



BREAKFAST

SERVED DAILY FROM 7:00AM-11:00AM

STARTERS

AVOCADO TOAST (VEG) \$16

AVOCADO, GOAT CHEESE MOUSSE, CHERRY TOMATOES,
CUCUMBER, WHOLE GRAIN TOAST
ADD AN EGG \$4

MAPLE & HONEY YOGURT PARFAIT (VEG | GF) \$14

GREEK YOGURT, MAPLE GRANOLA,
SEASONAL PRESERVES, LOCAL HONEY AND MINT

TROPICAL FRUIT BOWL (V | VEG | GF) \$14

SEASONAL TROPICAL FRUITS, MINT, HONEY SYRUP

SASKATOON BERRY SMOOTHIE BOWL (V | VEG | GF) \$16

SASKATOON BERRY AND COCONUT YOGURT CURD, VANILLA CHIA SEED,
BANANA, KIWI, BERRIES, HEMP HEARTS, COCOA NIBS, TOASTED COCONUT

INTERNATIONAL CLASSICS

HUEVOS RANCHEROS \$23

SUNNY SIDE UP EGGS, CORN TORTILLAS, CHORIZO, RANCHERA
SAUCE, PINTO BEANS, AVOCADO, COTIJA CHEESE

FRENCH TOAST SOUFFLE \$21

CUSTARD-SOAKED BRIOCHE, BLACKBERRIES,
CITRUS, SUZETTE SAUCE, HICKORY BACON

SHAKSHUKA (VEG) \$21

TWO EGGS COOKED IN SPICED TOMATO SAUCE,
KALE, CHICKPEAS

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL

SIGNATURES

SESSIONS SLAM \$22

TWO EGGS, HOME FRIES, ROASTED TOMATO, HASHBROWNS, THICK CUT TOAST,
CHOICE OF SMOKED BACON, BREAKFAST SAUSAGE, PEAMEAL BACON OR BACK BACON

PLANT BREAKFAST (V | VEG) \$20

SOFT TOFU SCRAMBLE, MUSHROOM BACON, ROASTED TOMATO,
AVOCADO, HASHBROWNS, THICK CUT WHOLE WHEAT TOAST

BREAKFAST POUTINE \$20

TWO FRIED EGGS, CRISP RUSSET FRIES, CHEESE CURDS,
SMOKED BACON, HOLLANDAISE AND POUTINE JUS

EGGS BENEDICT

POACHED EGGS, TOASTED BRIOCHE, HOLLANDAISE, ROASTED WILD	PEAMEAL BACON \$24
MUSHROOMS (VEG) \$20	SMOKE MEAT \$24
HICKORY BACON \$22	SMOKED SALMON \$27

