

# *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
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
floral jasmine	
health & well being green	
english breakfast	
imperial earl grey	
mountain berry	
organic assam	
thunderbolt darjeeling	
monsoon chai	
moutain berry	
calming chamomile	
vanilla rooibos	
COFFEE	
espresso   double espresso	4   4.5
americano	4.5
café mocha	4.5
café latte	5.5
cappuccino	5.5
freshly brewed coffee	small pot 7   large pot 9
milk alternatives	available upon request
flavoured syrups	available upon request
SODA	5
coke	
diet coke	
fever tree   ginger ale, club soda, tonic water	
MINDFUL COLD-PRESSED JUICES	9
orange	
grapefruit	
apple	
emmeline   pineapple, lemon ginger, spirulina	
STILL or SPARKLING WATER	
330ml	5
750ml	9
BEER or CIDER	9
SMOOTHIE OF THE DAY	9
BREAKFAST MIMOSA	14

## *Wine*

5oz | btl

### *Sparkling*

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*

LIGHTFOOT & WOLFVILLE, 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 - | 155

## *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

# Breakfast

Monday to Sunday 7:00 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	
cup	12
bowl	18
BERRIES	
cup	16
bowl	18
OATMEAL	15
oat milk, maple syrup, seasonal fruit	
YOGHURT & GRANOLA	20
organic pressed yoghurt, house-made granola, maple syrup	

## Sides

SMOKED BACON   3 pieces	8
BREAKFAST SAUSAGE   2 pieces	6
EGG	3
GRIDDLED POTATOES	5
BLUEBERRY PANCAKE	7
MULTIGRAIN OR WHITE TOAST	3
SALT COD CAKE	7
BAKED BEANS	3
SMOKED SALMON	10

*Discover our vegetarian and plant-based adaptations. Menu available upon request.  
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 fresh blueberries, brown butter crumble, nova scotia blueberry butter, maple syrup	25
MONTE CRISTO BREAKFAST BUTTY house-smoked turkey, pork belly confit, local gouda, brown bread french toast, fresh berries, griddled potatoes	24
THE DRIFT CONTINENTAL organic vanilla yoghurt, house-made granola, berries, house-made croissant, artisanal jams & butter	19
MUIR BREAKFAST two eggs any style, smoked bacon, griddled potatoes, deviled tomato, multigrain toast	23
THE HIPSTER two poached eggs, avocado, tomato, wilted greens, tahini, smashed chickpeas, multigrain toast add bacon 8	23
SMOKED SALMON BENEDICT house-smoked salmon, salt cod fish cakes, griddled potatoes, two poached eggs, hollandaise, fresh dill	26
STEAK & EGGS 7oz medium-rare bavette, two poached eggs, veal jus, griddled potatoes, deviled tomato, baby kale salad	39
BANGERS & HASH house-made pork sausages, bacon baked beans, two poached eggs, griddled hash, nova scotia chow chow	24
MUSHROOM & CHEDDAR OMELETTE roasted wild & tame mushrooms, griddled potatoes, deviled tomato, multigrain toast substitute with egg white 2 omelette add-ons 3 per: bacon, kale, onion, tomato	24
EGGS YOUR WAY two eggs any style, toast	9

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# 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	
cup	12
bowl	18
BERRIES	
cup	16
bowl	18
OATMEAL	15
oat milk, maple syrup, seasonal fruit	
YOGHURT & GRANOLA	20
organic pressed yoghurt, house-made granola, maple syrup	

## Sides

SMOKED BACON   3 pieces	8
BREAKFAST SAUSAGE   2 pieces	6
EGG	3
GRIDDLED POTATOES	5
BLUEBERRY PANCAKE	7
MULTIGRAIN OR WHITE TOAST	3
SALT COD CAKE	7
BAKED BEANS	3
SMOKED SALMON	10

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## Eggs & Extras

ABUNDANT ACRES GREENS & VEGETABLE SALAD bear river farms grains, fresh & pickled vegetables, salt-baked beets, peppered yuzu vinaigrette	19
BLUEBERRY PANCAKES fresh blueberries, brown butter crumble, nova scotia blueberry butter, maple syrup	25
MONTE CRISTO BREAKFAST BUTTY house-smoked turkey, pork belly confit, local gouda, brown bread french toast, fresh berries, griddled potatoes	24
MUIR BREAKFAST two eggs any style, smoked bacon, griddled potatoes, deviled tomato, multigrain toast	23
THE HIPSTER two poached eggs, avocado, tomato, wilted greens, tahini, smashed chickpeas, multigrain toast   add bacon 8	23
SMOKED SALMON BENEDICT house-smoked salmon, salt cod fishcakes, two poached eggs, hollandaise, griddled potatoes, fresh dill	26
STEAK & EGGS 7oz medium-rare bavette, two poached eggs, griddled potatoes, deviled tomato, veal jus, baby kale salad	39
BANGERS & HASH house-made pork sausages, griddled hash, bacon baked beans, two poached eggs, nova scotia chow chow	24
NOVA SCOTIA LOBSTER CROISSANT creamy lobster salad, housemade croissant, citrus aioli, shallot, organic greens, celeriac remoulade, frites	35
MUSHROOM & CHEDDAR OMELETTE roasted wild & tame mushrooms, griddled potatoes, deviled tomato, multigrain toast   substitute with egg white 2 omelette add-ons 3 per: bacon, kale, onion, tomato	24
EGGS YOUR WAY two eggs any style, toast	9
The D.U.B.   <i>Drift Umami Burger</i> two 4oz AAA patties, brothers bacon, sea truffle & mushrooms duxelles, bone marrow butter, aged cheddar, red onion, button brook greens, atlantic-spiced fries add fried egg 3	25

