



BREAKFAST

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL
SERVED DAILY FROM 7:00AM-11:00AM

STARTERS

AVOCADO TOAST (VEG) \$15

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

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

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

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

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 \$20

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

SHAKSHUKA (VEG) \$22

POACHED EGGS, SPICED TOMATO SAUCE,
KALE, CHICKPEAS

SIGNATURES

SESSIONS SLAM \$22

TWO EGGS, HASHBROWNS, ROASTED TOMATO, 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, WHOLE WHEAT TOAST

BREAKFAST POUTINE \$20

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

EGGS BENEDICT

POACHED EGGS, TOASTED BRIOCHE, HOLLANDAISE, HASHBROWNS

HICKORY BACON \$22

SMOKED SALMON \$28

PEAMEAL BACON \$23

ROASTED WILD

SMOKED MEAT \$24

MUSHROOMS (VEG) \$20

SMOKED MEAT HASH (GF) \$24

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

SESSIONS OMELET (GF) \$22

SMOKED HAM, TRIPLE CRÈME BRIE, ASPARAGUS, TOAST

BUTTERMILK PANCAKES \$20

SASKATOON BLUEBERRY COMPOTE, CREAMERY BUTTER, HICKORY BACON

BRIOCHE BREAKFAST SANDWICH \$20

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

STEAK AND EGGS \$42

8 OZ AAA GRILLED FLAT IRON, RED WINE,
SUNNY SIDE UP EGG, HASHBROWNS, 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

*IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL
SERVED MONDAY TO FRIDAY FROM 11AM-4PM*

STARTERS

BUTTERMILK PULL APART ROLLS (VEG) \$12

GARLIC BUTTER, HERB SEA SALT

CURRIED SQUASH SOUP (VEG) \$10

BUTTERMILK CREMA, PANEER GRILLED CHEESE

TUNA TARTARE \$18

ROASTED BEET, CHIVE AIOLI,
LIME & GINGER VINAIGRETTE

MOROCCAN LAMB MEATBALLS \$18

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

CHARCUTERIE & CHEESE \$26

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

LUNCH

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL
SERVED MONDAY TO FRIDAY FROM 11AM-4PM

SALADS

STEAK SALAD (GF) \$30

4OZ GRILLED FLAT IRON, WILD MUSHROOMS, ROASTED SQUASH,
GRILLED LEEKS, BABY KALE, SALSA VERDE, PECORINO

CHICKEN FRISEE (GF) \$25

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

SMOKED SALMON SALAD (GF) \$25

SMOKED SALMON RILLETTE, BRUSSEL SPROUT SLAW,
HEIRLOOM POTATO SALAD, WHITE FRENCH DRESSING

NOURISH BOWL (GF) \$26

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

CHOICE OF:

ROASTED CHICKEN OR SESAME TOFU (V | VEG)

LUNCH

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL
SERVED MONDAY TO FRIDAY FROM 11AM-4PM

HANDHELDS

SERVED WITH HOUSE MADE CRISP RUSSET FRIES
UPGRADE TO GREEN SALAD \$2 | UPGRADE TO CAESAR SALAD \$3

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 \$26

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

MUSHROOM BURGER (V | VEG) \$25

CARAMELIZED ONION, ARUGULA, HERB AND GARLIC BOURSIN, TOASTED BRIOCHE

(519) SIGNATURES

BAKED SALMON (GF) \$34

DIJONNAISE, CHARRED BROCCOLINI, CONFIT POTATO

STEAK FRITES (GF) \$44

8oz GRILLED FLAT IRON, SAUCE VERTE, RED WINE JUS, CRISP RUSSET FRIES, HERB SALT

CHICKEN SUPREME \$34

SMOKED CHEDDAR POLENTA, APPLE BUTTER, FALL VEGETABLES, SAGE & CHICKEN JUS

POTATO GNOCCHI BOLOGNESE \$26

VEAL, PORK, TOMATO, POTATO, PARMIGIANO REGGIANO

CHARRED CAULIFLOWER & BROCCOLI STEAK (V | VEG | GF) \$24

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

DINNER

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL
SERVED DAILY FROM 4PM-9PM

STARTERS

BUTTERMILK PULL APART ROLLS (VEG) \$12

GARLIC BUTTER, HERB SEA SALT

CURRIED SQUASH SOUP (VEG) \$10

BUTTERMILK CREMA, PANEER GRILLED CHEESE

TUNA TARTARE \$18

ROASTED BEET, CHIVE AIOLI, LIME & GINGER VINAIGRETTE

MOROCCAN LAMB MEATBALLS \$18

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

CHARCUTERIE & CHEESE \$26

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

OYSTERS (GF)

