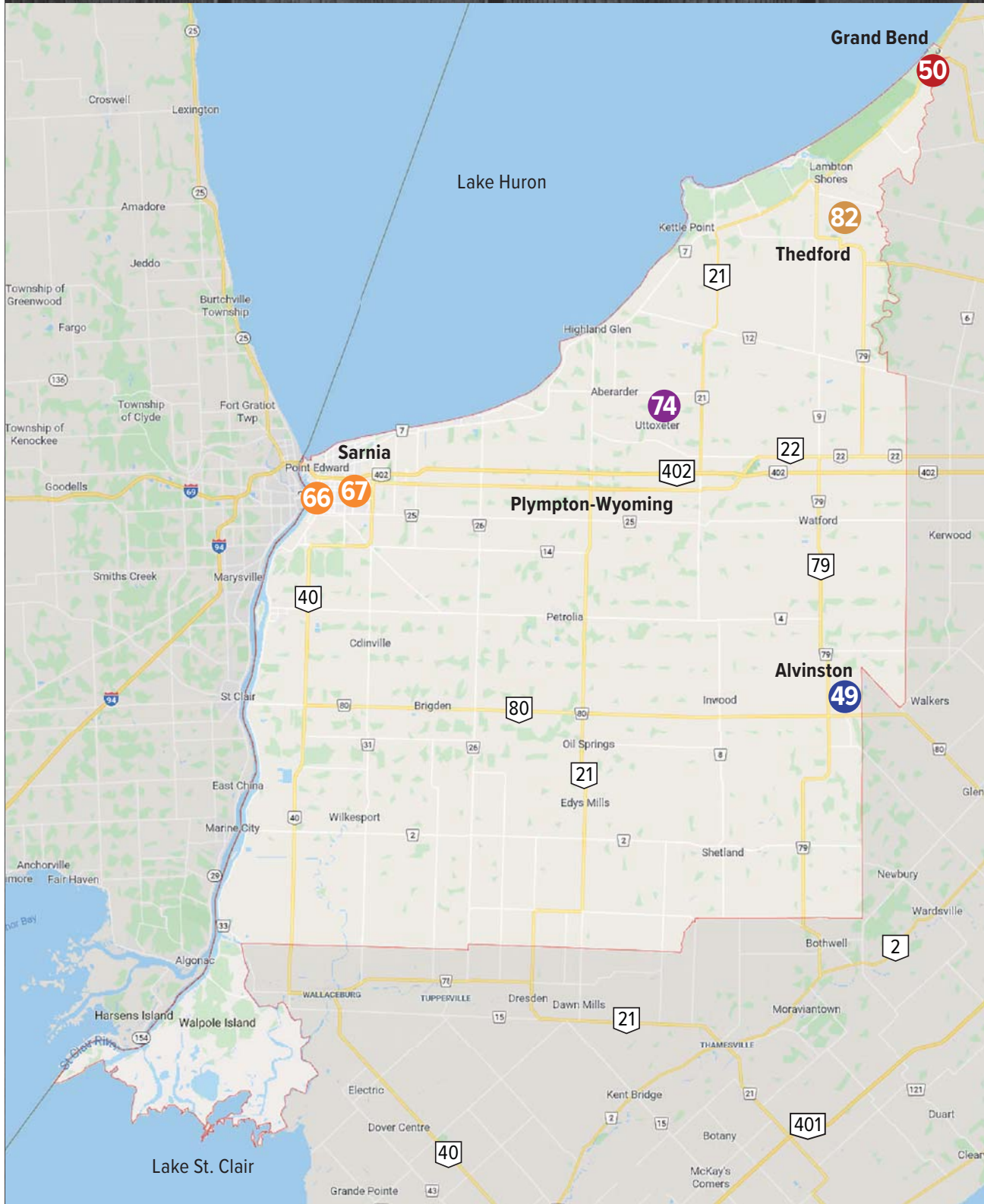


## Map G — SARNIA-LAMBTON





# DRINK



Sarnia-Lambton's **Cheers to the Coast Trail** is expanding and we are so happy to help welcome the four new breweries opening across Sarnia-Lambton. Experience new and adventurous flavours, share some of your favourites and sample award winning wine, craft beer, hard cider and mead, while visiting some of the most scenic and historic locations in the beautiful county.