# Lunch

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

## Starters

MARYANN'S BROWN BREAD organic honey butter	8
MARITIME OYSTERS half-dozen, mignonette, lemon, house-made hot sauce, horseradish	24
LOBSTER & SHRIMP CAKE root vegetable rémoulade, chow chow, tartar sauce add fish cake 12	19
ATLANTIC SALMON TARTARE mini black sesame waffle cones, shallot, fresh dill, smoked mousse, sea greens, avocado	23
NOVA SCOTIA LOBSTER HUSHPUPPIES nova scotia lobster, sour cream & chive dust, citrus aioli	24
BEEF CARPACCIO FLATBREAD sesame thin crust, sliced AAA tournedos, pickled peppers, roasted artichoke aioli, button brook baby kale, crispy capers, rotating local cheese, balsamic drizzle	25
SCOTCH EGG & ASPARAGUS SALAD mushrooms duxelles, farm fresh egg, asparagus, sweet corn ricotta, puffed grains	23
CHICKEN NOODLE SOUP roasted free-range chicken, seasonal vegetables, house-made noodles	18

## Salads

*add chicken breast 10 | fish cake 12 | salmon fillet 18*

ABUNDANT ACRES GREENS & VEGETABLES bear river farms grains, fresh & pickled vegetables, salt-baked beets, peppered yuzu vinaigrette	19
DRIFT CAESAR button brook kale, romaine, brothers smoked bacon, horseradish caesar dressing, brown bread croutons, nori & cashew crumble	22

## Mains

SPAGHETTI CARBONARA	22
smoked pork belly, farm fresh egg sauce, parmigiano-reggiano, cracked black pepper	
GRILLED CHICKEN CLUB	24
thick-cut multigrain bread, harissa aioli, aged cheddar, heirloom tomatoes, bacon, organic greens, red onion, atlantic-spiced fries	
FISH & CHIPS	21
one piece, beer-battered haddock, atlantic-spiced fries, tartar sauce, tangy coleslaw   two pieces 28	
STEAMED PEI MUSSELS	18
lightfoot & wolfville flora wine, garlic, maryann's brown bread add atlantic-spiced fries 8	
NOVA SCOTIA LOBSTER CROISSANT	35
creamy lobster salad, house-made croissant, citrus aioli, shallot, organic greens, celeriac remoulade, atlantic-spiced fries	
DRIFT SEAFOOD CHOWDER	32
halibut, matane shrimp, new potatoes, double-smoked bacon, dill crème, nova scotia mussels, brown bread	
The D.U.B.   <i>Drift Umami Burger</i>	25
two 4oz AAA patties, brothers bacon, bone marrow butter, sea truffle & mushroom duxelles, aged cheddar, red onion, button brook greens, atlantic-spiced fries	
STEAK FRITES	35
7oz medium-rare bavette, deviled tomato, tarragon butter, veal jus, local greens, lemon vinaigrette, atlantic-spiced fries	

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# Dinner

Monday to Sunday 5:00 to 10:00 PM

## Starters

MARYANN'S BROWN BREAD organic honey butter	8
MARITIME OYSTERS half dozen, mignonette, lemon, house-made hot sauce, horseradish	24
ABUNDANT ACRES GREENS & VEGETABLES bear river farms grains, fresh & pickled vegetables, salt-baked beets, peppered yuzu vinaigrette	19
SCOTCH EGG & ASPARAGUS SALAD mushroom duxelles, farm fresh egg, asparagus, sweet corn ricotta, puffed grains	23
LOBSTER & SHRIMP CAKE root vegetable rémoulade, chow chow, tartar sauce add fish cake 12	19
ATLANTIC SALMON TARTARE mini black sesame waffle cones, shallot, fresh dill, smoked mousse, sea greens, avocado	23
BEEF CARPACCIO crumbled foie gras toffee, crispy maitake mushrooms, local cheese, benjamin bridge nova 7 vinaigrette, puffed grains, la morin mustard, button brook kale	28
NOVA SCOTIA ROASTED SHRIMP & CORN CHOWDER local shrimp, scorched jalapeño oil, brown bread, brothers double smoked bacon	27
NOVA SCOTIA LOBSTER HUSHPUPPIES nova scotia lobster, sour cream & chive dust, citrus aioli	24
CHICKEN NOODLE SOUP roasted free-range chicken, seasonal vegetables, house-made noodles	18
DRIFT CAESAR button brook kale, romaine, brothers smoked bacon, horseradish caesar dressing, brown bread croutons, nori & cashew crumble add chicken breast 10   fish cake 12   salmon fillet 18	22