SMOKED MEAT HASH (GF) \$20

TWO POACHED EGGS, MONTREAL SMOKED MEAT, HOME FRIES,
CARAMELIZED ONIONS, PEPERNOTTA, HOLLANDAISE

SESSIONS OMELET (GF) \$20

SMOKED HAM, TRIPLE CRÈME BRIE, ASPARAGUS

BUTTERMILK PANCAKES \$20

HICKORY BACON, SASKATOON BLUEBERRY COMPOTE, CREAMERY BUTTER

BRIOCHE BREAKFAST SANDWICH \$22

SCRAMBLED EGG, HICKORY BACON, TOMATO JAM,
AVOCADO, TOASTED BRIOCHE, HASHBROWNS

STEAK AND EGGS \$42

8 OZ AAA GRILLED FLAT IRON, POUTINE JUS,
SUNNY SIDE UP EGG, HASHBROWNS AND THICK CUT TOAST

ADDITIONAL

PROTEIN (GF) \$8

PEAMEAL BACON, CANADIAN BACON,
MONTREAL SMOKED MEAT, HICKORY
BACON, MAPLE BREAKFAST SAUSAGE

HASHBROWNS (V | VEG | GF) \$6

CRISP YUKON GOLD HASHBROWNS,
SMOKED PAPRIKA

(V) VEGAN | (VEG) VEGETARIAN | (GF) GLUTEN FREE

LUNCH

SERVED MONDAY TO FRIDAY FROM 11AM-4PM

STARTERS

BUTTERMILK PULL APART ROLLS (VEG) \$12

GARLIC BUTTER, HERB SEA SALT

CHILLED SHRIMP COCKTAIL (GF) \$18

POACHED PINK SHRIMP, CURRIED AIOLI,
MANGO AND CUCUMBER SALSA

LEEK AND POTATO SOUP (VEG) \$10

BUTTERMILK CRÈME FRAICHE,
GOAT'S MILK CHEDDAR GRILLED CHEESE

TUNA TARTARE \$14

ROASTED BEET, AVOCADO CREMA,
LIME AND GINGER VINAIGRETTE

MOROCCAN LAMB MEATBALLS \$16

GOAT CHEESE CURD, RICOTTA SALATA,
CUCUMBER, ROASTED CHICKPEAS AND MINT

CHARCUTERIE & CHEESE \$25

NIAGARA SPECIALTIES CHARCUTERIE,
GUNN'S HILL CHEESES, HOUSE PICKLES, KOZLIK'S MUSTARD,
SEA BUCKTHORN COMPOTE, HONEY, APPLE

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL

LUNCH

SERVED MONDAY TO FRIDAY FROM 11AM-4PM

SALADS

TUNA NIÇOISE (GF) \$23

ALBACORE TUNA, HARICOT VERT, CHERRY TOMATOES,
FINGERLING POTATOES, NIÇOISE OLIVES, EGG,
ROASTED LEMON VINAIGRETTE

CHICKEN FRISEE (GF) \$23

GREEN APPLE, WHIPPED BRIE, HICKORY BACON,
ROASTED SHALLOT, FRISEE, MAPLE AND DIJON VINAIGRETTE

BBQ SALMON (GF) \$25

HOT SMOKED MAPLE SALMON, PINK GRAPEFRUIT, AVOCADO,
PEAS, TENDRILS, HERBS, AND GREEN GODDESS DRESSING

NOURISH BOWL (GF) \$22

ROASTED SWEET POTATO, CHARRED BROCCOLINI, AVOCADO,
CUCUMBER, CHICKPEA, QUINOA, MAPLE TAHINI DRESSING

CHOICE OF:

ROASTED CHICKEN OR SESAME TOFU (V | VEG)

CAESAR (GF) \$16

BABY GEM LETTUCE, PANCETTA, HARD COOKED EGG,
FINGERLING CHIPS, CAESAR VINAIGRETTE,
PARMIGIANO REGGIANO

ARTISANAL GREENS (V | VEG | GF) \$16

ARTISANAL LETTUCES, CURED CHERRY TOMATOES,
PERSIAN CUCUMBER, RADISH, HEIRLOOM CARROT,
PUFFED WILD RICE, MUSTARD VINAIGRETTE

SALAD ADDITIONS:

