

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 750ml	90
WHITE WINE 375ml	43
SPARKLING WHITE 237ml	12
SPARKLING ROSÉ 237ml	12
SPIRITS 50ml	13
BITTERS 5ml	6
BEER 330ml 473ml	9
COOLERS 355ml	9
CIDER 355ml	9
NON-ALCOHOLIC DRINKS	5

Snacks

CHIPS	5
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
english breakfast
imperial earl grey
mountain berry
organic assam
thunderbolt darjeeling
monsoon chai
calming chamomile
vanilla rooibos

COFFEE

espresso 4
double espresso 4.5
americano 4.5
café mocha 4.5
café latte 5.5
cappuccino 5.5
freshly brewed coffee pot 7 | 9
milk alternatives available upon request
flavoured syrups available upon request

SODA 5

pepsi
diet pepsi
ginger ale
club soda
tonic water

MINDFUL COLD-PRESSED JUICES 9

orange
grapefruit
apple
emmeline

WATER 330ml | 750ml 5 | 9

still
sparkling

BEER 330ml | 473ml 9

CIDER 330ml | 473ml 9

SMOOTHIE OF THE DAY 9

BREAKFAST MIMOSA 14

Wine

5oz | btl

Sparkling

BENJAMIN BRIDGE, BRUT SPARKLING
gaspereau valley, nova scotia, canada - | 58

MASO'TTINA, 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 - | 550

White

LIGHTFOOT & WOLFVILLE, FLORA
wolfville, nova scotia, canada 15 | 55

SPY VALLEY, SAUVIGNON BLANC
marlborough, new zealand 15 | 69

MCGUIGAN, THE BROTHERS
CHARDONNAY
new south wales, australia 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

Red

5oz | btl

LIGHTFOOT & WOLFVILLE, FAUNA
wolfville, nova scotia, canada

15 | 55

DONA PAULA, PAULA MALBEC
mendoza, argentina

13 | 52

TRAPICHE EXPEDICION SUR
CABERNET SAUVIGNON
patagonia, chile

14 | 60

MICHELE CHIARLO, IL PRINCIPE
LANGHE NEBBIOLO
piedmont, italy

18 | 80

2017 VIETTI, CASTIGLIONE, BAROLO
piedmont, italy

- | 200

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

- | 230

Wine in a Can

LIGHTFOOT & WOLFVILLE, BUBBLY WHITE
wolfville, nova scotia, canada

12

LIGHTFOOT & WOLFVILLE, BUBBLY ROSÉ
wolfville, nova scotia, canada

12

Monday to Sunday 7:00 to 10:30 AM

CROISSANT ¹ vegetarian	4
PAIN AU CHOCOLAT ¹ vegetarian	5
SOUR CREAM COFFEE CAKE ¹ vegetarian cinnamon, cocoa, newfoundland sea salt	7

FRESH FRUIT & BERRIES	vegan gf	
cup		12
bowl		18
BERRIES	vegan gf	
cup		16
bowl		22
OATMEAL	vegan gf	
oat milk, maple syrup, seasonal fruit		15
YOGHURT & GRANOLA	vegetarian gf	
organic pressed yoghurt, house-made granola, maple syrup		19

SMOKED BACON 3 pieces ^{gf}	8
BREAKFAST SAUSAGE 2 pieces ^{gf}	6
EGG ^{gf}	3
GRIDDLED POTATOES ^{gf}	5
BLUEBERRY PANCAKE ^{vegetarian}	7
MULTIGRAIN OR WHITE TOAST ^{vegetarian}	5
SALT COD CAKE	7
BROWN SUGAR & BACON BAKED BEANS ^{gf}	5
SMOKED SALMON ^{gf}	10

