

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

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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 4.5

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

COFFEE

espresso	4.5
double espresso	5
americano	4.5
café mocha	6
café latte	6
cappuccino	6
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
NUGAN, THIRD GENERATION 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

Breakfast

Monday to Sunday 7:00 to 10:30 AM

Bakery

CROISSANT [†] vegetarian	4.5
PAIN AU CHOCOLAT [†] vegetarian	5.5
SOUR CREAM COFFEE CAKE [†] vegetarian cinnamon, cocoa, nfld sea salt	8.5

Light

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

Supplements

SMOKED BACON 3 pieces ^{gf}	8
HOUSE-MADE BREAKFAST SAUSAGE 2 pieces ^{gf}	8
CHICKEN EGG ^{gf}	4
GRIDDLED POTATOES ^{gf}	5
BLUEBERRY PANCAKE ^{vegetarian}	9
MULTIGRAIN OR WHITE TOAST ^{vegetarian} with butter & preserves	5.5
SALT COD CAKE	7
BROWN SUGAR & BACON BAKED BEANS ^{gf}	8
SMOKED SALMON ^{gf}	10
ISABEL'S BLUEBERRY LAVENDER JAM ^{vegetarian gf}	2
LAWRY'S HOT SAUCE ^{vegetarian gf}	2

gf - gluten-free

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though we are unable to guarantee an allergen-free kitchen.*

Eggs & Extras

BLUEBERRY PANCAKES ^{vegetarian} fresh blueberries, brown butter crumble, ns blueberry butter, maple syrup	25
DUCK CONFIT FRENCH TOAST ^{gf available} farm fresh soft-boiled duck egg, duck confit, cinnamon challah french toast, blackstrap baked beans, leek piccalilli, hollandaise	26
THE DRIFT CONTINENTAL ^{vegetarian gf available} organic vanilla yoghurt, house-made granola, berries, house-made croissant, artisanal jams & butter	21
MUIR BREAKFAST ^{gf available} two eggs any style, smoked bacon, griddled potatoes, deviled tomato, multigrain toast	23
THE SMASHED HIPSTER ^{vegetarian gf available} two scrambled eggs, grilled flatbread, ns feta, avocado smash, tomato, olive-preserved lemon relish, fresh basil, pickled red onion add bacon 8	25
EGGS BENEDICT ^{gf available} two poached eggs, martock glen smoked ham, english muffin, griddled potatoes, hollandaise sub smoked salmon 10 sub butter poached ns lobster 28	25
SMOKED SALMON & SALT COD CAKES atlantic smoked salmon, two salt cod cakes, soft poached eggs, hollandaise, griddled potatoes	29
STEAK & EGGS ^{gf available} 7oz medium-rare bavette, two poached eggs, veal jus, griddled potatoes, deviled tomato, organic mixed greens salad	39
BANGERS & HASH ^{gf available} house-made pork sausages, griddled hash, brown sugar & bacon baked beans, two poached eggs, ns chow chow	24
MUSHROOM & CHEDDAR OMELETTE ^{vegetarian gf available} roasted wild & tame mushrooms, griddled potatoes, deviled tomato, multigrain toast substitute with egg white 2	24
EGGS YOUR WAY ^{vegetarian gf available} two eggs any style, toast	13

Brunch

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

Bakery

CROISSANT [†] vegetarian	4.5
PAIN AU CHOCOLAT [†] vegetarian	5.5
SOUR CREAM COFFEE CAKE [†] vegetarian cinnamon, cocoa, newfoundland sea salt	8.5

Light

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

Supplements

SMOKED BACON 3 pieces ^{gf}	8
HOUSE-MADE BREAKFAST SAUSAGE 2 pieces ^{gf}	8
CHICKEN EGG ^{gf}	4
GRIDDLED POTATOES ^{gf}	5
BLUEBERRY PANCAKE ^{vegetarian}	9
MULTIGRAIN OR WHITE TOAST ^{vegetarian} with butter & preserves	5.5
SALT COD CAKE	7
BROWN SUGAR & BACON BAKED BEANS ^{gf}	8
SMOKED SALMON ^{gf}	10
ISABEL'S BLUEBERRY LAVENDER JAM ^{vegetarian gf}	2
LAWRY'S HOT SAUCE ^{vegetarian gf}	2

