

Apres Din'eh

Coffee & Hot Bevvies

Brewed Coffee from Spitfire	2.50
Americano	3.00
Espresso	3.00
Cappuccino	3.50
Latte	sm 4.25 / lg 5.00
Espresso Macchiato	3.25
Hot Chocolate	5.00
London Fog	4.00
Tetley (reg or decaf)	2.25
Add a Bar Shot	4.25

Pluck Teas

In bags:

After Eight: Caffeine Free Rooibos blended with cacao nibs & chocolate mint

Chamomile Flower: Caffeine free, whole chamomile flowers

Spa Day: Caffeine free, blending peppermint, chamomile, hibiscus and rose petals.

Earl Grey Cream: Classic Earl Grey with a hint of Vanilla bean

English Breakfast: robust and premium English tea

Fields of Green: Sencha green tea

Loose Teas:

Prince Edward Lavender: Sencha green tea leaves, PEC lavender, Ginger

Niagara Icewine: White tea leaves, Niagara Icewine

Ctrl+Alt+Del: Caffeine free, Lemon and ginger tea with Muskoka cranberries

Desserts:

Coconut & Mango Pannacotta	9
Espresso Soaked IceCream with Maple drizzle & Cocoa nibs	8
Dark Chocolate & Mascarpone Trifle, Brownie bits & Maple sugar	9
Waupoons Butter Tart w/ Vanilla ice cream and Nyman's maple syrup	7

Cheeses: One cheese for 7 or a board to share, 3 cheeses for 17

Brie Bella (Stirling, ON): Soft and creamy water buffalo milk cheese

Highland Blue (Mississippi Station, ON): Fine Blue-Green Veins, full flavoured, raw Ewe's milk cheese

Avonlea Clothbound Cheddar (PEI): Firm cheddar, aged at least 14 months, cows milk cheese

Add the perfect partner.....

Taylor Fladgate 10yr Tawny Port	10
Taylor Fladgate 20yr Tawny Port	15
Taylor Fladgate First Estate Ruby Port	14

Digestifs & Malts 1.5oz

Amaro Montenegro	8
Calvados Pays d'Auge	12
Courvoisier VSOP	14
Bowmore 15yr	13
Auchentoshan 12yr	15
The Glenlivet 12yr	15