EAST COAST OYSTERS, HERB MIGNONETTE,
BLOOD ORANGE GRANITA

1/2 DOZEN \$28 | DOZEN \$48

DINNER

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL
SERVED DAILY FROM 4PM-9PM

SALADS

CHICKEN FRISEE (GF) \$23

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

SMOKED SALMON SALAD (GF) \$25

SMOKED SALMON RILLETTE, BRUSSEL SPROUT SLAW,
HEIRLOOM POTATO SALAD, WHITE FRENCH DRESSING

NOURISH BOWL (GF) \$26

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

CHOICE OF:

ROASTED CHICKEN OR SESAME TOFU (V | VEG)

HANDHELDS

SERVED WITH HOUSE MADE CRISP RUSSET FRIES
UPGRADE TO GREEN SALAD \$2 | UPGRADE TO CAESAR SALAD \$3

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

MUSHROOM BURGER (V | VEG) \$25

CARAMELIZED ONION, ARUGULA,
HERB AND GARLIC BOURSIN, TOASTED BRIOCHE

DINNER

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL
SERVED DAILY FROM 4PM-9PM

(519) SIGNATURES

HALIBUT \$36

WILD MUSHROOMS, KALE, POMME PUREE,
PORCINI BUTTER, LEEK SOUBISE

BAKED SALMON (GF) \$34

CREAMED PARSNIP, BRAISED ENDIVE,
CITRUS BEURRE BLANC

DUCK (GF) \$38

DUCK TWO WAYS, WILD FRIED RICE, BEET COULIS,
CHARRED BROCCOLINI, MAPLE MISO JUS

STEAK FRITES (GF)

SAUCE VERTE, RED WINE JUS, CRISP RUSSET FRIES, HERB SALT

8oz AAA BEEF FLAT IRON \$44

12oz AAA NEW YORK STRIPLOIN \$72

CHICKEN SUPREME \$34

SMOKED CHEDDAR POLENTA, APPLE BUTTER,
FALL VEGETABLES, SAGE AND CHICKEN JUS

LAMB LASAGNA \$28

BRAISED LAMB RAGU, MERGUEZ SAUSAGE,
BECHAMEL, GARLIC SPINACH

POTATO GNOCCHI BOLOGNESE \$26

SLOW COOKED VEAL AND PORK, TOMATO, POTATO, PARMIGIANO REGGIANO

CHARRED CAULIFLOWER & BROCCOLI STEAK (V | VEG | GF) \$24

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

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

WEEKEND BRUNCH

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

MAPLE & HONEY YOGURT PARFAIT (VEG | GF) \$12
GREEK YOGURT, MAPLE GRANOLA,
SEASONAL PRESERVES, LOCAL HONEY, MINT

AVOCADO TOAST (VEG) \$15
AVOCADO, GOAT CHEESE MOUSSE, CHERRY TOMATOES,
CUCUMBER, WHOLE GRAIN TOAST
ADD AN EGG \$4

SMOKED SALMON BAGEL \$16
MONTREAL BAGEL, HOUSE SMOKED SALMON, HERB CREAM
CHEESE, CUCUMBER, PICKLED SHALLOT, CAPERS, DILL

TROPICAL FRUIT BOWL (V | VEG | GF) \$12
SEASONAL TROPICAL FRUITS,
MINT, HONEY SYRUP

SASKATOON BERRY SMOOTHIE BOWL (V | VEG | GF) \$16
FROZEN SASKATOON BERRY AND COCONUT YOGURT CURD, VANILLA CHIA SEED,
BANANA, KIWI, BERRIES, HEMP HEARTS, COCOA NIBS, TOASTED COCONUT

WEEKEND BRUNCH

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL
SERVED SATURDAY & SUNDAY FROM 11AM-4PM

