

RICHMOND • S T A T I O N •

@richmondstation | 647.748.1444

COCKTAILS • FOOD
WINE • DESSERT

Richmond Station
is a Hospitality Included restaurant.
The prices you see in this menu include
the cost of service.

MENU EDITION : 188

STATION
EVENTS



COCKTAILS

HOUSE

PLAYING WITH FIRE (2oz) 23.50

planteray 3 stars rum, rhubarb, coconut,
kokum, spice tincture

bright, spicy, effervescent

BENEDICT CUCUMBERBATCH (2oz) 23.50

dillon's gin, cucumber, japanese mint, apple-wasabi sorbet

herbal, fruity, refreshing

MILK & HONEY (2.5oz) 23

miguel torres pisco, milk liqueur, osmanthus,
beeswax, sansho pepper

floral, sour, silky

USUAL SUSPECT (2oz) 23.50

dillon's vodka, white port, bergamot, vetiver,
pink peppercorn

floral, earthy, boozy

FOREIGN DIPLOMAT (2oz) 23.50

stalk & barrel whisky, lion's mane mushroom powder,
brown butter, toasted sesame

bold, nutty, boozy

STATION STAPLES

STN. SPARKLER (2oz) 23

aperol, st. germain, lemon, sparkling wine

citrusy, floral, effervescent

TOKYO DRIP (2.5oz) 23.50

mezcal verde, sake, ume, cherry, champagne acids

fruity, peaty, boozy

BLACK WALNUT OLD FASHIONED (2.5oz) 23.50

stalk & barrel whisky, tromba tequila, cinnamon, black walnut

bold, nutty, boozy

ENGLISH MILK PUNCH (3oz) 23.50

rum mélange, calvados, vanilla, absinthe, earl grey, pineapple

tropical, rich, desserty

TEMPERANCE

BERGAMOTE SOLEIL (0% ABV) 17

kombucha, earl grey tea, lemon, bergamot bitters

refreshing, earthy, floral

SIDE QUEST (0% ABV) 17

non-alcoholic gin, rhubarb, rose, mint, sparkling wine

effervescent, floral, refreshing

ESCAPE PLAN (0.5% ABV) 17

non-alcoholic spiced rum, bitter aperitif, cinnamon,
milk oolong

bittersweet, bold, aromatic

WINES BY THE GLASS

SPARKLING

5oz 1/2L btl

2019 13th Street | CHARDONNAY/PINOT NOIR | "Premier Cuvée"
West Niagara, Creek Shores

*(RS 2g/L) hand picked fruit, free-run press fraction, no oak, no malo,
48 months on lees*