ROASTED CHICKEN BREAST \$10

GARLIC PINK SHRIMP \$10

COLD SMOKED SALMON \$7

MAPLE SESAME TOFU \$5

(V) VEGAN | (VEG) VEGETARIAN | (GF) GLUTEN FREE

LUNCH

SERVED MONDAY TO FRIDAY FROM 11AM-4PM

HANDHELDS

*SERVED WITH HOUSE MADE CRISP RUSSET FRIES,
HOUSE POTATO CHIPS, GREEN SALAD, OR CAESAR SALAD*

TRUFFLE STEAKHOUSE BURGER \$28

ROASTED DRY AGED BEEF CHUCK, TRUFFLE GOUDA,
BLACK TRUFFLE AIOLI, FRENCH ONION, TOASTED BRIOCHE

HOT MAPLE FRIED CHICKEN SANDWICH \$26

BUTTERMILK THIGH, CORNFLAKE CRUST, WHITE SAUCE, DILL PICKLE, TOASTED BRIOCHE

SMOKED MEAT SANDWICH \$26

HOUSE SMOKED MONTRÉAL BRISKET, DELI MUSTARD,
CARAMELIZED ONIONS, TOASTED BRIOCHE

HOUSE SMOKED TURKEY CLUB \$24

HOUSE SMOKED TURKEY, HICKORY BACON, AVOCADO,
CHIVE AIOLI, TOMATO, GEM LETTUCE, TOASTED BRIOCHE

BLACKENED MUSHROOM BURGER (V | VEG) \$24

AVOCADO, TOMATO JAM, MAPLE CHILI AIOLI, TOASTED BRIOCHE

(519) SIGNATURES

EVERYTHING CRUSTED SALMON (GF) \$34

ATLANTIC SALMON, BUTTERED LEEKS, POMME PUREE, MAPLE MUSTARD AND DILL

ROASTED CHICKEN SUPREME (GF) \$30

ASPARAGUS, HONEY MUSHROOM, BROWN BUTTER CAULIFLOWER, CHICKEN JUS

STEAK FRITES (GF) \$42

8oz FLAT IRON, POUTINE JUS, DRESSED ARUGULA, CRISP RUSSET FRIES WITH HERB SALT

RICOTTA NUDI (VEG) \$24

GARDEN PEAS, TARRAGON CREAM, PARMESAN FRICO

CHARRED CAULIFLOWER & BROCCOLI STEAK (V | VEG) \$22

CITRUS ROASTED CAULIFLOWER AND BROCCOLI,
CARROT COULIS, TOASTED FREGOLA AND CHIVE SOUBISE

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL

DINNER

SERVED DAILY FROM 4PM-9PM

STARTERS

BUTTERMILK PULL APART ROLLS (VEG) \$12

GARLIC BUTTER, HERB SEA SALT

GARLIC BUTTER SHRIMP (GF) \$18

CUCUMBER GAZPACHO,
MANGO AND CUCUMBER SALSA

LEEK AND POTATO SOUP (VEG) \$10

BUTTERMILK CRÈME FRAICHE,
GOAT'S MILK CHEDDAR GRILLED CHEESE

APPLE & FENNEL CRAB CAKE \$22

GREEN APPLE & FENNEL SLAW, CURRIED REMOULADE,
LIME AND GINGER VINAIGRETTE

OYSTERS (GF)

EAST COAST OYSTERS,
POMEGRANATE & PINK PEPPERCORN MIGNONETTE,
HERB GRANITA

1/2 DOZEN \$25 | DOZEN \$44

CHARCUTERIE & CHEESE \$25

NIAGARA SPECIALTIES CHARCUTERIE,
GUNN'S HILL CHEESES, HOUSE PICKLES, KOZLIK'S MUSTARD,
SEA BUCKTHORN COMPOTE, HONEY, APPLE

MOROCCAN LAMB MEATBALLS \$16

GOAT CHEESE CURD, RICOTTA SALATA,
CUCUMBER, ROASTED CHICKPEAS AND MINT

(V) VEGAN | (VEG) VEGETARIAN | (GF) GLUTEN FREE

DINNER

SERVED DAILY FROM 4PM-9PM

SALADS

TUNA NIÇOISE (GF) \$23

ALBACORE TUNA, HARICOT VERT, CHERRY TOMATOES,
FINGERLING POTATOES, NIÇOISE OLIVES, EGG,
ROASTED LEMON VINAIGRETTE

CHICKEN FRISEE (GF) \$23

GREEN APPLE, WHIPPED BRIE, HICKORY BACON,
ROASTED SHALLOT, FRISEE, MAPLE AND DIJON VINAIGRETTE

BBQ SALMON (GF) \$25

HOT SMOKED MAPLE SALMON, PINK GRAPEFRUIT, AVOCADO,
PEAS, TENDRILS, HERBS, GREEN GODDESS DRESSING

NOURISH BOWL (GF) \$22

ROASTED SWEET POTATO, CHARRED BROCCOLINI, AVOCADO,
CUCUMBER, CHICKPEA, QUINOA, MAPLE TAHINI DRESSING

CHOICE OF:

ROASTED CHICKEN OR SESAME TOFU (V | VEG)