gf - gluten-free

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Eggs & Extras

ATLANTIC GREENS & VEGETABLES ^{vegan gf available}	19
local crunchy greens, puffed grains, fresh & pickled vegetables, salt baked beets, maple & cranberry vinaigrette	
BLUEBERRY PANCAKES ^{vegetarian}	25
fresh blueberries, brown butter crumble, ns blueberry butter, maple syrup	
DUCK CONFIT FRENCH TOAST ^{gf available}	26
farm fresh soft-boiled duck egg, duck confit, cinnamon challah french toast, blackstrap baked beans, leek piccalilli, hollandaise	
MUIR BREAKFAST ^{gf available}	23
two eggs any style, smoked bacon, griddled potatoes, deviled tomato, multigrain toast	
THE SMASHED HIPSTER ^{vegetarian gf available}	25
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 10 sub butter poached ns lobster 28	
SMOKED SALMON & SALT COD CAKES	29
atlantic smoked salmon, two salt cod cakes, soft poached eggs, hollandaise, griddled potatoes	
STEAK & EGGS ^{gf available}	39
7oz medium-rare bavette, two poached eggs, veal jus, griddled potatoes, deviled tomato, organic mixed greens salad	
BANGERS & HASH ^{gf available}	24
house-made pork sausages, griddled hash, brown sugar & bacon baked beans, two poached eggs, ns chow chow	
NOVA SCOTIA LOBSTER CROISSANT ^{gf available}	35
buttered local lobster, citrus aioli, celeriac remoulade, organic greens, atlantic-spiced fries	
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}	13
two eggs any style, toast	
THE CHEESEBURGER ^{gf available}	25
6oz AAA beef patty, local gouda, organic greens, tomato, red onion, thick cut bacon, aioli, atlantic-spiced fries	

Lunch

Monday to Friday 11:30 AM to 5:00 PM

Starters

DRIFT'S MOLASSES 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
ROASTED BUTTERNUT & DELICATA SQUASH SOUP ^{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	26
LORENZO'S FAMOUS BUTTERMILK FRIED CHICKEN boneless leg and thigh, house-made hot sauce, dulce pepper, dill yogurt, fresh dill, mixed pickles, bannock croutons, smoked carrot purée	21

Salads

*add fish cake 12 | seared ns yellow fin tuna 12 | carved chicken breast 18
salmon fillet 23 | cup of roasted squash soup 10*

ATLANTIC GREENS & VEGETABLES ^{vegan gf available} local crunchy greens, puffed grains, fresh & pickled vegetables, salt baked beets, maple & cranberry vinaigrette	19
DRIFT CAESAR ^{gf available} kale, romaine, smoked bacon, dulce caesar dressing, brown bread croutons, nori & cashew crumble	22
HEIRLOOM TOMATO SALAD ns shrimp & crab, marie rose sauce, herb vinaigrette, nfld sea salt	25
THE MUIR SALAD ^{gf vegetarian} soft poached egg, salt baked celeriac, fresh celery leaves and stalks, poached pears, pickled walnuts, organic greens, blue cheese, green goddess, grape marmalade	26

Mains

TONNARELLI & NS LOBSTER ^{gf available} house-made noodles, butter poached ns lobster, ns mussels, creamy bisque, deviled tomato, green peppercorns	33
GRILLED CHICKEN CLUB ^{gf available} thick cut multigrain bread, harissa aioli, aged cheddar, heirloom tomatoes, bacon, red onion, organic greens	25
FISH & CHIPS one piece, crispy beer-battered haddock, atlantic-spiced fries, tartar sauce, tangy coleslaw, malt vinegar two pieces 28	22
STEAMED PEI MUSSELS ^{gf available} ns white wine, garlic, drift's molasses brown bread add atlantic-spiced fries 8	20
NOVA SCOTIA LOBSTER CROISSANT' ^{gf available} buttered local lobster, citrus aioli, celeriac remoulade, organic green salad	35
THE CHEESEBURGER ^{gf available} 6oz AAA beef patty, local gouda, organic greens, tomato, red onion, thick cut bacon, aioli, atlantic-spiced fries	25
PAN-FRIED NEWFOUNDLAND COD FILLET' ^{gf} pork scrunchions, petit pois, garlic smashed fingerlings, heirloom carrots	25
DUCK CONFIT STEW ^{gf available} red bean & ns wild grain stew, house-made andouille sausage, duck bone broth, chicories, fresh marjoram	23
STEAK FRITES ^{gf available} 8oz medium-rare bavette, deviled tomato, tarragon butter, veal jus, local greens, lemon vinaigrette, atlantic-spiced fries	35