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Eggs & Extras

BLUEBERRY PANCAKES ^{vegetarian}	25
fresh blueberries, brown butter crumble, ns blueberry butter, maple syrup	
MONTE CRISTO BREAKFAST BUTTY ^{gf available}	24
house-smoked turkey, pork belly confit, local gouda, brown bread french toast, fresh berries, griddled potatoes	
THE DRIFT CONTINENTAL ^{vegetarian gf available}	19
organic vanilla yoghurt, house-made granola, berries, house-made croissant, artisanal jams & butter	
MUIR BREAKFAST ^{gf available}	23
two eggs any style, smoked bacon, griddled potatoes, deviled tomato, multigrain toast	
THE SMASHED HIPSTER ^{vegetarian gf available}	23
two scrambled eggs, grilled flatbread, ns feta, avocado smash, tomato, olive-preserved lemon relish, fresh basil, pickled red onion add bacon 8	
EGGS BENEDICT ^{gf available}	25
two poached eggs, martock glen smoked ham, english muffin, griddled potatoes, hollandaise sub smoked salmon 4 sub butter-poached ns lobster 28	
SMOKED SALMON & SALT COD CAKES	27
atlantic smoked salmon, two salt cod cakes, soft-poached eggs, hollandaise, grilled potatoes	
STEAK & EGGS ^{gf available}	39
7oz medium-rare bavette, two poached eggs, veal jus, griddled potatoes, deviled tomato, baby kale salad	
BANGERS & HASH ^{gf available}	24
house-made pork sausages, griddled hash, brown sugar & bacon baked beans, two poached eggs, ns chow chow	
MUSHROOM & CHEDDAR	24
OMELETTE ^{vegetarian gf available}	
roasted wild & tame mushrooms, griddled potatoes, deviled tomato, multigrain toast substitute with egg white 2	
EGGS YOUR WAY ^{vegetarian gf available}	9
two eggs any style, toast	

Brunch

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

Bakery

CROISSANT ¹ vegetarian	4
PAIN AU CHOCOLAT ¹ vegetarian	5
SOUR CREAM COFFEE CAKE ¹ vegetarian cinnamon, cocoa, newfoundland sea salt	7

Light

FRESH FRUIT & BERRIES	vegan gf	
cup		12
bowl		18
BERRIES	vegan gf	
cup		16
bowl		22
OATMEAL	vegan gf	
oat milk, maple syrup, seasonal fruit		15
YOGHURT & GRANOLA	vegetarian gf	
organic pressed yoghurt, house-made granola, maple syrup		19

Sides

SMOKED BACON 3 pieces ^{gf}	8
BREAKFAST SAUSAGE 2 pieces ^{gf}	6
EGG ^{gf}	3
GRIDDLED POTATOES ^{gf}	5
BLUEBERRY PANCAKE ^{vegetarian}	7
MULTIGRAIN OR WHITE TOAST ^{vegetarian}	5
SALT COD CAKE	7
BROWN SUGAR & BACON BAKED BEANS ^{gf}	5
SMOKED SALMON ^{gf}	10

gf - *gluten-free*

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Eggs & Extras

ABUNDANT ACRES GREENS & VEGETABLE SALAD <small>vegan gf available</small>	19
bear river farms grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette	
BLUEBERRY PANCAKES <small>vegetarian</small>	25
fresh blueberries, brown butter crumble, ns blueberry butter, maple syrup	
MONTE CRISTO BREAKFAST BUTTY <small>gf available</small>	24
house-smoked turkey, pork belly confit, local gouda, brown bread french toast, fresh berries, griddled potatoes	
MUIR BREAKFAST <small>gf available</small>	23
two eggs any style, smoked bacon, griddled potatoes, deviled tomato, multigrain toast	
THE SMASHED HIPSTER <small>vegetarian gf available</small>	23
two scrambled eggs, grilled flatbread, ns feta, avocado smash, tomato, olive-preserved lemon relish, fresh basil, pickled red onion add bacon 8	
EGGS BENEDICT <small>gf available</small>	25
two poached eggs, martock glen smoked ham, english muffin, griddled potatoes, hollandaise sub smoked salmon 4 sub butter-poached ns lobster 28	
SMOKED SALMON & SALT COD CAKES	27
atlantic smoked salmon, two salt cod cakes, soft-poached eggs, hollandaise, grilled potatoes	
STEAK & EGGS <small>gf available</small>	39
7oz medium-rare bavette, two poached eggs, veal jus, griddled potatoes, deviled tomato, baby kale salad	
BANGERS & HASH <small>gf available</small>	24
house-made pork sausages, griddled hash, brown sugar & bacon baked beans, two poached eggs, ns chow chow	
NOVA SCOTIA LOBSTER CROISSANT <small>gf available</small>	35
buttered local lobster, citrus aioli, celeriac remoulade, organic greens, atlantic-spiced fries	
MUSHROOM & CHEDDAR OMELETTE <small>vegetarian gf available</small>	24
roasted wild & tame mushrooms, griddled potatoes, deviled tomato, multigrain toast substitute with egg white 2	
EGGS YOUR WAY <small>vegetarian gf available</small>	9
two eggs any style, toast	
THE FRIED FONDUE BURGER <small>gf available</small>	25
8oz AAA beef patty, apple brandy caramelized onions, crispy molten valley gold fonduta, bacon, organic greens, tangy pickled peppers, aioli, atlantic-spiced fries	

