

Private Bar

For ice delivery, please dial 0 from your in-room phone

Drinks

| | |
|----------------------|----------|
| SCOTCH 750ml | 115 |
| VODKA 750ml | 100 |
| BOURBON 750ml | 100 |
| RUM 375ml 750ml | 50 100 |
| TEQUILA 750ml | 155 |
| GIN 375ml 750ml | 50 100 |
| CAMPARI 750ml | 60 |
| RED WINE USA 750ml | 60 |
| RED WINE FR 750ml | 90 |
| WHITE WINE 375ML | 43 |
| VERMOUTH 500 ML | 20 |
| SPIRITS 50ML | 13 |
| BITTERS 5ML | 6 |
| BEER 473ML | 9 |
| COOLERS 355ML | 9 |
| CIDER 473ML | 9 |
| NON-ALCOHOLIC DRINKS | 5 |

Snacks

| | |
|-----------------|---|
| CHIPS | 5 |
| NUTS | 9 |
| CANDIES | 5 |
| CHOCOLATE BAR | 5 |
| RAW BAR | 5 |
| CRAFT CHOCOLATE | 9 |

For ice delivery, please dial 0 from your in-room phone

In-Room Dining

*Please note that a \$7.00 hotel delivery charge, applicable taxes
& an 18% gratuity will be added to your bill automatically*

Beverages

SIGNATURE SELECTION OF TEALEAVES 4

| | |
|---------------------------|-------------------|
| Floral Jasmine | Monsoon Chai |
| Health & Well Being Green | Mountain Berry |
| English Breakfast | Calming Chamomile |
| Imperial Earl Grey | Peppermint |
| Organic Assam | Vanilla Rooibos |
| Thunderbolt Darjeeling | Cold & Flu |

CAPPUCCINO 5.5

CAFÉ LATTE 5.5

ESPRESSO | DOUBLE ESPRESSO 4 | 4.5

AMERICANO 4.5

CAFÉ MOCHA 4.5

FRESHLY BREWED COFFEE small pot 7 | large pot 9

milk alternatives (almond & oat milk), caramel & vanilla flavoured syrups available

BREAKFAST MIMOSA 14

MINDFUL COLD-PRESSED JUICES 9
orange, grapefruit, apple, emmeline (pineapple, lemon ginger, spirulina)

SMOOTHIE OF THE DAY 9

SODA 5
coke, diet coke, sprite, fever tree (ginger ale, club soda & tonic water)

STILL OR SPARKLING WATER 330ml 5 | 750ml 9

BEER OR CIDER 9

Wine

Sparkling

5oz | btl

| | |
|--|---------|
| BENJAMIN BRIDGE, BRUT SPARKLING gaspereau valley, nova scotia, canada | - 58 |
| MASOTTINA, PROSECCO DI TREVISO BRUT veneto, italy | 15 55 |
| 2019 L'ACADIE VINEYARDS, VINTAGE CUVÉE ROSÉ gaspereau valley, nova scotia, canada | 19 87 |
| VEUVE CLICQUOT, BRUT champagne, france | - 180 |
| DOM PÉRIGNON champagne, france | - 450 |

White

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|---|---------|
| LIGHTFOOT & WOLFVILLE, FLORA wolfville, nova scotia, canada | 15 55 |
| SPY VALLEY, SAUVIGNON BLANC marlborough, new zealand | 15 69 |
| NOBLE VINES, 466, CHARDONNAY monterey, califomia, usa | 15 64 |
| LUCKETT VINEYARDS, TIDAL BAY gaspereau valley, nova scotia, canada | 14 58 |
| ZENATO, PINOT GRIGIO verona, italy | 14 60 |
| 2020 JEAN-MARC BOILLOT, MONTAGNY 1ER CRU burgundy, france | - 155 |
| 2019 MAYACAMAS, CHARDONNAY napa valley, califomia, usa | - 180 |

