Honey
Htipiti, Pickled Chilis, Charred Feta
Marinated Tomatoes, Olives, House Pickles,
Toasts, Naan + House Lavash

LATE HARVEST

Strawberries + Cream \$14

Orange Cardamon Yogurt, Strawberry,
Bay Leaf Gel, Black Pepper Meringue Shards

Hummingbird Cake \$12

Roasted Banana, Smoked Pineapple,
Tahini Nutmeg Cream Cheese, Toasted Pecan
Coconut Crumb

*Groups of 6 or larger are subject to
a 15% Gratuity Charge.*



JACKSON-TRIGGS
2026 SUMMER
CONCERT SERIES



- Jun 12 **Sam Roberts Band**
- Jun 13 **Sam Roberts Band**
- Jun 19 **Classic Albums Live**
performs Fleetwood Mac: Rumours
- Jun 20 **Practically Hip**
In support of Tour d'Epicure and
Campfire Circle
- Jun 26 **The Strumbellas**
- Jul 3 **54•40**
- Jul 4 **The Rural Alberta Advantage**
- Jul 18 **USS**
- Jul 23 **Matthew Good and
His Band**
- Jul 24 **The Tenors**
- Jul 25 **Choir! Choir! Choir!**
An EPIC 80's Sing-Along!
- Aug 7 **Dallas Smith**
- Aug 8 **Chantal Kreviazuk**
- Aug 14 **Wild Rivers**
- Aug 15 **July Talk**
- Aug 22 **Finger Eleven** Acoustic
- Aug 28 **The Trews** Electric
- Aug 29 **The Trews** Acoustic
- Sep 4 **Alan Doyle**
- Sep 5 **Big Wreck**
- Sep 11 **The Jim Cuddy Band**
- Sep 12 **Colin James Blues Trio**
- Sep 18 **Dwayne Gretzky**
- Sep 19 **Dwayne Gretzky**

Funding provided by the
Government of Ontario

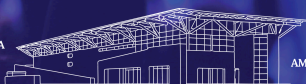


Dates and artists are subject to change without notice.
Please contact us for specific performance details.
Please enjoy responsibly.

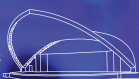
**SCAN FOR
TICKETS
& MORE INFO**



NIAGARA
ESTATE



JACKSON
TRIGGS
AMPHITHEATRE



**25
YEARS**

JACKSON-TRIGGS

HONOURING 25 YEARS OF TWO ICONS THAT SHAPED OUR STORY

ESTATE WINES