HANDHELDS

*SERVED WITH HOUSE MADE CRISP RUSSET FRIES,
HOUSE SALAD, OR CAESAR SALAD*

TRUFFLE SMOKEHOUSE BURGER \$28

ROASTED DRY AGED BEEF CHUCK, TRUFFLE GOUDA,
BLACK TRUFFLE AIOLI, FRENCH ONION, TOASTED BRIOCHE

HOT MAPLE FRIED CHICKEN SANDWICH \$26

CORNFLAKE CRUST, BUTTERMILK THIGH,
WHITE SAUCE, DILL PICKLE, TOASTED BRIOCHE

BLACKENED MUSHROOM BURGER (V | VEG) \$24

AVOCADO, TOMATO JAM, MAPLE CHILI AIOLI,
TOASTED BRIOCHE

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL

DINNER

SERVED DAILY FROM 4PM-9PM

(519) SIGNATURES

HALIBUT \$32

CHORIZO, CHERRY TOMATOES, CREAMED ZUCCHINI

EVERYTHING CRUSTED SALMON (GF) \$34

ATLANTIC SALMON, BUTTERED LEEKS,
POMME PUREE, MAPLE MUSTARD AND DILL

LAMB SIRLOIN (GF) \$44

NEW POTATOES, BOURSIN, CHARRED BROCCOLINI,
RHUBARB KETCHUP

STEAK FRITES (GF)

SAUCE VERT, DEMI, CRISP RUSSET FRIES, HERB SALT

8oz AAA BEEF FLAT IRON \$42

12oz AAA NEW YORK STRIPLOIN \$68

ROASTED CHICKEN SUPREME (GF) \$30

ASPARAGUS, HONEY MUSHROOM,
BROWN BUTTER CAULIFLOWER, CHICKEN JUS

CRAB CARBONARA \$28

WEST COAST CRAB, GUANCIALE, PECORINO, EGG, LINGUINI

RICOTTA NUDI (VEG) \$24

GARDEN PEAS, TARRAGON CREAM, PARMESAN FRICO

CHARRED CAULIFLOWER & BROCCOLI STEAK (V | VEG) \$22

CITRUS ROASTED CAULIFLOWER & BROCCOLI,
CARROT COULIS, TOASTED FREGOLA AND CHIVE SOUBISE

(V) VEGAN | (VEG) VEGETARIAN | (GF) GLUTEN FREE

WEEKEND BRUNCH

SERVED SATURDAY & SUNDAY FROM 11AM-4PM

BRUNCH SET LIST

OPENING ACT \$30

(2-COURSE BRUNCH)

HEADLINER \$40

(3-COURSE BRUNCH)

STARTERS & 1ST COURSE

WARM CINNAMON BRIOCHE (VEG) \$12

CINNAMON BROWN BUTTER, WHIPPED CREME CHEESE

MAPLE & HONEY YOGURT PARFAIT (VEG | GF) \$12

GREEK YOGURT, MAPLE GRANOLA,
SEASONAL PRESERVES, LOCAL HONEY AND MINT

AVOCADO TOAST (VEG) \$15

AVOCADO, GOAT CHEESE MOUSSE, CHERRY TOMATOES,
CUCUMBER, WHOLE GRAIN TOAST

ADD AN EGG \$4

SMOKED SALMON BAGEL \$16

TOASTED MONTREAL BAGEL, HOUSE SMOKED SALMON,
HERB CREAM CHEESE, CUCUMBER, PICKLED SHALLOT, CAPERS AND DILL

TROPICAL FRUIT BOWL (V | VEG | GF) \$12

SEASONAL TROPICAL FRUITS,
MINT, HONEY SYRUP

SASKATOON BERRY SMOOTHIE BOWL (V | VEG | GF) \$15

FROZEN SASKATOON BERRY AND COCONUT YOGURT CURD, VANILLA CHIA SEED,
BANANA, KIWI, BERRIES, HEMP HEARTS, COCOA NIBS, TOASTED COCONUT

