

Private Bar

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

Drinks

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

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

SODAS 5
coke, diet coke, ginger ale, club soda, tonic water

STILL OR SPARKLING WATER 330ml 5 / 750ml 9

BEER OR CIDER 9

Wine

<i>Sparkling</i>	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	18/87
VEUVE CLICQUOT, BRUT Champagne, France	-/180
DOM PÉRIGNON Champagne, France	-/450

White

LIGHTFOOT & WOLFFVILLE, FLORA Wolfville, Nova Scotia, Canada	15/55
SPY VALLEY, SAUVIGNON BLANC Marlborough, New Zealand	15/69
NOBLE VINES, 466, CHARDONNAY Monterey, California, 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, California, USA	-/180

<i>Red</i>	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 VIET*TI, CASTIGLIONE, BAROLO Piedmont, Italy	-/200
2016 CHÂTEAU PRIEURÉ-LICHINE, MARGAUX FOURTH GROWTH Bordeaux, France	-/230

Wine in Can

BENJAMIN BRIDGE, PIQUETTE (PINK OR WILD) Gasperau Valley, Nova Scotia, Canada	12
BENJAMIN BRIDGE, NOVA 7 Gasperau Valley, Nova Scotia, Canada	12
BENJAMIN BRIDGE, TIDAL BAY Gasperau Valley, Nova Scotia, Canada	12
BENJAMIN BRIDGE, PIQUETTE 0% Gasperau Valley, Nova Scotia, Canada	6

Breakfast

Monday to Sunday 7:00 AM to 10:30 AM

Bakery

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

Light

FRESH FRUIT & BERRIES - <i>df - gf - v</i>	cup 12 / bowl 18
BERRIES - <i>df - gf - 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

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

gf - gluten-free, df - dairy-free, v - vegan, veg - vegetarian, n - contains nuts

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

Sides

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

Brunch

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

Bakery

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

Light

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

Eggs & Extras

BLUEBERRY PANCAKES fresh blueberries, brown butter crumble, nova scotia blueberry butter, maple syrup	25
BREAKFAST BUTTY SANDWICH fried eggs, smoked bacon, frites, deviled tomato, aged white cheddar, branston pickle substitute with egg white 2	23
MUIR BREAKFAST - <i>df - gf available</i> two eggs any style, smoked bacon, griddled potatoes, deviled tomato, multigrain toast	23

gf - gluten-free, df - dairy-free, v - vegan, veg - vegetarian, n - contains nuts

THE HEALTHY HIPSTER - <i>df - veg - gf available</i>	23
two poached eggs, avocado, deviled tomato, wilted greens, tahini, smashed chickpeas, multigrain toast add bacon 8	
BENEDICT - <i>df - gf available</i>	23
poached eggs, peameal bacon, hollandaise, english muffin, griddled potatoes substitute with smoked salmon 10	
SALT COD CAKES & BEANS - <i>df</i>	23
two poached eggs, salt cod, p.e.i. potato, onion, baked beans, chow chow	
THE FULL DRIFTER - <i>gf available</i>	30
two eggs any style, peameal bacon, black pudding, breakfast sausage, griddled potatoes, deviled tomato, roasted mushrooms, baked beans, multigrain toast	
ABUNDANT ACRES GREENS & VEGETABLE SALAD- <i>df - veg - gf available</i>	19
bear river farms grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette	
MUSHROOM & CHEDDAR OMELETTE - <i>veg</i>	24
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, or tomato	
EGGS YOUR WAY - <i>df - gf available</i>	9
two eggs any style with a side of toast	
THE BIG DRIFT BURGER - <i>gf available</i>	29
house ground 8 oz beef burger, crispy onions, knoydart cheddar, housemade sauce, brioche bun, atlantic spiced fries add fried egg 3	
LOBSTER & SHRIMP TOAST	42
nova scotia lobster, matane shrimp, two poached eggs, hollandaise, brothers smoked bacon, tomato, iceberg lettuce, avocado, sweet citrus mayo, atlantic spiced fries	
STEAK & EGGS - <i>gf</i>	39
8oz striploin steak, two eggs any style, griddled potatoes, devilled tomato, hosemade blueberry steak sauce	