21 - 95

2016 Kew Vineyards | CHARD/PINOT MEUNIER/PINOT NOIR | "Brut"
Niagara Escarpment, Beamsville Bench

*(RS 2g/L) estate fruit, 84 months on lees, neutral oak & stainless,
unfiltered*

22 - 99

ORANGE/ROSÉ

2022 Leaning Post | SAUVIGNON BLANC | "Clockwork"

Niagara Lakeshore

exotic citrus & thai basil; grippy, textured, savoury finish

23 69 105

2023 Divergence | GAMAY | "Rosé"

Niagara-on-the-Lake, Four Mile Creek, Creek Road Vineyard

wild strawberry & grapefruit zest; crisp texture, dry finish

19 57 84

WHITE

2024 Rosehall Run | SAUVIGNON BLANC | "Estate"

Prince Edward County, Hungry Point

passionfruit & wet stone; lean texture, flinty finish

21 63 95

2024 Hidden Bench | CHARDONNAY | "Beton"

Niagara Escarpment, Beamsville Bench

white peach & lemon oil; round texture, mineral snap

22 66 99

2016 Tawse | RIESLING | "Limestone Ridge"

Niagara Escarpment, Twenty Mile Bench

petrol & honeyed lime; nervy tension, slate-like finish

22 66 99

2022 Cave Spring | PINOT GRIS | "Estate"

Niagara Escarpment, Beamsville Bench

ripe pear & star anise; textural weight, classic dry, spicy finish

19 57 84

2024 Sempre Mio | MARSANNE / VIOGNIER

West Niagara, Lincoln Lakeshore

honeysuckle & apricot; silken mouthfeel, lingering floral finish

23 69 105

RED

2021 Rosehall Run | PINOT NOIR | "JCR"

Prince Edward County, Hungry Point

wild raspberry & forest floor; silky tannins, refined finish

25 75 115

2022 Bachelder | GAMAY | "Villages"

Niagara Peninsula

violet & crunchy plum; fresh texture, peppery, sappy finish

20 60 90

2021 Malivoire | CABERNET FRANC

Niagara Escarpment, Twenty Mile Bench, Wismer Vineyard

blackcurrant & dried herbs; elegant tannins, savoury finish

21 63 95

2024 Icellars | MERLOT/CABERNET SAUVIGNON | "Red Reserve"

Niagara-on-the-Lake

dark plum & cedar; plush texture, powerful, cocoa finish

17 51 75

2019 Southbrook | MERLOT | "Triomphe"

Niagara Peninsula

ripe blackberry & tobacco; medium-bodied, balsamic finish

22 66 99

Vintages may change based on availability
Please see bottle list for more by the bottle selections

BEER & CIDER

DRAFT (20oz)

COMMON GOOD Japanese Rice Lager 13^{.50}

EASTBOUND "Let's Go Exploring" IPA 13^{.50}

BELLWOODS "Jutsu" Pale Ale 13^{.50}

LEFT FIELD Oatmeal Brown Ale 13^{.50}

CANS

BURDOCK Deluxe Lager (354ml) 11

GREAT LAKES Octopus Wants to Fight IPA (473ml) 13^{.50}

REVEL CIDER CO. Sidro Cider (473ml) 13^{.50}

NON ALCOHOLIC BEER (0.5% ABV)

LEFT FIELD Everyday Player Lager (354ml) 11

BELLWOODS Stay Classy IPA (473ml) 13

NON ALCOHOLIC WINE (0% ABV)

Oddbird | CHARDONNAY | "Blanc de Blancs" Sparkling
France, Languedoc-Roussillon 21/gls

Leaning Post | RIESLING | "Verto Blanc" Sparkling
Canada, Ontario 20/gls

Prima Pavé | "Rosé Brut" Sparkling
Italy 21/gls

NON1 | "Salted Raspberry & Chamomile" Sparkling
Australia 20/gls

L'Arjolle | VIOGNIER / SAUVIGNON BLANC
France, Languedoc-Roussillon 15/gls 45/500ml 65/btl

HOUSE BREWS

KOMBUCHA ask for today's flavour 8

ICED TEA ask for today's flavour 8

SPIRITS (1oz)

VODKA

- DILLON'S, CANADA 12
- GREY GOOSE, FRANCE 16
- KETEL ONE, NETHERLANDS 13

GIN

- DILLON'S, CANADA 12
- EMPRESS 1908, CANADA 17
- TANQUERAY, ENGLAND 13
- HENDRICK'S, SCOTLAND 14

RUM

- PLANTERAY 3 STARS, BARBADOS 12
- HAVANA CLUB 7 YEAR, CUBA 14
- EL DORADO 12 YEAR, GUYANA 14

TEQUILA/MEZCAL

- TROMBA BLANCO 12
- ESPELON REPOSADO 15
- PATRÓN SILVER 17
- DEL MAGUEY PUEBLA MEZCAL 15

WHISKY

- STALK & BARREL, CANADA 12
- LOT 40 SINGLE COPPER POT STILL, CANADA 13
- SPRING MILL JOHN SLEEMAN & SONS RYE, CANADA 13
- BUSHMILLS 10 YEAR SINGLE MALT, IRELAND 13
- SUNTORY TOKI, JAPAN 14

SCOTCH

- CHIVAS REGAL 12 YEAR, SPEYSIDE 14
- SINGLETON 12 YEAR, SPEYSIDE 15
- GLENFIDDICH 15 YEAR, HIGHLAND 18
- MACALLAN 12 YEAR, HIGHLAND 22