Red

5oz | btl

LIGHTFOOT & WOLFVILLE, FAUNA
wolfville, nova scotia, canada

15 | 55

DONA PAULA, PAULA MALBEC
mendoza, argentina

13 | 52

COPPOLA, CABERNET SAUVIGNON
sonoma county, california, usa

15 | 65

SOKOL BLOSSER, EVOLUTION, PINOT NOIR
willamette valley, oregon, usa

19 | 82

2017 VIETTI, CASTIGLIONE, BAROLO
piedmont, italy

- | 200

2016 CHÂTEAU PRIEURÉ-LICHINE, MARGAUX
FOURTH GROWTH
bordeaux, france

- | 230

Wine in a Can

BENJAMIN BRIDGE, PIQUETTE (PINK OR WILD)
gaspereau valley, nova scotia, canada

12

BENJAMIN BRIDGE, NOVA 7
gaspereau valley, nova scotia, canada

12

BENJAMIN BRIDGE, TIDAL BAY
gaspereau valley, nova scotia, canada

12

BENJAMIN BRIDGE, PIQUETTE 0%
gaspereau valley, nova scotia, canada

6

Breakfast

Monday to Sunday 7:00 to 10:30 AM

Bread & Pastries

| | |
|--|-----|
| CROISSANT | 4 |
| PAIN AU CHOCOLAT | |
| SOUR CREAM COFFEE CAKE | 4.5 |
| cinnamon, cocoa, newfoundland sea salt | 5 |

Light

| | |
|--|------------------|
| FRESH FRUIT & BERRIES - <i>gf - df - v</i> | cup 12 bowl 18 |
| BERRIES - <i>gf - df - v</i> | cup 16 bowl 22 |
| YOGHURT & GRANOLA - <i>veg</i> | |
| organic pressed yoghurt, house-made granola, maple syrup | 20 |
| OATMEAL - <i>df - v</i> | |
| oat milk, maple syrup, seasonal fruit | 14 |

Eggs & Extras

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|---|----|
| BLUEBERRY PANCAKES | 25 |
| fresh blueberries, brown butter crumble, nova scotia blueberry butter, maple syrup | |
| BREAKFAST BUTTY SANDWICH | 23 |
| fried eggs, smoked bacon, fries, deviled tomato, aged white cheddar, branston pickle | |
| substitute with egg white 2 | |
| THE MUIR CONTINENTAL | 23 |
| organic vanilla yoghurt, house-made granola, berries, house-made croissant, artisanal jams & butter | |
| MUIR BREAKFAST - <i>df - gf available</i> | 23 |
| two eggs any style, smoked bacon, griddled potatoes, deviled tomato, multigrain toast | |

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|---|----|
| THE HEALTHY HIPSTER - <i>df - veg - gf available</i> two poached eggs, avocado, deviled tomato, wilted spinach, tahini, smashed chickpeas, multigrain toast add bacon 8 | 23 |
| BENEDICT - <i>df - gf available</i> poached eggs, peameal bacon, hollandaise, english muffin, griddled potatoes substitute with smoked salmon 10 | 23 |
| SALT COD CAKES & BEANS - <i>df</i> two poached eggs, salt cod, pei potato, onion, baked beans, chow chow | 23 |
| THE FULL DRIFTER - <i>gf available</i> two eggs any style, peameal bacon, black pudding, breakfast sausage, griddled potatoes, deviled tomato, roasted mushrooms, baked beans, multigrain toast | 30 |
| MUSHROOM & CHEDDAR OMELETTE - <i>veg</i> roasted wild & tame mushrooms, griddled potatoes, deviled tomato, multigrain toast substitute with egg white 2 omelette add-ons 3 per: bacon, cheddar, mushrooms, spinach, onion, tomato | 24 |
| EGGS YOUR WAY - <i>df - gf available</i> two eggs any style with a side of toast | 9 |

Sides

| | |
|--------------------------------|----|
| BAKED BEANS - <i>gf - df</i> | 3 |
| SALT COD CAKE - <i>df</i> | 7 |
| SMOKED BACON - <i>gf - df</i> | 8 |
| BREAKFAST SAUSAGE - <i>df</i> | 6 |
| SMOKED SALMON - <i>gf - df</i> | 10 |
| GRIDDLED POTATOES | 5 |
| BLUEBERRY PANCAKE | 7 |
| EGG - <i>gf - df</i> | 3 |
| TOAST | 3 |

Brunch

Saturday, Sunday & Holidays 10:30 AM to 3:00 PM

Bread & Pastries

CROISSANT 4

PAIN AU CHOCOLAT

SOUR CREAM COFFEE CAKE 4.5
cinnamon, cocoa, newfoundland sea salt

5

Light

FRESH FRUIT & BERRIES - *gf - df - v* cup 12 | bowl 18

BERRIES - *gf - df - v* cup 16 | bowl 22

YOGHURT & GRANOLA - *veg*
organic pressed yoghurt, house-made granola, maple syrup 20

OATMEAL - *df - v*
oat milk, maple syrup, seasonal fruit 14

Mains

ABUNDANT ACRES GREENS & VEGETABLE SALAD 19
bear river farms grains, fresh & pickled vegetables, salt-baked beets,
maple & cranberry vinaigrette

BLUEBERRY PANCAKES 25
fresh blueberries, brown butter crumble, nova scotia blueberry butter,
maple syrup