Sides

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

Lunch

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

Starters

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

Mains

HOUSEMADE POTATO DUMPLINGS GRATIN - <i>veg</i>	29
gruyere crème, winter kale chips, basil oil, pumpkin seed gremolata	
FISH & CHIPS	21
beer-battered haddock, atlantic spiced fries, tartar sauce, tangy coleslaw, malt vinegar two pieces 28	
BUTTERMILK FRIED CHICKEN SANDWICH	27
spicy green tomato chow chow, four-pepper hot sauce, creamy brie, toasted brioche, organic greens, red onion, deviled tomato, atlantic spiced fries	
STEAK & LOBSTER TARTINE	40
6oz top sirloin, forest mushroom duxelles, pickled onions, smoked aioli, aged cheddar, nova scotia lobster butter, atlantic spiced fries	
STEAMED P.E.I. MUSSELS & FRITES	32
lightfoot & wolfville flora wine, garlic, maryann's brown bread, atlantic spiced fries	
NOVA SCOTIAN HALIBUT PIE	37
nova scotian halibut cheeks, herbed duchess potatoes, knoydart farm cheddar, dill crème, seasonal root vegetables, bacon braised winter greens, brown bread crumble	
THE BIG DRIFT BURGER - <i>gf available</i>	29
house ground 8 oz beef burger, crispy onions, knoydart cheddar, housemade sauce, brioche bun, atlantic spiced fries	
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	

Sides

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>df - gf</i>	18

Dinner

Monday to Sunday 5:00 PM to 10:00 PM

Starters

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

Mains

HOUSEMADE POTATO DUMPLINGS GRATIN - <i>veg</i>	29
gruyere crème, winter kale chips, basil oil, pumpkin seed gremolata	
ROAST CHICKEN & RAPPIE PIE - <i>gf</i>	35
seared chicken breast, crispy potato top, heirloom carrots, truffle chicken jus	
NS HALIBUT HODGE PODGE	52
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	
STEAMED P.E.I. MUSSELS & FRITES	32
lightfoot & wolfville flora wine, garlic, maryanne's brown bread, atlantic spiced fries	
ATLANTIC SALMON FILLET - <i>gf</i>	34
sea lettuce risotto, charred napa cabbage, salmon caviar, rye berry crust	
STEAK FRITES - <i>gf</i>	49
8oz strip loin steak, shallot tarragon butter, red wine jus, atlantic spiced fries, devilled tomato & watercress salad.	
NOVA SCOTIAN LAMB	48
rack of lamb, merguez sausage, braised winter greens, scalloped rutabaga & p.e.i. potatoes, golden raisin relish	
PORK BELLY & SCALLOPS - <i>gf</i>	35
slow-cooked nova scotia pork belly, digby scallops, smoked carrot puree, piccalilli	
LAWRY'S JIGGS DINNER	38
slow-smoked brisket, fingerling potatoes, heirloom carrots, local turnips, napa cabbage sauerkraut, caramelized cipollini onions, maryann's brown bread soldiers	
THE BIG DRIFT BURGER - <i>gf available</i>	29
house ground 8 oz beef burger, crispy onions, knoydart cheddar, housemade sauce, brioche bun, atlantic spiced fries	
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	

Sides

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>df - gf</i>	18

Desserts

WILD BLUEBERRY BUCKLE	12
Crème Anglaise, brown butter crumble, sour cream chantilly	
MILK CHOCOLATE MOUSSE - <i>gf</i>	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 Sunday 7:00 AM to 10:30 AM

MINI MUIR BREAKFAST - <i>gf</i> one egg any style, smoked bacon, griddled potatoes, multigrain toast	14
BLUEBERRY PANCAKES - <i>veg</i> fresh blueberries, warm maple syrup	12
GRILLED CHEESE - <i>veg</i> cheddar, fries	14

Lunch & Dinner

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

FRESH VEGGIES & DIP - <i>veg</i> creamy chickpea hummus, olive oil, crunchy vegetables	10
CAESAR SALAD - <i>gf</i> chopped romaine lettuce, smoked bacon, creamy garlic dressing	10
SPAGHETTI - <i>gf available</i> tomato sauce, parmigiano-reggiano	15
DRIFT CHEESEBURGER - <i>gf available</i> aged cheddar, ketchup, sesame bun, fries	17
CHICKEN FINGERS & FRITES served with plum sauce	14

Overnight Dining

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

CEREALS & MILK	7
assorted kellogg's cereals	
COOKIES & MILK	9
housemade chocolate chip cookies	
CRUDITES & HUMMUS	18
pita bread, carrots, celery, hummus	
GRILLED CHEESE & TOMATO SOUP	21
mozzarella, cheddar, mustard, mayonnaise	
SOUP OF THE DAY	16
vegetable soup	
CHICKEN FINGERS & POTATO WEDGES	14
served with plum sauce	