Lunch

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

Starters

MARYANN'S BROWN BREAD ^{vegetarian} organic honey butter	8
MARITIME OYSTERS ^{gf} half-dozen, mignonette, lemon, house-made hot sauce, horseradish	26
LOBSTER & SHRIMP CAKE root vegetable rémoulade, chow chow, tartar sauce add fish cake 12	19
ATLANTIC SALMON TARTARE ^{gf available} mini black sesame waffle cones, shallot, fresh dill, smoked mousse, sea greens, avocado	23
WILD MUSHROOM SOUP ^{vegetarian} ^{gf available} wild and tame local mushrooms, black truffle, garlic confit, port, crème fraîche, brown bread	19
CHICKEN NOODLE SOUP roasted free-range chicken, seasonal vegetables, house-made noodles	18
NOVA SCOTIA LOBSTER HUSHPUPPIES ns lobster, sour cream & onion dust, citrus aioli	24
EAST COAST DELI SLIDERS (3) house-made spicy salami, local bologna, pork belly confit, roasted garlic-olive relish, preserved lemon aioli, moutarde la morin	18

Salads

add fish cake 12 | chicken breast 14 | salmon fillet 28

ABUNDANT ACRES GREENS & VEGETABLE SALAD ^{vegan} ^{gf available} bear river farms grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette	19
DRIFT CAESAR ^{gf available} kale, romaine, smoked bacon, horseradish caesar dressing, brown bread croutons, nori & cashew crumble	22
THE MUIR SALAD ^{vegetarian} soft-poached egg, chopped celeriac, celery leaves & stalks, poached pear, pickled walnuts, button brook baby kale, local blue cheese vinaigrette, grape marmalade	24

Mains

SPAGHETTI & MEATBALLS ^{gf available}	22
atlantic beef & pork belly ragu, cheese-stuffed meatballs, parmigiano-reggiano, herbed marinara, cracked black pepper	
GRILLED CHICKEN CLUB ^{gf available}	25
thick-cut multigrain bread, harissa aioli, aged cheddar, heirloom tomatoes, bacon, organic greens, red onion, atlantic-spiced fries	
FISH & CHIPS	22
one piece, crisp, beer-battered haddock, atlantic-spiced fries, tartar sauce, tangy coleslaw, malt vinegar two pieces 28	
STEAMED PEI MUSSELS ^{gf available}	20
ns white wine, garlic, maryann's brown bread add atlantic-spiced fries 8	
NOVA SCOTIA LOBSTER CROISSANT ^{gf available}	35
buttered local lobster, citrus aioli, celeriac remoulade, organic greens, atlantic-spiced fries	
THE FRIED FONDUE BURGER ^{gf available}	25
8oz AAA beef patty, apple brandy caramelized onions, crispy molten valley gold fonduta, bacon, organic greens, tangy pickled peppers, aioli, atlantic-spiced fries	
PAN-FRIED NEWFOUNDLAND COD FILLET ^{gf}	25
pork scrunchions, petit pois, garlic smashed fingerlings, heirloom carrots	
STEAK FRITES ^{gf available}	35
7oz medium-rare bavette, deviled tomato, tarragon butter, veal jus, local greens, lemon vinaigrette, atlantic-spiced fries	

gf - gluten-free

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Dinner

Monday to Sunday 5:00 to 10:00 PM

Starters

MARYANN'S BROWN BREAD ^{vegetarian} organic honey butter	8
MARITIME OYSTERS ^{gf} half-dozen, mignonette, lemon, house-made hot sauce, horseradish	26
ABUNDANT ACRES GREENS & VEGETABLE SALAD ^{vegan gf available} bear river farms grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette	19
DRIFT CAESAR ^{gf available} kale, romaine, smoked bacon, horseradish caesar dressing, brown bread croutons, nori & cashew crumble	22
THE MUIR SALAD ^{vegetarian} soft-poached egg, salt-baked celeriac, fresh celery leaves and stalks, poached pears, pickled walnuts, button brook organic kale, local blue cheese vinaigrette, grape marmalade	24
LOBSTER & SHRIMP CAKE root vegetable rémoulade, chow chow, tartar sauce add fish cake 12	19
ATLANTIC SALMON TARTARE ^{gf available} mini black sesame waffle cones, shallot, fresh dill, smoked mousse, sea greens, avocado	23
DAUBE DE BŒUF ^{gf available} cured bone marrow, wild mushrooms, shallot & garlic confit, stout mornay, truffled jus gras, bannock croutons, local gruyere	28
PICTOU ISLAND SANDBAR an homage to lawry's childhood lunches in the northumberland strait, buttermilk fried ns oysters, marinated local mussels, cous cous salad, horseradish 'caviar', sea-truffle aioli, dill 'sea foam'	27
NOVA SCOTIA LOBSTER HUSHPUPPIES ns lobster, sour cream & onion dust, citrus aioli	24
CHICKEN NOODLE SOUP roasted free-range chicken, seasonal vegetables, house-made noodles	18
YELLOW FIN TUNA SASHIMI ^{gf available} sea buckthorn, charred jalapeño, olive oil	22
SEAFOOD TOWER ^{gf available} half-dozen oysters, matane shrimp & lobster cocktail, marinated mussels, tuna crudo, snow crab salad, salmon tartare, scallop crudo	MP