BREAKFAST BUTTY SANDWICH 23
fried eggs, smoked bacon, fries, deviled tomato, aged white cheddar,
branstons pickle
substitute with egg white 2

MUIR BREAKFAST - *df - gf available* 23
two eggs any style, smoked bacon, griddled potatoes, deviled tomato,
multigrain toast

SALT COD CAKES & BEANS - *df* 23
two poached eggs, salt cod, pei potato, onion, baked beans, chow chow

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|---|----|
| THE HEALTHY HIPSTER - <i>df - veg - gf available</i> two poached eggs, avocado, deviled tomato, wilted spinach, tahini, smashed chickpeas, multigrain toast add bacon 8 | 23 |
| BENEDICT - <i>df - gf available</i> poached eggs, peameal bacon, hollandaise, english muffin, griddled potatoes substitute with smoked salmon 10 | 23 |
| THE FULL DRIFTER - <i>gf available</i> two eggs any style, peameal bacon, black pudding, breakfast sausage, griddled potatoes, deviled tomato, roasted mushrooms, baked beans, multigrain toast | 30 |
| MUSHROOM & CHEDDAR OMELETTE - <i>veg</i> roasted wild & tame mushrooms, griddled potatoes, deviled tomato, multigrain toast substitute with egg white 2 omelette add-ons 3 per: bacon, cheddar, mushrooms, spinach, onion, tomato | 24 |
| EGGS YOUR WAY - <i>df - gf available</i> two eggs any style with a side of toast | 9 |
| THE BIG DRIFT BURGER - <i>gf available</i> house-ground 8oz beef burger, crispy onions, knoydart cheddar, drift's atlantic sauce, sesame milk bun, atlantic-spiced fries add fried egg 3 | 29 |
| STEAK & EGGS 10oz striploin steak, two eggs any style, griddled potatoes, deviled tomato, drift's blueberry steak sauce | 39 |
| LOBSTER & SHRIMP TOAST nova scotia lobster, matane shrimp, two poached eggs, hollandaise, brothers smoked bacon, tomato, iceberg lettuce, avocado, sweet citrus mayo, atlantic-spiced fries | 42 |
| NOVA SCOTIA LOBSTER CROISSANT buttered local lobster, citrus aioli, celeriac remoulade, organic greens, atlantic-spiced fries | 35 |

Sides

| | |
|---------------------------------------|----|
| BAKED BEANS - <i>gf</i> - <i>df</i> | 3 |
| SALT COD CAKE - <i>df</i> | 7 |
| SMOKED BACON - <i>gf</i> - <i>df</i> | 8 |
| BREAKFAST SAUSAGE - <i>df</i> | 6 |
| SMOKED SALMON - <i>gf</i> - <i>df</i> | 10 |
| GRIDDLED POTATOES | 5 |
| BLUEBERRY PANCAKE | 7 |
| EGG - <i>gf</i> - <i>df</i> | 3 |
| TOAST | 3 |

Lunch

Monday to Friday 11:00 AM to 5:00 PM

Starters

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| MARITIME OYSTERS - <i>gf - df</i> half-dozen, mignonette, lemon, house-made hot sauce, horseradish | 24 |
| MARYANN'S BROWN BREAD organic honey butter | 8 |
| ABUNDANT ACRES GREENS & VEGETABLE SALAD - <i>df - v - gf available</i> bear river farms grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette | 19 |
| DRIFT CAESAR SALAD - <i>n</i> kale, romaine, brothers smoked bacon, horseradish caesar dressing, nori, cashew nuts, brown bread croutons add chicken breast 10 fish cake 12 salmon fillet 18 | 22 |
| SNOW CRAB HUSHPUPIES nova scotia snow crab, sour cream & chive dust, citrus aioli | 22 |
| LOBSTER & SHRIMP CAKE root vegetable rémoulade, chow chow, tartar sauce add fish cake 12 | 19 |
| ATLANTIC SALMON TARTARE - <i>df</i> mini black sesame waffle cones, shallot, fresh dill, smoked mousse, sea greens, avocado | 23 |
| CRISPY TOURIÈRE ROLL spiced pork & beef rillettes, spicy green tomato chow chow, toasted pistachios, caramelized carrot pudding | 21 |
| HEIRLOOM CARROTS & SMOKED RICOTTA - <i>gf - veg - n</i> smoked ricotta, ginger beer glaze, thyme butter, nori, cashew crumble, organic honeycomb | 21 |
| CHICKEN NOODLE SOUP roasted free-range chicken, seasonal vegetables, house-made noodles | 18 |