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL

WEEKEND BRUNCH

SERVED SATURDAY & SUNDAY FROM 11AM-4PM

SALADS & 2ND COURSE

TUNA NIÇOISE (GF) \$23

ALBACORE TUNA, HARICOT VERT, CURED TOMATO, QUAILS EGG,
NICOISE OLIVES, CONFIT POTATO, ROASTED LEMON VINAIGRETTE

CHICKEN FRISEE (GF) \$23

GREEN APPLE, WHIPPED BRIE, HICKORY BACON, ROASTED
SHALLOT, FRISEE, MAPLE AND DIJON VINAIGRETTE

BBQ SALMON (GF) \$25

HOT SMOKED MAPLE SALMON, PINK GRAPEFRUIT, AVOCADO,
PEAS, TENDRILS, HERBS, GREEN GODDESS DRESSING

NOURISH BOWL (GF) \$22

ROASTED SWEET POTATO, CHARRED BROCCOLINI, AVOCADO,
CUCUMBER, CHICKPEA, QUINOA, MAPLE TAHINI DRESSING

CHOICE OF:

ROASTED CHICKEN OR SESAME TOFU (V | VEG)

WEEKEND BRUNCH

SERVED SATURDAY & SUNDAY FROM 11AM-4PM

(519) SIGNATURES & 2ND COURSE

FRENCH TOAST SOUFFLE \$20

CUSTARD-SOAKED BRIOCHE, BLACKBERRIES, CITRUS, SUZETTE SAUCE, HICKORY BACON

BUTTERMILK PANCAKES \$18

HICKORY BACON, SASKATOON BLUEBERRY COMPOTE, CREAMERY BUTTER

HUEVOS RANCHEROS \$22

EGGS SUNNY SIDE UP, CORN TORTILLAS, CHORIZO,
RANCHERA SAUCE, PINTO BEANS, AVOCADO, COTIJA CHEESE

CRAB AND AVOCADO BENEDICT \$26

POACHED EGGS, TOASTED BRIOCHE,
LIME HOLLANDAISE AND HASH BROWN

HOT MAPLE FRIED CHICKEN & WAFFLES \$28

CORNFLAKE CRUSTED CHICKEN, BUTTERMILK WAFFLE,
GREEN APPLE COLESLAW, POACHED EGG, AND HOLLANDAISE

CRAB CARBONARA \$28

WEST COAST CRAB, GUANCIALE,
PECORINO, EGG, LINGUINI

CROQUE MADAME \$20

TOASTED PAIN DE ME, BACK BACON, GRUYERE,
MORNAY SAUCE, SUNNY SIDE UP EGG

SMOKEHOUSE BURGER \$26

CHAR GRILLED BEEF CHUCK, HICKORY BACON, SMOKED CHEDDAR,
TOMATO JAM, FULLY DRESSED TOASTED BRIOCHE

BLACKENED MUSHROOM BURGER (V | VEG) \$24

AVOCADO, TOMATO JAM, MAPLE CHILI AIOLI, TOASTED BRIOCHE

BRIOCHE BREAKFAST SANDWICH \$20

SCRAMBLED EGG, HICKORY BACON, TOMATO JAM, AVOCADO,
TOASTED BRIOCHE, HASHBROWNS

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL

WEEKEND BRUNCH

SERVED SATURDAY & SUNDAY FROM 11AM-4PM

DESSERTS & 3RD COURSE

DARK CHOCOLATE TERRINE (V | VEG | GF) \$12

DARK CHOCOLATE MOUSSE, DARK CHOCOLATE GÉNOISE,
ESPRESSO SYRUP, HASKAP BERRY COMPOTE

NEW YORK CHEESECAKE (VEG) \$12

GRAHAM CRACKER CRUST, CHERRY VANILLA SAUCE

MAPLE SYRUP CRÈME BRULÉ \$12

MAPLE DULCE DE LECHE, MAPLE CANDY CRUNCH

DOUGHNUTS (VEG) \$12

(INSPIRED BY TIMBITS)