Mains

GRILLED CHICKEN CLUB ^{gf available} thick-cut multigrain bread, harissa aioli, aged cheddar, heirloom tomatoes, bacon, organic greens, red onion, atlantic-spiced fries	25
TORTELLONI DUO ^{vegetarian available} roasted mushroom tortelloni, duck confit tortelloni, cherry crema, crispy maitakes, browned butter, sage, parmigiano-reggiano, lavender ricotta	29
ROAST CHICKEN & RAPPIE PIE ^{gf} seared chicken breast, crispy potato top, heirloom carrots, truffle chicken jus	35
STEAMED PEI MUSSELS & FRITES ^{gf available} ns white wine, maryann's brown bread, garlic, atlantic-spiced fries	32
ATLANTIC SALMON ^{gf available} sunflower-crusted atlantic salmon fillet, land & sea asparagus fregola 'risotto,' wild onion chermoula, preserved lemon salsa, cilantro, crème fraîche	38
NOVA SCOTIAN HODGE PODGE ^{gf available} butter-braised newfoundland cod fillet, salt cod brandade croquette, green beans, new potatoes, carrots, buttered leeks, dill cream	42
PORK BELLY & SCALLOPS ^{gf available} slow-cooked ns pork belly, digby scallops, smoked carrot purée, piccalilli	44
NOVA SCOTIAN LAMB ^{gf} rack of lamb, porchetta style shoulder, lunenburg lamb sausage, eggplant espuma, miso-mint pearls, lemony smashed fingerlings, radicchio, jus	47
LAWRY'S JIGGS DINNER ^{gf available} slow-smoked brisket, fingerling potatoes, heirloom carrots, local turnips, napa cabbage sauerkraut, caramelized cipollini onions, maryann's brown bread soldiers	38
NOVA SCOTIAN SHRIMP & SMOKED SAUSAGE RISOTTO ^{gf} arborio and wild rice, local shrimp, chicken confit, house-made andouille sausage, charred pepper pesto, dill crème fraîche	42
THE FRIED FONDUE BURGER ^{gf available} 8oz AAA beef patty, apple brandy caramelized onions, crispy molten valley gold fonduta, bacon, organic greens, tangy pickled peppers, aioli, atlantic-spiced fries	25

Atlantic Beef — PEI

STEAK — AAA STRIPLOIN, 10oz ^{gf available} tarragon butter, jus, deviled tomato, atlantic-spiced fries	63
AAA FILET MIGNON, 6oz ^{gf} pomme puree, local wild and tame mushrooms, truffled jus	69
AAA PRIME RIB, 24oz bone-in ^{gf} family style for two, porcini pepper, newfoundland sea salt, red wine jus, fresh lemon, grilled courgette & poblano, rosemary butter, garlic mashed potatoes	MP

Sides

GARLIC MASHED POTATOES ^{vegetarian gf}	10
ATLANTIC-SPICED FRIES ^{gf available}	8
CAESAR SALAD ^{gf available}	9
CARAMELIZED APPLE BRANDY ONIONS ^{vegetarian gf}	8
CREAMED BABY KALE ^{vegetarian gf}	10
SEARED FOIE GRAS 2oz ^{gf}	MP
MARITIME GOURMET MUSHROOMS ^{vegetarian gf}	13

gf - gluten-free

*Please inform us of any allergies. We will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.*