gf - gluten-free

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Dinner

Monday to Sunday 5:00 to 10:00 PM

Starters

DRIFT'S MOLASSES BROWN BREAD ^{vegetarian} organic honey butter	8
MARITIME OYSTERS ^{gf} half-dozen, mignonette, lemon, house-made hot sauce, horseradish	26
ATLANTIC GREENS & VEGETABLES ^{vegan gf available} local crunchy greens, puffed 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 ^{gf vegetarian} soft poached egg, salt baked celeriac, fresh celery leaves and stalks, poached pears, pickled walnuts, organic greens, blue cheese, green goddess, grape marmalade add seared ns yellow fin tuna 12	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
LAWRY'S POUTINE RÂPÉE spiced pork and duck ragu-stuffed potato dumplings, sage foam, malt vinegar 'caviar', browned butter crumble	22
ATLANTIC BEEF TARTARE ^{gf available} shallot, cornichon, tonnato aioli, black garlic pearls, cured yolk snow, red radish, dill pickle gaufrettes, ns dulce chips	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 PLATTER ^{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
AGNOLOTTI DUO ^{vegetarian available} butternut squash and tourtière-style ragu filling, blackstrap drizzle, roasted garlic-tomato sugo, crispy chicken skin crumble, fresh parsley	29
ROAST CHICKEN & RAPPIE PIE ^{gf} seared chicken breast, crispy potato top, heirloom carrots	35
PEI MUSSEL BAKE ^{gf available} sautéed local mussels, house-made smoked andouille sausage, charred pepper pesto, fiddlehead gremolata crumble, aged cheddar, atlantic-spiced fries	34
ATLANTIC SALMON ^{gf available} sunflower-crusted atlantic salmon fillet, land & sea asparagus fregola 'risotto,' wild onion chermoula, preserved lemon salsa, cilantro, crème fraîche	38
DIGBY HODGE PODGE ^{gf available} butter-braised giant digby scallops, crispy softshell ns clams, salted cod brandade croquette, green beans, new potatoes, roasted heirloom carrots, buttered leeks, dill cream	47
LUNENBURG PORK LOIN SCHNITZEL centre cut pork loin, potato dumplings, local gouda cream, cold cucumber & chicory salad, spiced crackling, marjoram-morin vinaigrette, heirloom carrots, spiced apple chow chow	45
NOVA SCOTIAN LAMB ^{gf} rack of lamb, porchetta style shoulder, sausage filled pasty, smoked carrot purée, 'bubble & squeak' frico pancake, scorched rapini, sweet corn and mint labneh	54
LAWRY'S JIGGS DINNER ^{gf available} slow-smoked brisket, fingerling potatoes, heirloom carrots, local turnips, napa cabbage sauerkraut, caramelized cipollini onions, drift's molasses brown bread soldiers	38
YARMOUTH LOBSTER THERMIDOR ^{gf available} one-and-a-half-pound ns lobster, spatchcocked, soused lobster stew, tarragon butter, gruyère au gratin, ns saffron risotto, scorched broccolini	MP
THE CHEESEBURGER ^{gf available} 6oz AAA beef patty, local gouda, organic greens, tomato, red onion, thick cut bacon, aioli, atlantic-spiced fries	25

Atlantic Beef — PEI

STEAK — AAA STRIPLOIN, 10oz ^{gf available} tarragon butter, jus, deviled tomato, atlantic-spiced fries	65
AAA FILET MIGNON, 6oz ^{gf} pomme puree, local wild and tame mushrooms, truffled jus	68
AAA PRIME RIB, bone-in ^{gf} family style for two, porcini pepper, nfltd sea salt, red wine jus, fresh lemon, grilled courgette & poblano, rosemary butter, garlic mashed potatoes	MP

