

MILLCROFT INN & SPA

Spa Café Menu

Charcuterie Platter		40
cured meats, cheese, pickled vegetables, house made crostini's, preserves		
Apple & Celeriac Purée		17
seasonal vegetables (Vegan)		
Millcroft Salad		20
pickled artichoke, watermelon radish, plant base mozzarella, pea dressing, crispy phyllo		
Quinoa Salad		17
black bean, pomegranate seed, leafy greens, scallion, chili lime vinaigrette (vegan)		
Smoked Turkey Club Wrap		24
herb aioli, smoked cheddar, bacon, tomato, mixed greens		
Served with Potato Chips		
Smoked Salmon Wrap		24
lemon ricotta, mixed greens, cucumber, tomatoes		
Served with Potato Chips		
Vegetarian Wrap		23
assorted marinated and grilled vegetables, mixed greens, hummus, crumbled feta		
Served with Potato Chips		
Vegan Sandwich Wrap		21
baked vegetables, red pepper aioli, shredded mozzarella, leafy greens		
Served with Potato Chips		
Crispy Pita	artichoke & goat cheese, confit garlic, lemon zest, cayenne pepper	14
Crispy Pita	english peas, tahini, chili	14
<i>Additional Sides</i>		
Yukon fries		10
sweet potato fries		10
<i>Upgraded Sides</i>		
Upgrade potato chips to Yukon Fries		4
Upgrade potato chips to Sweet Potato Fries		4
Bag of Chips		4
Cookie		5
Traditional Vanilla Bean Crème Brûlée	– served with an inhouse-baked cookie	12

Fresh Pressed juices – \$12 per glass or \$25 in a souvenir “Millcroft” cup

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Signature Cocktails

Empress & Tonic 16
Choice of: Indigo or Elderflower

Sparkling Cider 17
Apple Cider, Eclat Prosecco

Cranberry Melon Splash 16
1oz Absolute Vodka, 0.5oz Melon
Liquor, Cranberry

Iced Tea Smash 17
1oz Wisers, Fuze Iced Tea, Simple Syrup,
Lemon, Mint

Signature Mocktails

Honey Grapefruit Sparkler 10
Grapefruit Juice, Honey Simple Syrup,
Soda Water, Lime

Pineapple Fizz 10
Pineapple Juice, Soda Water, Lime

Wines by The Glass

	<i>White</i>		<i>Red</i>	
	6oz	9oz	6oz	9oz
Moscato Cavit, Italy	14	20	Pinot Noir Windrush, Hockley VQA	16 22
Rosé Jackson Triggs, Niagara VQA	13	19	Malbec Alamos Catena, Argentina	14 20
Sauvignon Blanc Chateau Des Charmes, Niagara VQA	14	20	Cabernet Sauvignon Muriedro, CV05	16 22
Riesling Cave Spring, "Dolomite", Niagara VQA	14	20		
			Ciders	
			Forest Garden Sparkling Cider	9
"Eclat" Sparkling , CDC, Niagara	14		Eve Goes Badass Sparkling Cider	9

Bottle Beers

Sleeman Original	8
Sleeman 2.0	8
Sleeman Cream Ale	8
Sapporo	9
Guinness	9
Corona	9
Stella	9

Craft Beers (473ml can)

Caledon Hills	9
Goodlot Farmstead Ale	9
Goodlot Mellow Gold	9
Goodlot Pilsner	9
Hockley Amber	9

Heineken

9

Soft Drinks
San Pellegrino
Coffee
Add: Almond or Oat Milk \$1

Non-Alcoholic

3	Espresso	5
10	Cappuccino or Latte	8
3	Ice Cappuccino	8