Desserts

CHILLED CHOCOLATE FONDANT [†] sea buckthorn, caramel, hazelnut	16
HONEY CUSTARD summer fruit, vanilla bean	13
PECAN BUTTER TART SUNDAE ^{vegetarian} pecan butter tart ice cream, butter tart jam, hot fudge, amarena cherries	16
CHEESE & CHOCOLATE ^{vegetarian} dulce & dark chocolate truffle, fennel pollen & white chocolate bark, artisanal cheeses, house preserves & pickles	29
SELECTION OF ICE CREAMS & SORBETS ^{vegetarian gf available}	8

gf - gluten-free

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Vegan & Vegetarian

Available during each respective menu times

Breakfast & Brunch

FRESH FRUIT & BERRIES	vegan gf	
cup		12
bowl		18
BERRIES	vegan gf	
cup		16
bowl		22
OATMEAL	vegan gf	
oat milk, maple syrup, seasonal fruit		15
DRIFT'S VEGAN BREAKFAST	vegan	
avocado, house-smoked tofu, griddled potatoes, deviled tomato, multigrain toast		21
AVOCADO TOAST	vegan	
maryann's brown bread, smashed avocado, pickled onions, tomato, fresh basil, olive oil, balsamic reduction		23

gf - gluten-free

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Lunch

Starters

MARYANN'S BROWN BREAD ^{vegetarian} organic honey butter	8
BEET TARTARE ^{vegan} mini black sesame waffle cones, minced shallot, fresh dill, balsamic drizzle	22
WILD MUSHROOM SOUP ^{vegetarian} ^{gf available} wild and tame local mushrooms, black truffle, garlic confit, port, crème fraîche, brown bread	19

Salads

add tofu 14

ABUNDANT ACRES GREENS & VEGETABLE SALAD ^{vegan} ^{gf available} bear river farms grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette	19
THE MUIR SALAD ^{vegetarian} soft-poached egg, salt-baked celeriac, fresh celery leaves and stalks, poached pears, pickled walnuts, button brook organic kale, local blue cheese vinaigrette, grape marmalade	24

Mains

VEGETARIAN CHOWDER ^{vegetarian} house-smoked tofu, local vegetables, fingerling potatoes, cream, dill	26
VALLEY GOLD GRILLED CHEESE ^{vegetarian} multigrain bread, valley gold cheese, apple brandy caramelized onions, side green salad	29
SPAGHETTI AGLIO OLIO ^{vegan} roasted garlic, olive oil, parsley, fermented chilies	22

gf - gluten-free

*Please inform us of any allergies. We will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.*

Dinner

Starters

MARYANN'S BROWN BREAD	vegetarian	8
organic honey butter		
BEET TARTARE	vegan	22
mini black sesame waffle cones, minced shallot, fresh dill, balsamic drizzle		
WILD MUSHROOM SOUP	vegetarian gf available	19
wild and tame local mushrooms, black truffle, garlic confit, port, crème fraîche, brown bread		
ABUNDANT ACRES GREENS & VEGETABLE SALAD	vegan gf available	19
bear river farm's grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette		
THE MUIR SALAD	vegetarian	24
soft-poached egg, salt-baked celeriac, fresh celery leaves and stalks, poached pears, pickled walnuts, button brook organic kale, local blue cheese vinaigrette, grape marmalade		

Mains

LAWRY'S VEGETABLE JIGGS DINNER	vegan	32
fingerling potatoes, heirloom carrots, local turnips, napa cabbage, sauerkraut, caramelized cipolini onions, maryann's brown bread soldiers		
MUSHROOM TORTELLONI	vegetarian	29
cherry forestière, crispy maitake mushrooms, browned butter, sage, parmigiano-reggiano, lavender ricotta		
DRIFT'S ATLANTIC SMOKED TOFU	vegetarian	34
land & sea asparagus fregola 'risotto', wild onion chermoula, preserved lemon salsa, cilantro		

gf - gluten-free

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Children's Menu

Breakfast

Monday to Friday 7:00 to 10:30 AM

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

FRESH FRUIT & BERRIES	vegan gf	12
MINI BREAKFAST	gf available	14
one egg any style, bacon, griddled potatoes, toast, fruit		
PANCAKE	vegetarian	12
fluffy pancake with choice of chocolate chips, wild blueberries, or plain, maple syrup, sweet cream		

Lunch & Dinner

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

CRUST-FREE GRILLED CHEESE SANDWICH & TOMATO SOUP	vegetarian gf available	16
locally baked white bread, cheddar, herbed tomato soup		
HUMMUS & VEGGIES	vegan gf available	10
creamy chickpea hummus, olive oil, crunchy vegetables		
CAESAR SALAD	gf available	10
chopped romaine lettuce, smoked bacon, creamy garlic dressing		
CHICKEN FINGERS & FRIES		14
SPAGHETTI	vegetarian gf available	14
tomato sauce, parmigiano-reggiano		
CHEESEBURGER	gf available	17
beef patty, cheddar, ketchup, sesame bun, fries		

Sweets

CHOCOLATE CHIP COOKIES		7
two pieces		
ICE CREAM & SORBET	vegetarian gf available	8

gf - gluten-free

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Overnight Dining

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

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

