RICHMOND
• STATION •

@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.

VEGETARIAN MENU EDITION : 199

STATION EVENTS

COCKTAILS

HOUSE

UNDERSTORY (2oz) **23.50**
planteray white rum, cocchi americano, saffron, apple, curry leaves
refreshing, fruity, effervescent

LOCAL FAVOURITE (2oz) **23.50**
stalk and barrel whisky, elderflower, quince, miso, koji
savoury, floral, silky

ROOT CAUSE (2oz) **23.50**
dillon's vodka, dry vermouth, sherry, lemongrass, pickled carrot brine
savoury, crisp, aromatic

DOUBLE TAKE (2oz) **23.50**
tromba blanco, stone flower, coffee, fig, black tea
earthy, roasted, bold

STATION STAPLES

QUEEN OF TORONTO (2oz) **23**
empress indigo gin, chambord, pineapple, lime
tropical, fruity, silky

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) 19
kombucha, earl grey tea, lemon, bergamot bitters
refreshing, earthy, floral

SIDE QUEST (0% ABV) 19
non-alcoholic gin, rhubarb, rose, mint, sparkling wine
effervescent, floral, refreshing

ESCAPE PLAN (0.5% ABV) 19
non-alcoholic spiced rum, bitter aperitif, cinnamon, milk oolong
bittersweet, bold, aromatic

WINES BY THE GLASS

SPARKLING

5oz ½L btl

2023 13th Street | GAMAY | "Blanc de Noir"
West Niagara, Creek Shores, Whitty Vineyard
traditional method, suppressed malo, stainless ferment 22 - 99

2016 Kew Vineyards | CHARD/PINOT MEUNIER/PINOT NOIR | "Brut"
Niagara Escarpment, Beamsville Bench
toasted brioche & tart cherry; rich, leesy texture with a long, saline finish 19 - 84

ORANGE/ROSÉ

2023 Leaning Post | SAUVIGNON BLANC | "Clockwork"
Niagara Lakeshore
exotic citrus & thai basil; grippy, textured, savoury finish 23 69 105

2025 Black Bank Hill | CAB FRANC/SAUV | "Runway Rosé"
West Niagara, Lincoln Lakeshore
48-hour soak on skins, co-fermented in stainless steel 19 57 84

WHITE

2021 Divergence | SAUVIGNON BLANC
West Niagara, Lincoln Lakeshore 17 51 75
pink grapefruit, peach & bosc pear; a little smoke, salty finish

2017 Tawse | RIESLING | "Limestone Ridge"
Niagara Escarpment, Twenty Mile Bench
petrol & honeyed lime; nervy tension, slate-like finish 22 66 99

2023 Cave Spring | PINOT GRIS | "Estate"
Niagara Escarpment, Beamsville Bench
ripe pear & star anise; textural weight, classic dry, spicy finish 19 57 84

2020 16 Mile Cellar | CHARDONNAY | "Civility"
West Niagara, Lincoln Lakeshore
barrel ferment, hand-picked fruit, solar vintage 25 75 115

RED

2025 Bench Trials | PINOT NOIR | "525-B"
Niagara Escarpment, Beamsville Bench
wild strawberry & black cherry; notes of fresh potting soil 23 69 105

2022 Bachelder | GAMAY | "Villages"
Niagara Peninsula
violet & crunchy plum; fresh texture, peppery, sappy finish 20 60 90

2023 Malivoire | CABERNET FRANC
Niagara Escarpment, Twenty Mile Bench, Wismer Vineyard
blackcurrant & dried herbs; elegant tannins, savoury finish 23 69 105

2024 Icellars | MERLOT/CABERNET SAUVIGNON | "Red Reserve"
Niagara-on-the-Lake
dark plum & cedar; plush texture, powerful, cocoa finish 17 51 79

2020 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 "Revealed Constellations" IPA 13.50

BELLWOODS "Jutsu" Pale Ale 13.50

LEFT FIELD Oatmeal Brown Ale 13.50

CANS

BURDOCK Deluxe Lager (354ml) 11

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**

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 13
GREY GOOSE, FRANCE 17
KETEL ONE, NETHERLANDS 14

