

AFTER DINNER DRINKS

Tiramisu Espresso Martini (2 oz) 18

Disaronno, Crème de Cacao, Monigram Coffee espresso

Smoke and Spice (1.5 oz) 19

Del Maguey Vida mezcal, Amaro Montenegro, spiced syrup, cold brew espresso

Spiced Alexander (1.5 oz) 16

wild ginger infused Brandy, Kahlua, Frangelico, 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

Peach Pavlova 16

vanilla baked cream, white chocolate, Queen Anne's Lace

2016 Big Head 'Special Select' Late Harvest Riesling 16

Cotton Cheesecake 16

Ontario fruit compote

2022 Braida Brachetto d'Acqui 14

Apple Tart Finne 16

wild ginger gelato, butterscotch sauce

2018 Château Haut Mayne Sauternes 22

Warm Hazelnut Chocolate Tart 18

sea salt gelato, Pearle Noir & Lait chocolate

Cossart Gordon Full Rich 5-Year-Old Malmsey

Madeira 15

Seasonal Fruit Sorbet 14

Riesling foam

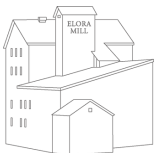
2019 Redstone Cabernet Sauvignon Ice Wine 15

Classic French Canelé (1pc) 4.25

vanilla rum custard cake

Elora Mill Chocolate Bars 10

Pearle Lait or Pearle Noir



HOT BEVERAGES

Baden Coffee 5.25

Elora Mill Dark/Mocha Java Decaf

Monigram Coffee Roasters

Espresso/Americano 5.25

Cappuccino 6.25

Latte 6.75

London Fog/Chai Latte/Turmeric Latte 7.00

Sloane Fine Tea 5.25

Signature Black, Classic Earl Grey,

Marrakesh Mint, Citron Calm, Sencha Green,

Oolong Cream, Marsala Chai Classic

DIGESTIFS (1 oz)

Courvoisier VS 15

Hennessy VS 15.50

St Remy VSOP 11

Remy Martin VSOP 19

Hennessy XO 54

Amaro Montenegro 10

Amaro Nonino 12

Rakija Apricot 13.50



ELORA MILL

HOTEL & SPA