## ***New To The Area:***

**Black Gold Brewery** –  
Petrolia (*coming soon*)  
**Imperial City Brew House** –  
Sarnia (*coming soon*)  
**River Run Brew Co.** – Sarnia  
**Big Family Brewing Co.** – Sarnia

## ***We Know You'll Like:***

**Refined Fool Brewing Co.** – Sarnia  
**Alton Farms Estate Winery** –  
Plympton-Wyoming  
**Munro Meadery** – Alvinston  
**Widder Station Brewing Co.** – Thedford  
**Twin Pines Orchard & Cider House** – Thedford  
**Dark Horse Estates Winery** – Grand Bend  
**Stone Pickers Brewing** – Plympton-Wyoming

# STAY



Accommodations should be more than just a place to lay your head. Sarnia-Lambton offers a selection of unique settings, whether you are enjoying a Lake Huron cottage, boutique-style hotel, Victorian bed and breakfast or a state-of-the-art chain hotel. With so many options to fit your budget, you can guarantee a comfortable and memorable stay.

### ***New To The Area:***

Insignia Hotel – Sarnia  
Holiday Inn Express – Point Edward  
Sunbridge Inn & Conference  
Centre – Point Edward

### ***We Know You'll Like:***

Pine Dale Motor Inn – Grand Bend  
Oakwood Resort – Grand Bend  
Comfort Inn – Sarnia  
Hampton Inn – Point Edward



## Alvinston

### Honey Farm & Meadery

3115 River Street (N of Hwy 80)

MAP G p105: **49** 519-847-5333

JANUARY–MARCH HOURS:

MON–FRI 9 AM–5 PM

APRIL–DECEMBER HOURS:

MON–SAT 9 AM–5 PM

[munrohoney.com](http://munrohoney.com)



Honey and Hive Products  
Mead & Melomel (Fruit & Honey Wine)

Giftware and Gift Baskets

Observation Hive

Demonstration Video

Knowledgeable Staff

Ample Free Parking



*M*  
Munro's Meadery

**MUNRO HONEY & MEADERY**



Family Owned & Operated



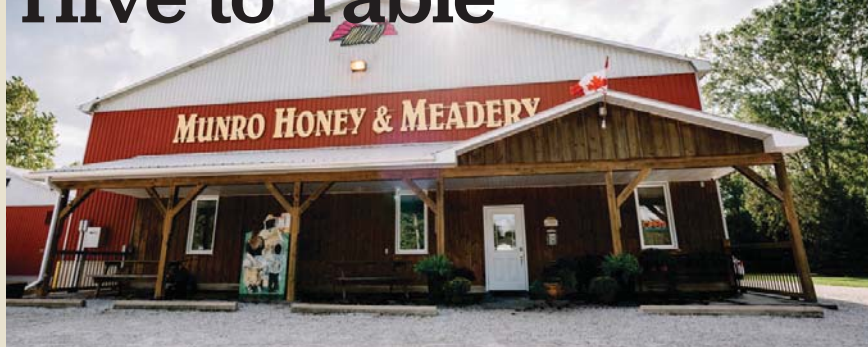
Cranberry Melomel (Fruit & Honey)



Retail Store & Gift Shop

**108** [localflavour.ca](http://localflavour.ca)

# Honey from Hive to Table



## MUNRO HONEY & MEADERY

The Bryans family invites you to visit Ontario's sweetest secret. Munro Honey & Meadery is literally buzzing with activity, and is one of the largest producers and packers of pure Canadian honey and hive products in the province. A fascinating video showcasing honey production — from hive to table — complements an active observation hive to watch and learn about the magic of the honeybee. You're guaranteed to get a sweetened appreciation of bees and honey.



### The Scene

Back in 1914, **Warren Munro** captured his first swarm of bees. His business thrived, and in 1958 young beekeeper **Howard Bryans** purchased the company from Munro.



100% Natural Ontario Honey

Howard's sons, Davis and John, took over the operation in 1989. Today, a modern 12,000-square-foot **Honey House** utilizes the latest in modern honey production equipment. The **gift shop** offers a wide variety of premium Munro

Honey food products (liquid and creamed honey) in a variety of sizes and containers, hive products like beeswax candles, and an assortment of practical and whimsical bee-themed giftware.

### A Land of Mead & Honey

For centuries, honey has been used to produce **Mead**, also known as Honey Wine. Munro Honey launched Ontario's first meadery in 1999, and has developed a unique selection of **premium meads** — winning international awards for quality and taste. Sample a variety of traditional meads as well as **melomel** (fruit blend) flavours, such as raspberry and black currant.

Be sure to also try the **gourmet honeys** (cinnamon, apple-cinnamon, chocolate and jalapeño), **honey butters** and **single-source nectars** (like blueberry blossom). Delicious!