Mains

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| HOUSE-MADE POTATO DUMPLING GRATIN gruyère crème, winter kale chips, basil oil, pumpkin seed gremolata | 29 |
| FISH & CHIPS beer-battered haddock, atlantic spiced fries, tartar sauce, tangy coleslaw, malt vinegar two pieces 28 | 21 |
| BUTTERMILK FRIED CHICKEN SANDWICH - <i>veg available</i> spicy green tomato chow chow, four-pepper hot sauce, creamy brie, toasted brioche, organic greens, red onion, deviled tomato, atlantic spiced fries | 27 |
| STEAMED PEI MUSSELS & FRITES lightfoot & wolfville flora wine, garlic, maryann's brown bread, atlantic-spiced fries | 32 |
| STEAK & LOBSTER TARTINE 4oz top sirloin, forest mushroom duxelles, pickled onions, smoked aioli, aged cheddar, nova scotia lobster butter, atlantic spiced fries | 40 |
| NOVA SCOTIA HALIBUT PIE nova scotian halibut cheeks, herbed duchess potatoes, knoydart farm cheddar, dill crème, seasonal root vegetables, bacon braised winter greens, brown bread crumble | 37 |
| THE DRIFT BURGER - <i>gf available</i> house-ground 6oz beef burger, crispy onion, knoydart farm cheddar, house-made sauce, brioche bun, atlantic-spiced fries | 29 |
| MUIR CHICKEN CLUB SANDWICH slow-roasted chicken breast, sliced bacon, heirloom tomato, sliced red onion, abundant acres greens, aged white cheddar, atlantic-spiced fries, white or multigrain bread | 24 |
| GRILLED CHICKEN CLUB thick-cut multigrain bread, harissa aioli, aged cheddar, heirloom tomatoes, bacon, organic greens, red onion, atlantic-spiced fries | 24 |
| NOVA SCOTIA LOBSTER CROISSANT creamy lobster salad, house-made croissant, citrus aioli, shallot, organic greens, celeriac remoulade, atlantic-spiced fries | 35 |

Sides

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|--------------------------------------|----|
| FRITES - <i>df - veg</i> | 10 |
| STEAMED VEGETABLES - <i>gf - veg</i> | 9 |
| SAUTÉED WILD & TAME | 12 |
| MUSHROOMS - <i>gf - veg</i> | 10 |
| CHICKEN BREAST - <i>gf</i> | 18 |
| SALMON FILLET - <i>gf - df</i> | |

Dinner

Monday to Sunday 5:00 to 10:00 PM

Starters

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| MARYANN'S BROWN BREAD organic honey butter | 8 |
| MARITIME OYSTERS - <i>gf - df</i> half dozen, mignonette, lemon, house-made hot sauce, horseradish | 24 |
| ABUNDANT ACRES GREENS & VEGETABLE SALAD - <i>df - v - gf available</i> bear river farms grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette | 19 |
| DRIFT CAESAR SALAD - <i>n</i> kale, romaine, brothers smoked bacon, horseradish caesar dressing, nori, cashew nuts, brown bread croutons add chicken breast 10 fish cake 12 salmon fillet 18 | 22 |
| HEIRLOOM CARROTS & SMOKED RICOTTA smoked ricotta, ginger beer glaze, thyme butter, nori, cashew crumble, organic honeycomb | 21 |
| LOBSTER & SHRIMP CAKE - <i>df</i> root vegetable rémoulade, chow chow, tartar sauce add fish cake 12 | 19 |
| ATLANTIC SALMON TARTARE - <i>df</i> mini black sesame waffle cones, shallot, fresh dill, smoked mousse, sea greens, avocado | 23 |
| BEEF MARROW RAREBIT black winter truffle, knoydart farm cheddar, leek piccalilli, matchstick frites, maryann's brown bread toast soldiers, jus gras | 22 |
| CRISPY TOURTIÈRE ROLL spiced pork & beef rillettes, spicy green tomato chow chow, toasted pistachios, caramelized carrot pudding | 21 |
| SNOW CRAB HUSHPUPIES nova scotia snow crab, sour cream & chive dust, citrus aioli | 22 |
| CHICKEN NOODLE SOUP roasted free-range chicken, seasonal vegetables, house-made noodles | 18 |

