

AFTER DINNER DRINKS

Tiramisu Espresso Martini (2 oz) 16

Disaronno, Crème de Cacao, Monigram Coffee espresso

Campfire Nightcap (1.75 oz) 19

Sombra mezcal, Amaro Montenegro, Crème de Cacao, cold brew espresso, agave

Spiced Alexander (1.5 oz) 16

wild ginger infused Brandy, Kahlua, Frangelico, heavy cream

Specialty Coffee 14

B52, Spanish, Irish, Monte Cristo

Artisanal Cheese Board 29

selection of 3 Canadian cheeses, nut butter, local honey, seasonal chutney, rye crisps

Taylor Fladgate 10-Year-Old Tawny Port 15

Taylor Fladgate 20-Year-Old Tawny Port 20

Elora Mill Sourdough Bread 9

take one for the road

DESSERTS

Fresh Strawberry Bowl 16

vanilla cake, consommé, gelato

2022 Braida Brachetto d'Acqui 14

Rhubarb Pavlova 16

white chocolate, custard, chamomile meringue

2016 Big Head 'Special Select' Late Harvest Riesling 16

Warm Chocolate Hazelnut Tart 18

sea salt gelato, Pearle Noir & Lait chocolate

Cossart Gordon Full Rich 5-Year-Old Malmsey

Madeira 15

Almond Mousse 14

almond sponge, marzipan, candied cherries

2017 Tawse Cabernet Sauvignon Ice Wine 15

House Made Strawberry Mint Sorbet 14

Riesling foam

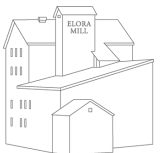
2018 Château Haut Mayne Sauternes 22

Classic French Canelé (1pc) 4-25

vanilla rum custard cake

Elora Mill Chocolate Bars 10

Pearle Lait or Pearle Noir



HOT BEVERAGES

Baden Coffee

Elora Mill Dark/Mocha Java Decaf 5.25

Monigram Coffee Roasters

Espresso/Americano 5.25

Cappuccino 6.25

Latte 6.75

London Fog/Chai Latte/Turmeric Latte 7.00

Sloane Fine Tea

Signature Black, Classic Earl Grey, 5.25

Marrakesh Mint, Citron Calm, Sencha Green,

Oolong Cream, Marsala Chai Classic

DIGESTIFS (1 oz)

Courvoisier VS 14

Hennessy VS 16

St Remy VSOP 10

Remy Martin VSOP 23

Hennessy XO 37

Amaro Montenegro 10

Amaro Nonino 12

Rakija Apricot 16



ELORA MILL

HOTEL & SPA