BRANDY

- BOULARD CALVADOS 14
- HENNESSY COGNAC VS 15
- D'USSE COGNAC VSOP 17

AMARO

- AMARO MONTENEGRO 13
- AMARO NONINO 16
- CYNAR 14

SHARES

DUCK LIVER PÂTÉ 23

ontario strawberries, candied buckwheat,
toasted brioche

MUSHROOM "TARTINE" 22

potato rösti, truffled mushroom duxelles, herb salad,
chive crème fraîche

CRISPY POLENTA FRIES 19

lemon mayonnaise, parmigiano, chives

BRIGID'S BRIE BRÛLÉE 26

rhubarb-apple compôte, pink peppercorn,
brioche crostini

BUTCHER'S SELECTION OF CHARCUTERIE 30

pickles, preserves, mustards, sourdough focaccia

APPETIZERS

CHILLED ASPARAGUS SOUP 21

za'atar, yogurt, pine nuts, mint

PASTURED BEEF TARTARE 24

tarragon emulsion, shaved spring vegetables,
russet potato chips

FOGO ISLAND SHRIMP 26

naam jim dressing, pickled chilis, cilantro,
lime, cucumber

VERLINDEN FARM ENDIVE SALAD 25

shaved honeycrisp apples, vidal-mustard dressing,
mountain oak gouda, orange candied almonds

WELSH BROTHERS GREEN ASPARAGUS 24

sunflower romesco, toasted hazelnuts,
spring onions

MAINS

CHORIZO VERDE SPAGHETTI 43

berkshire pork chorizo verde, poblano purée,
pepitas, crema

STN. BURGER 35

pasture raised beef, aged cheddar, pickled onions,
beet chutney, garlic aioli, rosemary fries

SUB chickpea patty & coriander aioli 33

CONFIT NEW BRUNSWICK SALMON 46

wild leek hollandaise, welsh brothers asparagus,
crushed fingerling potatoes

TAMARIND GLAZED ONTARIO EGGPLANT 41

lemongrass coconut curry, king oyster mushroom,
lime leaf, koshihikari rice, toasted cashews

PASTURED HOWICK FARMS CHICKEN 45

maitake mushrooms, farro, roasted radish,
smoked butter

DUO OF TANJO FARMS MUSCOVY DUCK 47

grilled duck sausage, rhubarb jus, glazed endive,
olive oil cake

POTATO GNOCCHI 41

caramelized & crispy onions, stonetown wildwood cheese,
welsh brothers asparagus

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Please notify us of any allergies or dietary restrictions

DESSERTS

RHUBARB & ROSE 22

caramelized puff pastry, rhubarb sorbet,
rose custard

HAZELNUT & COFFEE BOMBE 22

marsala parfait, coffee espuma,
hazelnut & cocoa nib tuile

CHOCOLATE & OLIVE OIL 22

dark chocolate mousse, olive oil ice cream,
buckwheat poppyseed tuile

ONTARIO STRAWBERRY SUNDAE 18

crème fraîche ice cream, caramelized puff pastry,
strawberry coulis

VEGAN DESSERT

MAPLE TORTE 20

layered maple cake, poached honey crisp apples

DESSERT WINE (1oz)

2023 Hidden Bench | **RIESLING** | “Late Harvest”
Canada, Niagara Escarpment, Beamsville Bench
(RS 90g/L) candied lemon and ginger; luscious, honeyed texture
with a bright, balancing acidity **12**

2016 Stratus | **CABERNET FRANC/PETIT VERDOT** | “Icewine”
Canada, Ontario, Niagara-on-the-Lake
(RS 140g/L) layers of dark red fruit with a long finish **17**

FORTIFIED WINE (1oz)

Taylor Fladgate | **TOURIGA & CO** | “10 Year Tawny”
Portugal, Douro
(RS 106g/L) fortified, aged in cask **10**

Taylor Fladgate | **TOURIGA & CO** | “20 Year Tawny”
Portugal, Douro
(RS 104g/L) fortified, aged in cask **15**

NV Montanaro | **NEBBIOLO** | “Chinato”
Italy, Piedmont, Barolo
(16.5% ABV) fortified, steeped with 30 herbs & spices **12**

Vintages may change based on availability

HOT BREWS

PLUCK ORGANIC TEA assorted

RUFINO COFFEE drip & espresso

Add 1oz liqueur to coffee or tea