SEAFOOD TOWER MP  
half dozen oysters, matane shrimp & lobster cocktail,  
tuna crudo, marinated mussels, scallop crudo, salmon tartare  
snow crab salad

## *Mains*

RAVIOLI DUO 29  
roasted mushroom ravioli, tourtière pork & beef ravioli,  
sweet corn velouté, crispy maitake mushrooms,  
browned butter, sage, parmigiano-reggiano, watercress oil

ROAST CHICKEN & RAPPIE PIE 35  
seared chicken breast, crispy potato top, heirloom carrots,  
truffle chicken jus

STEAMED PEI MUSSELS & FRITES 32  
lightfoot & wolfville flora wine, maryann's brown bread,  
garlic, atlantic-spiced fries

ATLANTIC SALMON 38  
sunflower-cruste atlantic salmon fillet, land & sea asparagus  
fregola 'risotto,' wild onion chermoula, preserved lemon salsa,  
cilantro, crème fraîche

NOVA SCOTIA 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

PORK BELLY & SCALLOPS 35  
slow-cooked nova scotia pork belly, digby scallops, piccalilli  
smoked carrot purée

NOVA SCOTIAN LAMB 49  
rack of lamb, almond-cruste čevapčići, lamb bacon,  
blistered cherry tomatoes, stone fruit, local cabbage,  
roasted swede pureé, minted labneh

LAWRY'S JIGGS DINNER 38  
slow-smoked brisket, fingerling potatoes, heirloom carrots,  
local turnips, drift sauerkraut, caramelized cipollini onions,  
maryann's brown bread soldiers

DOUBLE DRIFT CHEESEBURGER 25  
two 4oz patties, aged cheddar, organic greens, red onion,  
tomato, atlantic-spiced fries

GRILLED CHICKEN CLUB 24  
thick-cut multigrain bread, harissa aioli, aged cheddar, red onion,  
heirloom tomatoes, bacon, organic greens, atlantic-spiced fries

## *Steaks*

7oz BAVETTE herb-crusteD, tagliata	32
6oz TENDERLOIN pepper-crusteD, veal jus	42
9oz STRIP LOIN tarragon butter, jus	45
16oz PRIME RIB newfoundland sea salt, porcini rub, red wine jus	75

## *Sides*

GARLIC MASHED POTATOES	8
ATLANTIC- SPICED FRIES	8
CAESAR SALAD	8
ROASTED TOMATOES	9
SEASONAL LOCAL ORGANIC VEGETABLES	15
SAUTÉED LOCAL MUSHROOMS	15
BALSAMIC GLAZED ONIONS	11
SHRIMP	18
NOVA SCOTIA LOBSTER   2oz	MP
FOIE GRAS   2.5oz	MP
DIGBY SCALLOPS	MP

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## *Desserts*

MILK CHOCOLATE MOUSSE j.d. shore rum cream, salted chocolate crumble, crystallised cocoa nibs	14
STICKY TOFFEE PUDDING date cake, whiskey spiked toffee sauce, crème fraîche, ginger	14
HONEY CUSTARD sunny cove honey, poached pear, nutmeg	12
CHEESE PLATE artisanal cheeses, house pickles, sunny cove honey	29
SELECTION OF GELATOS & SORBETS	8

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# 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	12
MINI BREAKFAST one egg any style, bacon, griddled potatoes, toast, fruit	14
MINI PANCAKES two pieces, maple syrup	13

## Lunch & Dinner

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

HUMMUS & VEGGIES creamy chickpea hummus, olive oil, crunchy vegetables	10
CAESAR SALAD chopped romaine lettuce, smoked bacon, creamy garlic dressing	10
CHICKEN FINGERS & FRIES served with plum sauce	14
SPAGHETTI tomato sauce, parmigiano-reggiano	14
CHEESEBURGER 4oz AAA beef patty, cheddar, ketchup, sesame bun, fries	16

## Sweets

CHOCOLATE CHIP COOKIES two pieces	7
MINI ICE CREAM & SORBET	7

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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 served with pita bread	18
GRILLED CHEESE & TOMATO SOUP mozzarella, cheddar, mustard, mayonnaise	21
CHICKEN FINGERS & FRIES served with plum sauce	14