Supplements

GARLIC MASHED POTATOES ^{vegetarian gf}	12
ATLANTIC-SPICED FRIES ^{gf available}	8
CAESAR SALAD ^{gf available}	12
CARAMELIZED ONIONS ^{vegetarian gf}	8
CREAMED KALE ^{vegetarian gf}	12
SEARED FOIE GRAS 2oz ^{gf}	MP
MARITIME GOURMET MUSHROOMS ^{vegetarian gf}	13

gf - gluten-free

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Desserts

CHOCOLATE TART	16
oat & rye financier, chocolate cream, sea buckthorn, salted caramel whip	
BLUEBERRY MOUSSE	13
lemon basil mascarpone, brown butter	
BANANA SPLIT	15
banana ice cream, toffee sauce, molasses cake, candied pecans	
CHEESE & CHOCOLATE ^{vegetarian}	29
dulse & dark chocolate truffle, fennel pollen & white chocolate bark, artisanal cheeses, house preserves	
ICE CREAM & SORBET ^{vegetarian gf available}	3
rotating flavours per scoop 3	

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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		19
DRIFT'S VEGAN BREAKFAST*	vegan gf available	24
avocado, house-smoked tofu, griddled potatoes, deviled tomato, multigrain toast		
AVOCADO TOAST*	vegan gf available	19
drift's molasses brown bread, smashed avocado, pickled onions, tomato, fresh basil, olive oil, balsamic reduction		

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Lunch

Starters

DRIFT'S MOLASSES BROWN BREAD ^{vegetarian} organic honey butter	8
BEET TARTARE ^{gf vegan} salt baked beets, cucumber, apple, olive oil, lemon, sesame, fresh dill	18
ROASTED BUTTERNUT & DELICATA SQUASH SOUP ^{vegetarian gf available} sweet corn & mint relish, crème fraîche, watercress oil, brown bread	19

Salads

<i>add house-smoked tofu 8 ^{vegan}</i>	
ATLANTIC GREENS & VEGETABLES ^{vegan gf available} local crunchy greens, puffed grains, fresh & pickled vegetables, salt baked beets, maple & cranberry vinaigrette	19
THE MUIR SALAD ^{gf vegetarian} soft poached egg, salt baked celeriac, fresh celery leaves and stalks, poached pears, pickled walnuts, organic greens, blue cheese, green goddess, grape marmalade	26

Mains

VEGETARIAN CHOWDER ^{vegetarian} house-smoked tofu, local vegetables, fingerling potatoes, cream, dill	26
VALLEY GOLD GRILLED CHEESE ^{vegetarian} multigrain bread, local gouda, caramelized onions, side green salad	19
MUSHROOM AGLIO OLIO ^{vegan} roasted garlic, olive oil, parsley, fermented chilies	27
DRIFT'S VEGETARIAN BURGER ^{vegetarian gf available} impossible beef, local gouda, organic greens, tomato, red onion, sweet pickle, aioli, atlantic-spiced fries	25

gf - gluten-free

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Dinner

Starters

DRIFT'S MOLASSES BROWN BREAD ^{vegetarian} organic honey butter	8
BEET TARTARE ^{gf vegan} salt baked beets, cucumber, apple, olive oil, lemon, sesame, fresh dill	18
ROASTED BUTTERNUT & DELICATA SQUASH SOUP ^{vegetarian gf available} sweet corn & mint relish, crème fraîche, watercress oil, brown bread	19
ATLANTIC GREENS & VEGETABLES ^{vegan gf available} local crunchy greens, puffed grains, fresh & pickled vegetables, salt baked beets, maple & cranberry vinaigrette	19
THE MUIR SALAD ^{gf vegetarian} soft poached egg, salt baked celeriac, fresh celery leaves and stalks, poached pears, pickled walnuts, organic greens, blue cheese, green goddess, grape marmalade	26

Mains

LAWRY'S VEGETABLE JIGGS DINNER ^{vegan gf available} fingerling potatoes, heirloom carrots, local turnips, napa cabbage, sauerkraut, caramelized cipolini onions, drift's brown bread soldiers	32
BUTTERNUT SQUASH AGNOLOTTI ^{vegetarian} roasted butternut squash, truffle, butter, shaved grana padano cheese, fiddlehead gremolata	29
DRIFT'S ATLANTIC SMOKED TOFU ^{vegetarian} land & sea asparagus fregola 'risotto', wild onion chermoula, preserved lemon salsa, crème fraîche, cilantro	34

gf - gluten-free

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Children's Menu

Breakfast

Monday to Friday 7:00 to 10:30 AM

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

Lunch & Dinner

Monday to Sunday 10:30 AM to 10:00 PM

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

Sweets

CHOCOLATE CHIP COOKIES	two pieces	7
ICE CREAM & SORBET	vegetarian gf available rotating flavours per scoop 3	3

gf - gluten-free

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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