FRUIT LOOP, CORN POP, & FROSTED FLAKE
CRUSTED DOUGHNUT HOLES, VANILLA GLAZE

DESSERT MENU

SERVED DAILY FROM 7AM-9PM

DARK CHOCOLATE TERRINE (V | VEG | GF) \$12

DARK CHOCOLATE MOUSSE, DARK CHOCOLATE GÉNOISE,
ESPRESSO SYRUP, HASKAP BERRY COMPOTE

NEW YORK CHEESECAKE (VEG) \$12

GRAHAM CRACKER CRUST, CHERRY VANILLA SAUCE

MAPLE CRÈME BRULÉ \$12

MAPLE DULCE DE LECHE, MAPLE SUGAR CRUNCH

TRIO OF SWEET TREATS \$12

BUTTER TART, SEA SALT AND BROWN BUTTER RICE KRISPIE SQUARE,
MAPLE CRÈME COOKIE

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL

LATE NIGHT MENU

AVAILABLE FROM 9PM-7AM

PAPRIKA POTATO CRISPS \$8

SMOKED PAPRIKA CRISPS, BUTTERMILK CREMA

MASALA-SMOKED POTATO CRISPS \$8

MASLA SMOKED CRISPS, BUTTERMILK CREMA

CHARCUTERIE BOARD \$14

HOUSE-CUT RUSSET CHIPS, ELK SAUSAGE, LOCAL PROSCIUTTO, PICKLES,
OLIVES, SMOKED CHEDDAR, BUTTERMILK CRÈME FRAÎCHE DIP

CLASSIC CAESAR \$18

BABY GEM LETTUCE, PANCETTA, HARD COOKED EGG,
FINGERLING CHIPS, CAESAR VINAIGRETTE, PARMIGIANO REGGIANO

ENHANCEMENTS

ROASTED CHICKEN BREAST \$10 / SMOKED SALMON \$7

MAPLE TAHINI HARVEST BOWL (GF) \$22

ROASTED SWEET POTATO, CHARRED BROCCOLINI, GREEN BEANS,
SWEET PEAS, CUCUMBER, CHICKPEA-QUINOA SALAD, MAPLE TAHINI DRESSING