Mains

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| HOUSE-MADE POTATO DUMPLING GRATIN gryère crème, winter kale chips, basil oil, pumpkin seed gremolata | 29 |
| ROAST CHICKEN & RAPPIE PIE - <i>gf</i> seared chicken breast, crispy potato top, heirloom carrots, truffle chicken jus | 35 |
| NOVA SCOTIA HALIBUT HODGE PODGE butter-braised halibut cheek, mussels, matane shrimp, nova scotia scallops, littleneck clams, salt cod brandade croquette, green beans, new potatoes, carrots, buttered leeks, dill cream | 52 |
| LAWRY'S JIGGS DINNER slow-smoked brisket, fingerling potatoes, heirloom carrots, local turnips, napa cabbage sauerkraut, caramelized cipollini onions, maryann's brown bread soldiers | 38 |
| STEAMED PEI MUSSELS & FRITES lightfoot & wolfville flora wine, garlic, maryanne's brown bread, atlantic-spiced fries | 32 |
| ATLANTIC SALMON FILLET - <i>gf</i> sea lettuce risotto, charred napa cabbage, salmon caviar, rye berry crust | 34 |
| STEAK FRITES - <i>gf</i> 10oz striploin steak, shallot tarragon butter, red wine jus, drift-spiced fries, deviled tomato & watercress salad | 49 |
| NOVA SCOTIAN LAMB rack of lamb, merguez sausage, braised winter greens, scalloped rutabaga & pei potatoes, golden raisin relish | 48 |
| PORK BELLY & SCALLOPS - <i>gf</i> slow-cooked nova scotia pork belly, digby scallops, smoked carrot purée, piccalilli | 35 |
| THE DRIFT BURGER - <i>gf available</i> house-ground 6oz beef burger, crispy onion, knoydart farm cheddar, house-made sauce, brioche bun, atlantic-spiced fries | 29 |
| DOUBLE DRIFT CHEESEBURGER two 4oz patties, aged cheddar, organic greens, red onion, tomato, atlantic-spiced fries | 25 |

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| MUIR CHICKEN CLUB SANDWICH | 24 |
| slow-roasted chicken breast, sliced bacon, heirloom tomato, sliced red onion, abundant acres greens, aged white cheddar, atlantic-spiced fries, white or multigrain bread | |
| GRILLED CHICKEN CLUB | 24 |
| thick-cut multigrain bread, harissa aioli, aged cheddar, heirloom tomatoes, bacon, organic greens, red onion, atlantic-spiced fries | |

Sides

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|---|----|
| FRITES - <i>df - veg</i> | 10 |
| STEAMED VEGETABLES - <i>gf - veg</i> | 9 |
| SAUTEED WILD & TAME MUSHROOMS - <i>gf - veg</i> | 12 |
| CHICKEN BREAST - <i>gf</i> | 10 |
| SALMON FILLET - <i>gf - df</i> | 18 |

Desserts

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|--|----|
| WILD BLUEBERRY BUCKLE - <i>veg</i> | 12 |
| crème anglaise, brown butter crumble, sour cream chantilly | |
| MILK CHOCOLATE MOUSSE - | 14 |
| j.d. shore rum cream, salted chocolate crumble, crystallized cocoa nibs, fudge sauce | |
| CHEESE PLATE - <i>veg - gf available</i> | 29 |
| artisanal cheeses, house pickles, sunny cove honey | |

Children's Menu

Breakfast

Monday to Friday 7:00 to 10:30 AM

Weekends and Holidays 7:00 AM to 3:00 PM

MINI MUIR BREAKFAST - *gf* 14
one egg any style, smoked bacon, griddled potatoes, multigrain toast

BLUEBERRY PANCAKES - *veg* 12
fresh blueberries, warm maple syrup

GRILLED CHEESE 14
cheddar, fries

Lunch & Dinner

Monday to Sunday 11:00 AM to 10:00 PM

FRESH VEGGIES & DIP - *veg* 10
creamy chickpea hummus, olive oil, crunchy vegetables

CAESAR SALAD - *gf* 10
chopped romaine lettuce, smoked bacon, creamy garlic dressing

CHICKEN FINGERS & FRITES 14
served with plum sauce

SPAGHETTI - *veg - gf available* 15
tomato sauce, parmigiano reggiano

DRIFT CHEESEBURGER - *gf available* 17
aged cheddar, ketchup, sesame bun, fries

Overnight Dining

Monday to Sunday 10:00 PM to 7:00 AM

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|--|----|
| CEREAL & MILK assorted kellogg's cereals | 7 |
| COOKIES & MILK house-made chocolate chip cookies | 9 |
| CRUDITES & HUMMUS served with pita bread | 18 |
| GRILLED CHEESE & TOMATO SOUP mozzarella, cheddar, mustard, mayonnaise | 21 |
| SOUP OF THE DAY vegetable soup | 16 |
| CHICKEN FINGERS & FRIES served with plum sauce | 14 |