SALADS & 2ND COURSE

STEAK SALAD (GF) \$30

4OZ GRILLED FLAT IRON, WILD MUSHROOMS, ROASTED SQUASH,
GRILLED LEEKS, BABY KALE, SALSA VERDE, PECORINO

CHICKEN FRISEE (GF) \$25

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

SMOKED SALMON SALAD (GF) \$25

SMOKED SALMON RILLETTE, BRUSSEL SPROUT SLAW,
HEIRLOOM POTATO SALAD, WHITE FRENCH DRESSING

NOURISH BOWL (GF) \$26

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

CHOICE OF:

ROASTED CHICKEN OR SESAME TOFU (V | VEG)

WEEKEND BRUNCH

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL
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 \$20

SASKATOON BLUEBERRY COMPOTE, CREAMERY BUTTER, HICKORY BACON

HUEVOS RANCHEROS \$23

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

CRAB AND AVOCADO BENEDICT \$28

POACHED EGGS, TOASTED BRIOCHE,
LIME HOLLANDAISE, HASHBROWNS

HOT MAPLE FRIED CHICKEN & WAFFLES \$28

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

BRIOCHE BREAKFAST SANDWICH \$20

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

CROQUE MADAME \$24

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

SMOKEHOUSE BURGER \$28

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

HOUSE SMOKED TURKEY CLUB \$26

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

BLACKENED MUSHROOM BURGER (V | VEG) \$25

RICE PAPER BACON, AVOCADO, TOMATO JAM,
MAPLE CHILI AIOLI, TOASTED BRIOCHE

WEEKEND BRUNCH

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL
SERVED SATURDAY & SUNDAY FROM 11AM-4PM

DESSERTS & 3RD COURSE

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

MAPLE DULCE DE LECHE, MAPLE CANDY CRUNCH

DESSERT MENU

SERVED DAILY FROM 7AM-9PM

DARK CHOCOLATE TERRINE (VEG) \$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 (VEG) \$12

MAPLE DULCE DE LECHE, MAPLE SUGAR CRUNCH

LATE NIGHT MENU

IN ROOM DINING ORDERS HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THE BILL
AVAILABLE FROM 9PM-7AM

PAPRIKA POTATO CRISPS (GF) \$8

SMOKED PAPRIKA CRISPS, BUTTERMILK CREMA

MASALA-SMOKED POTATO CRISPS \$8

MASALA 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

ROMAINE, HICKORY BACON, HARD-COOKED EGG,
HOUSE DRESSING, PARMIGIANO-REGGIANO

ENHANCEMENTS

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

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 (V | VEG)

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 | VEG) \$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

FIRE ROASTED COFFEE \$5	DOUBLE ESPRESSO \$10
FIRE ROASTED DECAF \$5	AMERICANO \$7
CAPPUCCINO \$7	SMALL POT OF COFFEE \$10
LATTE \$7	LARGE POT OF COFFEE \$16
ESPRESSO \$6	

TEA

METROPOLITAN TEA \$5

ORANGE PEKOE | CHAMOMILE | PEPPERMINT | ENGLISH BREAKFAST
ENGLISH BREAKFAST (DECAF) | EARL GREY
MASALA CHAI | JASMINE DRAGON | LEMON GINGER

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

COCKTAIL MENU

SERVED DAILY FROM 9AM-9PM

HARD ROCK HOTEL LONDON SIGNATURES

THREE SISTERS \$19

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

WINTER WHISPERS \$20

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

TWISTED & TASTY

PUT A SPRITZ IN YOUR STEP \$18

CACAO INFUSED APEROL, LAMBRUSCO, PROSECCO

WHISKY BUSINESS \$20

DISARONNO AMARETTO, PECAN INFUSED ARCHWELL WHISKY,
BANANA PUREE, EGG WHITE, LEMON JUICE
WINE NOT?? ADD A MULLED WINE FLOAT \$3

SUENO AZUL \$19

HORNITO'S PLATA TEQUILA, COINTREAU, AGAVE SYRUP, LIME JUICE, BLUE
SPIRULINA TINCTURE, HIMALAYAN PINK SALT, BUZZ BUTTON DUST