GIN

DILLON'S, CANADA 13
EMPRESS 1908, CANADA 18
TANQUERAY, ENGLAND 14
HENDRICK'S, SCOTLAND 15

RUM

PLANTERAY 3 STARS, BARBADOS 13
HAVANA CLUB 7 YEAR, CUBA 15
EL DORADO 12 YEAR, GUYANA 15

TEQUILA/MEZCAL

TROMBA BLANCO 13
ESPELON REPOSADO 16
PATRÓN SILVER 18
DEL MAGUEY PUEBLA MEZCAL 16

WHISKY

STALK & BARREL, CANADA 13
LOT 40 SINGLE COPPER POT STILL, CANADA 14
SPRING MILL JOHN SLEEMAN & SONS RYE, CANADA 14
BUSHMILLS 10 YEAR SINGLE MALT, IRELAND 14
SUNTORY TOKI, JAPAN 15

SCOTCH

CHIVAS REGAL 12 YEAR, SPEYSIDE 15
SINGLETON 12 YEAR, SPEYSIDE 16
GLENFIDDICH 12 YEAR, HIGHLAND 19
MACALLAN 12 YEAR, HIGHLAND 23

BRANDY

BOULARD CALVADOS 15
HENNESSY COGNAC VS 16
D'USSE COGNAC VSOP 18

AMARO

AMARO MONTENEGRO 14
AMARO NONINO 17
CYNAR 15

VEGETARIAN

APPETIZERS

CRISPY POLENTA FRIES 19
truffle aioli, parmigiano, chives

BUTTERNUT SQUASH & LEMONGRASS SOUP 21
coconut milk, cilantro

BRIGID'S BRIE BRÛLÉE 26
plum compôte, pink peppercorn,
brioche crostini

TRIPLE COOKED BEEFEATER CHIPS 19
tartar sauce, horseradish, malt vinegar salt

KALE & AUTUMN SQUASH SALAD 25
brussels sprouts, maple gastrique, mustard vinaigrette,
"trail mix", amazing grey goat cheese

COOKSTOWN ROOT VEGETABLE "CHAAT" 25
crispy chickpeas, mint chutney, yoghurt,
cranberry-apple

MAINS

GRILLED LEEK & CHICKPEA BURGER 33
aged cheddar, green chilli & coriander mayo,
beet chutney, rosemary fries

TAMARIND-GLAZED ONTARIO EGGPLANT 41
lemongrass coconut curry, king oyster mushroom,
lime leaf, koshihikari rice, toasted cashews

MUSHROOM SPAGHETTI 39
mushroom cream sauce, charred onion jus,

VEGAN

APPETIZERS

ROSEMARY FRIES 12

BUTTERNUT SQUASH & LEMONGRASS SOUP 21
coconut milk, cilantro

GREEN SALAD 21
baby greens, honeycrisp apples, cookstown beets,
crispy sourdough, cider vinaigrette

KALE & AUTUMN SQUASH SALAD 24
brussels sprouts, cabbage, maple gastrique,
mustard vinaigrette, "trail mix"

COOKSTOWN ROOT VEGETABLE "CHAAT" 25
crispy chickpeas, mint chutney, cranberry-apple

MAINS

GRILLED LEEK & CHICKPEA BURGER 33
shredded lettuce, beet chutney, rosemary fries

TAMARIND-GLAZED ONTARIO EGGPLANT 41
lemongrass coconut curry, king oyster mushroom,
lime leaf, koshihikari rice, toasted cashews

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Please notify us of any allergies or dietary restrictions

DESSERTS

PUMPKIN CHIFFON PIE 22
kabocha squash, pecan graham crust,
malted ice cream, ginger biscotti

CHOCOLATE BASQUE CHEESECAKE 22
whipped mascarpone, red vermouth poached pears,
candied cocoa nibs

CARAMEL PANNA COTTA 22
granny smith apples, buckwheat streusel,
date cake

VEGAN DESSERT

"APPLE PIE" 20
apple caramel, vanilla oat milk ice cream, granola

DESSERT WINE (1oz)

2025 Hidden Bench | **RIESLING** | "Late Harvest"
Canada, Niagara Escarpment, Beamsville Bench
(RS 90g/L) organic, hand harvested, stainless ferment, native yeast, unfined 12

2024 Tawse | **CABERNET FRANC** | "Icewine"
Canada, Ontario, Niagara-on-the-Lake, Four Mile Creek
(RS180g/L) hand harvested, stainless ferment, no malo 14

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 Castello di Verduno | **NEBBIOLO** | "Chinato"
Italy, Piedmont, Barolo
(20.5% 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