Dry, Semi-Sweet  
& Sweet Meads





## Mighty F.I.N.E. for 15 Years!

### F.I.N.E. A RESTAURANT



Chef Ben Sandwith (left) &  
Owner/Chef Erryn Shephard

Owner/Chef Erryn Shephard, shows no sign of slowing down or of losing her love of French cuisine. Her brilliant touch, alongside Chef Ben Sandwith over the past 15 years, has made F.I.N.E. a beloved Southwest Ontario destination for those looking for a special experience. An active volunteer and fundraiser for numerous charities, Chef Shephard's generous spirit is also evident in the kitchen. While she loves

working with rich ingredients in classically-inspired dishes, she has respect for customers who prefer lighter or vegetarian fare.

#### The Scene

The restaurant is divided into two sections, each for about 40 people. A **seasonal patio** seats 24 and there's a **private room** upstairs for 12. Think elegant cabin with stunning artwork and funky seasonal decorations. Front-of-house is managed by the invaluable **Susan Tebrugge**.

#### Menu Highlights

Daily soups may include the popular **Coconut Curry Sweet Potato** or **Cream of Celery Root** soups. While the **Certified Angus Beef Tenderloin** is a perennial mainstay on the menu, chefs Shephard and Sandwith also give a nod to fish as a customer choice. While the **Pan-Fried Pickerel** from nearby Lake Huron is outstanding, so is the fresh **Pan-Seared BC Halibut**, served with lemon cream, spring peas, homemade gnocchi, and a light salad. **Daily**

**Specials** are inspired by seasonal availability of the best ingredients.

Your F.I.N.E. visit simply must include dessert. Shephard's **cheesecakes** are deep and creamy, and she's playful with surprising twists and sweet sauces, cookies and candies.



Elegant Cottage Appeal & Seasonal Patio

### Grand Bend

#### Contemporary French Bistro

42 Ontario Street South (Hwy 21)

MAP G p105: **50** 519-238-6224

OPEN FOR LUNCH & DINNER

Days & Hours Change Seasonally  
Always Closed Mondays

MENU: \$12-\$43

[finearestaurant.com](http://finearestaurant.com)   

Steps to the River & the Beach

Lunch, Dinner, Desserts

Comfortable Dining Room

Seasonal Patio

Local Wines & Craft Beers

Special Seasonal Menus

Catering Always Available



# F.I.N.E.

## A RESTAURANT



Fresh Pan-Roasted BC Halibut



Crostini-of-the-Day: Jumbo Shrimp



Hot Banana Won Tons & Ice Cream



# Historic Sarnia, Fresh on Tap

## THE TIN FIDDLER & RIVER RUN BREW CO.

Downtown Sarnia's new brew pub restaurant includes an in-house brewery with authentic historic charm. Extensive renovations in a neglected 12,000-square-foot building (circa 1890–1910) revealed long-hidden architectural features such as 16-foot plaster ceilings, block brick walls and a beautiful terrazzo floor.





## The Scene

**Mark Woolsey** and **Mia Clarke** are partners in the new **Tin Fiddler Brew Pub**. The beautifully renovated old building enhances a communal, yet intimate, dining experience. The basement houses an innovative craft brewery, **River Run Brew Co.**, owned by **John Tidball** and **Woolsey**. The beer is exclusively available upstairs in the brewpub. The industrial decor features largescale murals and canvases, a copper-top bar, tufted bench upholstery, Edison bulb lighting and plenty of corrugated steel. Recent expansion increased seating capacity and created space for private parties and a stage for bands. Historic artifacts from the building are incorporated throughout. An antique safe serves as a reception desk, draft taps are installed in a vintage pump organ, and an iconic dual-sided clock hangs in a prominent spot. A nicely appointed outdoor courtyard is used seasonally as a music venue.



Sophisticated & Shareable Pub Food

## Menu Highlights

Two Head Chefs — one in charge of preparation, the other in charge of daily operations — share responsibilities for a menu that offers an interesting selection of sophisticated pub food. The focus is on shareable items such as **gnocchi-poutine**, traditional **fish and chips**, and **onion rings** battered with puffed quinoa. Try the **Lamb Tacos** or the Asian-spiced **Crispy Chicken Sandwich**. A regular rotation of daily features includes seasonal soups and a pasta feature. With perfect beer pairings available, menu recommendations also include:

- **Spicy Pulled Jackfruit Tacos** with chipotle marinated jackfruit, tangy slaw, bell peppers, vegan pumpkin seed sour cream;
- **Sriracha Tempura Bites** with crispy cauliflower & sweet potatoes, Asian-style BBQ sauce, scallions & sesame seeds;
- **Chorizo and Sweet Potato Flatbread** with pickled onions, pumpkin seeds & goat cheese.