EXPRESSO YOURSELF \$19

VANILLA AND ESPRESSO BEAN INFUSED ARCHWELL VODKA, VANILLA
BEAN CREAM, COFFEE LIQUEUR, VANILLA SYRUP, ESPRESSO

CHEEKY LITTLE TIKI \$21

SPICED RUM, DARK RUM, COCONUT RUM, CINNAMON SYRUP,
APPLE CIDER, PINEAPPLE JUICE, LEMON JUICE, ANGOSTURA BITTERS

PEAR-ENTAL ADVISORY \$24

GREY GOOSE LA POIRE VODKA, APRICOT BRANDY,
VANILLA GALLIANO, PEAR NECTAR, PROSECCO

VIOLET KISS \$18

BUTTERFLY PEA FLOWER INFUSED ARCHWELL GIN,
ELDERFLOWER LIQUEUR, VIOLET SYRUP, LEMON JUICE, EGG WHITE

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

COCKTAIL MENU

SERVED DAILY FROM 9AM-9PM

FREE OF ALCOHOL, FULL OF SPIRIT

MR. JONES \$18

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

WINTERBERRY MULE \$18

SEEDLIP SPICE, CRANBERRY JUICE, LIME JUICE,
GINGER BEER, SIMPLE SYRUP

WRAPPED IN RED \$18

SEEDLIP GARDEN, POMEGRANATE JUICE, ORANGE JUICE,
LEMON JUICE, CINNAMON SYRUP, GINGER ALE

BEER

SERVED DAILY FROM 9AM-9PM

DRAUGHT

16oz

POWERHOUSE LIGHT LAGER
POWERHOUSE IPA
POWERHOUSE PILSNER
POWERHOUSE CREAM ALE
POWERHOUSE SEASONAL
BUD LIGHT
STELLA ARTOIS
MICHELOB ULTRA
MILL STREET ORGANIC
MILL STREET HAZE PHAZE IPA
ALEXANDER KEITHS AMBER ALE
GUINNESS

11
11
11
11
13
11
14
11
14
14
11
14

WINES BY THE GLASS

SERVED DAILY FROM 9AM-9PM

WHITE

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

RED

TWO SISTERS PRIVATE LABEL CABERNET MERLOT 2021	13	19
NIAGARA RIVER VQA, ONTARIO (CABERNET SAUVIGNON, MERLOT)		
CHATEAU DE MUS PINOT NOIR 2023	18	27
LANGUEDOC, FRANCE (PINOT NOIR)		
CHATEAU PESQUIE "TERRASSES" ROUGE 2024	20	30
RHONE VALLEY, FRANCE (GRENACHE, SYRAH)		
VALLE SECRETO CABERNET SAUVIGNON 2024	16	24
CACHAPOAL VALLEY, CHILE (CABERNET SAUVIGNON)		
TOLAINI LEGIT TOSCANA IGT 2021	28	42
TUSCANY, ITALY (CABERNET SAUVIGNON)		

ROSE

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

SPARKLING

	5oz
BIANCA VIGNA PROSECCO DOC BRUT NV	16
VENETO, ITALY (GLERA)	

KIDS MENU

BREAKFAST

SERVED DAILY FROM 7AM-11AM

KELLOGG'S CEREAL (VEG) \$6

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

CHOICE OF:

FROOT LOOPS

FROSTED FLAKES

RICE KRISPIES

CORN FLAKES

"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

YOGURT PARFAIT (VEG) \$8

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

FRENCH TOAST SOUFFLE (VEG) \$12

CUSTARD-SOAKED BRIOCHE, STRAWBERRY JAM

BREAKFAST TATER TOT POUTINE \$12

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

PANCAKES (VEG) \$12

CHOCOLATE SAUCE AND MAPLE SYRUP

MINI SESSIONS SLAM \$12

SCRAMBLED EGG, TATER TOTS, BACON, TOAST

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) (VEG) \$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) (VEG) \$12

BRIOCHE, CHEDDAR CHEESE, HOUSE MADE FRIES, KETCHUP

I DON'T CARE (CHEESEBURGER) \$12

BEEF PATTY, CHEDDAR, LETTUCE, TOMATO,
TOASTED BUN, SERVED WITH HOUSE MADE 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) (VEG) \$7

CRISP FRIES, CHEDDAR CHEESE SAUCE

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

CHEDDAR CHEESE SAUCE

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