CHOICE OF

ROASTED CHICKEN OR MAPLE SESAME TOFU

HOUSE SMOKED TURKEY CLUB \$24

HOUSE SMOKED TURKEY, HICKORY BACON, AVOCADO,
CHIVE AIOLI, BABY GEM LETTUCE, BRIOCHE

PANCETTA CHICKEN BRIOCHE \$24

ROASTED CHICKEN, PANCETTA, MAPLE CHILI AIOLI,
BABY GEM LETTUCE, TOMATO JAM, BRIOCHE

GARDEN BLT BRIOCHE (V) \$20

CUCUMBER, AVOCADO, MUSHROOM BACON,
TOMATO JAM, LETTUCE, VEGAN BRIOCHE

BROWN BUTTER MARSHMALLOW RICE KRISPIE \$6

HOUSE-MADE MARSHMALLOW, BROWN BUTTER, SEA SALT, DARK CHOCOLATE

SWEET FINALE \$12

BUTTER TART, SEA SALT BROWN BUTTER CRISPY SQUARE, MAPLE COOKIE

(V) VEGAN | (VEG) VEGETARIAN | (GF) GLUTEN FREE

BEVERAGES

SERVED DAILY 24 HOURS A DAY

COFFEE & TEA

FIRE ROASTED COFFEE \$5

FIRE ROASTED DECAF \$5

CAPPUCCINO \$7

LATTE \$7

ESPRESSO \$6

DOUBLE ESPRESSO \$10

AMERICANO \$7

METROPOLITAN TEA \$5

SMALL POT OF COFFEE \$10

LARGE POT OF COFFEE \$16

FRESH PRESSED JUICE

GOLDEN WAVE \$12

ORANGE, GRAPEFRUIT, WATERMELON

GREENS \$12

GREEN APPLE, KALE, SPINACH, CUCUMBER

FRESH ORANGE JUICE \$7

FRESH PRESSED IN HOUSE

SMOOTHIES

TROPICAL SUNRISE (V | VEG | GF) \$14

BANANA, MANGO, PINEAPPLE, ORANGE JUICE, COCONUT MILK, AGAVE

STRAWBERRY GLOW (VEG | GF) \$14

STRAWBERRIES, BANANA, MATCHA, VANILLA YOGURT, OAT MILK, HONEY

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL

COCKTAIL MENU

SERVED DAILY FROM 9AM-9PM

HARD ROCK HOTEL LONDON SIGNATURES

THREE SISTERS \$19

PARADIGM SPIRITS JULIET GIN, AMARO MONTENEGRO,
DOMAIN DE CANTON, FRESH ORANGE, GRAPEFRUIT JUICE

SPILL THE TEA \$18

ARCHWELL VODKA, YERBA MATE TEA, HONEY, LEMON JUICE, MINT

SUMMER LOVE \$21

WHITE WINE, COINTREAU, PEACH SCHNAPPS, FRESH APPLE,
FRESH ORANGE, FRESH ROSEMARY, APPLE CIDER

TWISTED & TASTY

AROUND THE WORLD \$20

CUCUMBER INFUSED BOMBAY SAPPHIRE GIN, ELDERFLOWER LIQUEUR,
AGAVE SYRUP, FRESH CUCUMBER, LEMON JUICE, SODA

WELCOME TO THE JUNGLE \$19

DARK RUM, CAMPARI, DEMERARA SYRUP, PINEAPPLE JUICE, LIME JUICE

STRAWBERRY FIELDS \$20

1800 COCONUT TEQUILA, APEROL, VANILLA GALIANO,
STRAWBERRY SYRUP, LEMON JUICE

EXPRESSO YOURSELF \$18

VANILLA AND ESPRESSO BEAN INFUSED KETEL ONE VODKA,
CUSTARD CREAM, VANILLA SYRUP, VANILLA ESPRESSO

LATE CHECK OUT \$18

STRAWBERRY INFUSED APEROL, PROSECCO, SODA, FRESH MINT

LETTERS TO JULIET \$18

PARADIGM SPIRIT JULIET GIN, POMEGRANATE SYRUP, LEMON JUICE, GINGER BEER

(V) VEGAN | (VEG) VEGETARIAN | (GF) GLUTEN FREE

COCKTAIL MENU

SERVED DAILY FROM 9AM-9PM

FREE OF ALCOHOL, FULL OF SPIRIT

MR. JONES \$17

SEEDLIP SPICE, PINK GRAPEFRUIT JUICE,
SIMPLE SYRUP, LEMON JUICE

MINT CONDITION \$17

SEEDLIP SPICE, MINT SYRUP, PEACH JUICE,
LEMON JUICE, LIME JUICE

COASTAL BREEZE \$18

SEEDLIP GROVE 42, COCONUT SYRUP,
LEMON JUICE, PINEAPPLE JUICE, GINGER BEER

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL

WINES BY THE GLASS

SERVED DAILY FROM 9AM-9PM

WHITE

	6oz	9oz
TWO SISTERS PRIVATE LABEL WHITE BLEND 2024 NIAGARA ON THE LAKE VQA, ONTARIO (PINOT GRIGIO, CHARDONNAY)	13	19
MOSOLE PINOT GRIGIO 2024 LISON PRAMAGGIORE, ITALY (PINOT GRIGIO)	18	27
WHITEHAVEN SAUVIGNON BLANC 2025 MARLBOROUGH, NEW ZEALAND (SAUVIGNON BLANC)	18	27
PUNTI FERRER GRAND RESERVE CHARDONNAY 2024 CACHAPOAL VALLEY, CHILIE (CHARDONNAY)	18	27
MARIA BONIRA VINHO VERDE 2024 VINHO VERDE, PORTUGAL (LOUREIRO)	16	24

RED

TWO SISTERS PRIVATE LABEL CABERNET MERLOT 2021 NIAGARA RIVER VQA, ONTARIO (CABERNET SAUVIGNON, MERLOT)	14	21
CHATEAU DE MUS PINOT NOIR 2023 LANGUEDOC, FRANCE (PINOT NOIR)	17	25
CHATEAU PESQUIE "TERRASSES" ROUGE 2024 RHONE VALLEY, FRANCE (GRENACHE, SYRAH)	20	30
VALLE SECRETO CABERNET SAUVIGNON 2024 CACHAPOAL VALLEY, CHILE (CABERNET SAUVIGNON)	15	22
TOLIANI LEGIT TOSCANA IGT 2021 TUSCANY, ITALY (CABERNET SAUVIGNON)	28	42

