



Happy Hour

daily, 3pm - 5pm



Cocktails | 10

Jalapeño Margarita

A spicy classic | El Tequileño blanco tequila, jalapeño, agave, fresh lime (1.25 oz)

Aperol Americano

A refreshing aperitivo | Aperol, sweet vermouth, soda (2 oz)

Grapefruit Wallbanger

A bittersweet banger | Ketel One vodka, Galliano, fresh grapefruit, tonic (1.25 oz)



Wine by the Glass 5 oz | 10

2025 Cave Spring 'Pearle'

Chardonnay/PG/Riesling, Niagara (V)

2024 Cave Spring 'Pearle'

Cabernet Franc, Niagara (V)

2024 Tawse Rosé, Niagara (V)



Champagne & Sparkling

NV Cave Spring Dolomite Brut,
Beamsville Bench | ~~90~~ 55

2025 Mosole Prosecco Rosé, Veneto | ~~100~~ 60

NV Domaine Baud Blanc de Blanc Crémant
du Jura Brut, Jura | ~~130~~ 80

NV Bollinger Special Cuvée Brut,
Champagne | ~~265~~ 165



Snacks

Maritime Oysters 6 for 27 | 12 for 50

apple mignonette, horseradish, hot sauce

Elora Mill Warm Bread Service 30

burrata, house cured charcuterie,
marinated tomatoes, pepper butter

Warm Marinated Olives 11

rosemary & garlic

Split Pea Hummus 16

crudité, sesame lavash

Tuna Tartare 29

chili vinaigrette, sesame lavash

Charcuterie & Canadian Cheese 45

pickled vegetables, olives, rye crisps

Handcut Fries 16

aïoli

Burrata Salad 30

fresh & marinated tomatoes, bibb lettuce,
basil pesto, sourdough crisps

Iceberg Wedge 28

feta, pistachio, green goddess

Mill Burger 32

YU Ranch beef, aged cheddar, caramelized onion,
remoulade, sesame bun, fries & greens

Lobster Club 53

EM croissant, East coast lobster salad,
maple bacon, fries & greens