

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

2019 Redstone Cabernet Sauvignon Ice Wine 15

Elora Mill Sourdough Bread 9

take one for the road

DESSERTS

Basque Cheesecake 16

sherry anglaise

Stratus Botrytis Affected Sémillon, Niagara 16

Apple and Almond Cake 16

preserved apples, almond frangipane, brown butter gelato

2016 Big Head Late Harvest Riesling, Niagara 16

Banoffee 15

banana mousse, toffee, sourdough sable

2022 Sichel Sauternes, Bordeaux 15

Chocolate Marquise 18

spruce gelato, cranberry, hazelnut dacquoise

Southbrook Canadian Framboise 16

Tiramisu 15

espresso, coconut cream, sponge

Cossart Gordon 5-Year-Old Malmsey, Madeira 15

Elora Mill Chocolate Bars 10

Pearle Lait or Pearle Noir

Classic French Canelé (1pc) 4

vanilla rum custard cake



HOT BEVERAGES

Parisian Hot Chocolate 8.00

with orange marshmallow

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