Exclusive River Run Brews on Tap

## Sarnia

### Brew Pub & Craft Brewery

146 Christina Street N. (at Cromwell)

MAP G p105: **66** 519-491-7844

HOURS: SUN–WED 11 AM–10 PM

THURS 11 AM–11 PM

FRI & SAT 11 AM–MIDNIGHT

Hours may vary or be extended.

LUNCH: \$8 – \$16

DINNER: \$11 – \$22

thetinfiddler.com



Beer Brewed in House

Live Music Every Weekend

Private Room Available

Close to Local Theatre



Vintage Industrial Chic Decor



Chorizo & Sweet Potato Flatbread



Courtyard Patio Music Nights



# Beer from Here

## IMPERIAL CITY BREW HOUSE

Mike Barker, Kyle Blandford, Craig Brodie and Matt Whitney — Sarnia friends who spent years home-brewing together and sharing samples with friends and family — have finally answered the question about why they don't do something more with their excellent beers. Cheers!







## The Scene

Great beer and comradery brought them together, and both remain key for the foursome behind **Imperial City Brew House**. The open concept was



Blood, Sweat & Beers!

carefully planned and is fully in keeping with the owners' philosophy. "Our primary focus is to be a community meeting space," explained Matt Whitney, in conversation with Louis Pin of *The Sarnia Observer*. "We want people to be able to walk up to the tanks, touch them if they want." The result of an extensive renovation process — only half-jokingly referred to as **"Blood, sweat and beers!"** — is a generously spacious taproom. An open-concept upper level on top of the 1000-square-foot cooler is planned, for overflow and a private event space, and will bring total capacity to 220 people. The industrial vibe is enhanced by a full view of the arrays of gleaming tanks and the brewing process.

## Beer Highlights

Imperial City Brew House will pay homage to Sarnia with the names of its beers once they are fully established. Launching in January 2020, the initial flagship beers will include: **Canadian Pale Ale, Cream Ale, Bohemian Pilsner, Hazy NEIPA, English Brown, Blonde Ale, Light Lager**, and an **Irish Stout** on nitro. **Seasonals** and **rotating taps** will fulfill the brewers' desire to also craft a wide variety



The Tank Farm

of fun, niche products. As they explain on every can, Imperial City is "Four friends who let passion pave the way to bring you the very best selection of deliciousness." We'll drink to that!



## Sarnia

### Craft Brewery & Taproom

1330 Exmouth Street  
(at Lambton Mall Road)

MAP G p105: **67** 519-491-5191

Hours will change seasonally.  
Follow online for updates.

[imperialcitybrew.com](http://imperialcitybrew.com)  

Original Brews for Everyone  
Large Groups Welcome  
Across from Lambton Mall  
Ample Free Parking



Tank Arrival Day



Cool, Sharp Industrial Design



Spacious Open Concept Taproom





# Old Fashioned Flavours & Fun

## TWIN PINES ORCHARDS & CIDER HOUSE

There is more than award-winning cider on the 50-year-old Vansteenkiste family farm. The beautiful timberframe Cider House is the heart of the operation, showcasing handmade country crafts and gift items and the bounty of a busy kitchen: jams, jellies, chutneys, sauces, pastries and baked goods, including the signature Northern Spy Apple Pie.





Award-Winning Hard Ciders

## The Scene

Embrace the best of each season as you explore the trails and gardens of **Twin Pines Orchards & Cider House**, a 50-acre property located in Lambton Shores.

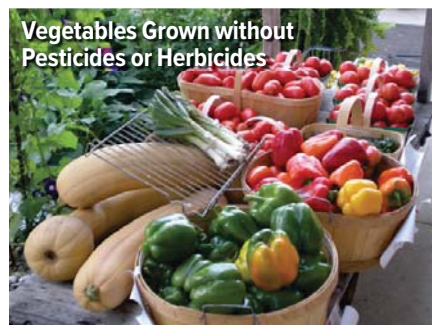
Forest trails reveal a unique division point between the Great Lakes and the Carolinian forest regions, with wild berries and trees from both, such as Shag Bark Hickory, Tulip Trees, Butternut, Black Walnut and several Oaks. Situated on a sandy loam beach ridge with naturally occurring aquifers, the land is ideal for growing fruit. Approximately 40 acres are planted in orchard, producing over **one million pounds of apples**, including 25 commercial varieties and about 15 heritage apples, as well as specialty cider varieties.