ROSE

WHISPERING ANGEL ROSE 2024 PROVENCE, FRANCE (GRENACHE, SYRAH, VERMENTINO)	20	30
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SPARKLING

BIANCA VIGNA PROSECCO DOC BRUT NV VENETO, ITALY (GLERA)	5oz	15
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KIDS MENU

BREAKFAST

SERVED DAILY FROM 7AM-11AM

KELLOGG'S CEREAL (VEG) \$6

SINGLE SERVE BOXES, 2% MILK, ALMOND OR SOY MILK

CHOICE OF:

FROOT LOOPS
FROSTED FLAKES
CORN POPS
RICE KRISPIES
SPECIAL K
CORN FLAKES
ALL BRAN

"TIMBITS" (VEG) \$10

INSPIRED BY TIMBITS

FROOT LOOP, CORN POP AND
FROSTED FLAKE CRUSTED DOUGHNUTS, VANILLA GLAZE

TROPICAL FRUIT BOWL (VEG | GF) \$12

SEASONAL TROPICAL FRUITS, MINT, VANILLA BEAN CHIA SEED DIPT

YOGURT PARFAIT (VEG) \$6

GREEK YOGURT, MAPLE GRANOLA, SEASONAL PRESERVES, LOCAL HONEY AND MINT

FRENCH TOAST SOUFFLE (VEG) \$9

CUSTARD-SOAKED BRIOCHE, STRAWBERRY JAM

TATER TOT POUTINE \$9

CRISP TATER TOTS, SCRAMBLED EGGS, CHEESE CURDS, POUTINE JUS

CHOCOLATE CHIP PANCAKES (VEG) \$12

MAPLE SYRUP

MINI SESSIONS SLAM \$12

SCRAMBLED EGG, TATER TOTS, BACON, THICK CUT TOAST

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL

KIDS MENU

LUNCH & DINNER

ALL DAY MENU SERVED FROM 11AM-9PM

I DON'T KNOW (CAESAR SALAD) \$12

BABY GEM, HICKORY BACON, HARD COOKED EGG, HOUSE DRESSING,
CANADIAN PARMESAN, CHEDDAR GOLDFISH

I'M NOT HUNGRY (MACARONI AND CHEESE) \$12

CAVATAPPI PASTA, CANADIAN CHEDDAR, SESSIONS GARLIC BREAD
JUST TOMATO SAUCE / JUST BUTTER

MOMMMMM!!!! (TATER TOT POUTINE) \$12

CRISP TATER TOTS, CHEESE CURDS, POUTINE JUS

WHATEVER (GRILLED CHEESE) \$11

BRIOCHE, CHEDDAR CHEESE, HOUSE MADE FRIES, KETCHUP

I DON'T CARE (CHEESEBURGER) \$12

BEEF PATTY, CHEDDAR, LETTUCE, TOMATO,
TOASTED BUN, SERVED WITH CRISP RUSSET FRIES

I DON'T WANT ANYTHING (CHICKEN SANDWICH) \$12

CORNFLAKE FRIED CHICKEN, LETTUCE, RANCH DRESSING,
TOASTED BUN, SERVED WITH HOUSE MADE FRIES

I JUST WANT CHICKEN FINGERS (CHICKEN FINGERS) \$12

CHICKEN TENDERS, FRIES, SWEET & SOUR SAUCE

FINEEE, I'LL GET PIZZA (PIZZA) \$12

PEPPERONI, MOZZARELLA, TOMATO SAUCE OR CHEDDAR, MOZZARELLA, TOMATO SAUCE

DADDDDD!!!! (CHEESE FRIES) \$7

CRISP FRIES, CHEDDAR CHEESE SAUCE

I DON'T WANT THAT (BROCCOLINI) \$5

CHEDDAR CHEESE SAUCE

(V) VEGAN | (VEG) VEGETARIAN | (GF) GLUTEN FREE