

AFTER DINNER DRINKS

French Connection (2.5 oz) 19

house-made caramel infused Ketel One, coffee liqueur,
Monigram espresso

Rich Mahogany (2.25 oz) 17

Johnny Walker, Amaro Nonino, Benedictine brandy, bitters

Coconut Cold Brew (1.5 oz) 16

black sesame whiskey, cold-extracted coffee, coconut cold foam

14

Specialty Coffee

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, milk chocolate

Stratus Botrytis Affected Sémillon, Niagara 16

Chocolate Tart 16

pine nuts, salted caramel, Bailey's gelato

2019 Redstone Cabernet Sauvignon Icewine 15

Banoffee 15

banana mousse, toffee, sourdough sable

2022 Sichel Sauternes, Bordeaux 15

Strawberry & Rhubarb Semifreddo 16

roasted vanilla, magnolia syrup

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

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