## Award-Winning Ciders, Wine and More!

Twin Pines is designated an **Integrated Pest Management (IPM)** orchard, meaning staff are certified and trained to determine when (if at all) to protect the apples with a spray, greatly reducing the use of pesticides. An additional 10 acres are solely dedicated to **fruits and vegetables**, wholly grown with **no pesticides or herbicides**, available for purchase by visitors in season, to use in their own home kitchens. These are used in the **Cider House Kitchen** as well, located in the handsomely-appointed timbered structure. Grab a delicious lunch or handcrafted preserves or baked goods. The spacious Cider House also showcases beautiful handmade **country crafts, home decor**, and inspiring **gift items**.

Upstairs in the Cider House loft, you can sample and purchase award-winning sparkling **Traditional British Hard Cider** and **apple wines** in the tasting area at the bar, or relax at communal harvest tables. Twin Pines' range of **Hammer Bent** label ciders (and an outstanding **perry**!) are made from original recipes that bring to life the old-fashioned flavours of British Cider.



Southwest Ontario Culinary Guide

They are always **gluten free**.

Twin Pines is open for three seasons, and you will likely find a Vansteenkiste family member behind the counter, bagging apples, lifting pumpkins, making doughnuts, directing parking and chatting in the tasting room. They invite you to see for yourself what their farm is all about!

CIDERIES & DISTILLERIES

## Thedford

### Apple Orchard, Cider House & Estate Winery

8169 Kennedy Line  
(East of Hwy 79)

MAP G p105: **82** 519-296-5558

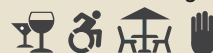
January–May 24 Weekend  
HOURS: SAT 9 AM–5 PM  
SUN 1 PM–5 PM

May 24 Weekend–December  
HOURS: MON–FRI 10 AM–5 PM  
SAT 9 AM–5 PM  
SUN 1 PM–5 PM

[twinpinesorchards.com](http://twinpinesorchards.com)



Family Owned and Operated  
Award-Winning Hard Ciders  
Beautiful Gift Shop  
Fresh Fruits & Vegetables



Beautiful Spring Blossoms



Autumn Harvest Season



Enjoy Complimentary Samples!



# Pioneers of Huron Shores!

## ALTON FARMS ESTATE WINERY

Family-owned and operated by husband and wife team Marc Alton and Anne Kurtz-Alton, Alton Farms Estate Winery recently celebrated its sixth anniversary. Literally pioneers in Ontario's newest emerging wine region of Huron Shores, Marc and Anne have handcrafted excellent wines with taste and quality their primary focus. Most have received the coveted VQA Ontario status.







## The Scene

There is a strong commitment to using **sustainable farm practices** on the 90-acre property, with six acres of producing vines. This includes extensive composting and a herd of **Shetland sheep** and lambs who eat the ground cover between the rows of vines and fertilize the soil. The winery utilizes a century-old wooden drive shed, and the welcoming and warm **tasting room** and a **retail store** are located downstairs in the family home. A **summer patio** features a wood-fired pizza oven, and the grounds are home to a number of special events, including a harvest time Grape Stomp!

## Highlights

A former engineer, Marc is a self-taught winemaker and grape grower who is learning, adapting, and challenging traditional winemaking practices. He

is willing to experiment and every year he handcrafts **13–17 exceptional wines**, ranging from traditional **Chardonnay** and **Bordeaux** blends, to unique blends including new hybrids such as **Frontenac**.

Follow the winery on social media to keep up with events held throughout the year to sample the wines, including **Wine Tastings & Pairings**, fundraisers **Grape Stomp** (a family-friendly competition) and **Weinfest** (a family-friendly German tradition celebrating the new wines

in production), and **Wine Wednesday Dinners** featuring some of the region's top chefs.

Alton Farms Estate wines are available in the tasting room, at many restaurants, select LCBOs and at farmers' markets in Bayfield and Sarnia.

### Sustainable Farm Practices



## Plympton-Wyoming

### Winery

5547 Aberarder Line  
(Hwy 11, just west of Hwy 21)

MAP G p105: **74** 519-899-2479

May–Oct, WED–SUN NOON–6 PM  
Nov–April, FRI–SUN NOON–6 PM  
Or by appointment.  
See website for seasonal updates.

[altonfarmsestatewinery.com](http://altonfarmsestatewinery.com)



Most Wines are Ontario VQA  
Tasting Room & Tours Available  
Seasonal Patio  
Wood-Fired Pizza Oven  
Wednesday Evening Dinners  
Follow on FB for Special Events  
Available for Private Events  
Trails for Hiking & CC Skiing



**Alton Farms**  
ESTATE WINERY



Seasonal Wood-fired Pizza Oven



Wide Variety of Local VQA Wines



Welcoming Tasting Room