Dining

Babbo Bar & Patio (11:00am to 11:00pm)

An infusion of food, wine and exceptional service, Babbo Bar & Patio located on the main floor is sure to bring you the dining experience you are looking for. With seasonal cocktails and rotating local craft beer on tap, Babbo provides the best farm-to-table local experience right in the heart of Hockley Valley. The Lounge boasts a large marble bar, show-stopping wine cellar, and floor to ceiling windows, providing an atmosphere like no other. The patio overlooks the outdoor pool and is protected with sun umbrellas for your dining pleasure.



cabin Wednesday to Sunday (5:30pm to 9:00pm)

cabin proudly represents a unique culinary experience that is sure to provide an elite level of service paired with our sophisticated menu. cabin brings dining to new heights by offering weekend features, an extensive wine list featuring offerings from around the world, and the passion for cuisine you've been missing.

restaurant85

Join us for breakfast in restaurant85. Located on the main floor down the hall from the Front Desk, you'll find a bright and spacious space to welcome the day. Our corporate groups enjoy buffet lunch and dinner in this space.

Room Service

Enjoy Room Service from the comfort of your room. Available until 10:00pm. Contact Guest Relations at 844-461-5680.

Breakfast

Breakfast is served in restaurant85 on the main floor (7:00am to 11:00am)





BREAKFAST ENTRÉES (Available from 7:00am until 11:00am)

Ham & Mushroom Cheese Omelet \$17.50

Oven roasted potatoes, griddled tomato, toast

Spinach & Tomato Cheese Omelet \$16.50

Oven roasted potatoes, griddled tomato, toast

Two Eggs Any Style \$17.50

Oven roasted potatoes, griddled tomato, toast

Buttermilk Pancake Stack \$14.50

Maple syrup, whipped cream, Ontario mixed berry compote

Eggs Benedict \$19.50

Toasted English muffin, baby arugula, sliced black forest ham, classic hollandaise, oven roasted potatoes, griddled tomato

Fruit Plate \$10.50

Assorted fresh sliced fruit & berries with estate honey

Sides

Pork Sausage \$5.50/3pc Ontario Bacon \$5.50/5pc



ALL DAY MENU (Available from 11:00am until 10:00pm)

SHARE PLATES

Salumi & Cheese

All of our salumi is hand crafted in house by our Chefs. Cheese's selected by the Cheese Boutique.

Mista \$39 (3 meat & 2 cheese selections)

Selected house-made salumi, cheese from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, brioche & flat bread

Formaggi \$32 (4 cheese selections)

Cheeses selected from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, brioche & flat bread

Warm Olives \$12.50

Estate olive oil, citrus peel, chilies

Parmigiano Truffle Fries \$12.50

House ketchup

APPETIZERS

Fig & Prosciutto Bruschetta \$15 (3 pcs)

Grilled baguette crostini, whipped paprika goat cheese, vincotto, parmigiano

Marcona Almonds \$13.50

Roasted & salted, smoked paprika, rosemary

Mussels \$18

Fennel, chilies, tomatoes, parsley, tomato broth

Kale Caesar Salad \$16

Green & black kale, bacon bits, brioche croutons, caesar dressing, Parmigiano Add oven roasted chicken breast \$7 or lemon pepper salmon fillet \$8

Quinoa & Organic Egg \$17

Soft boiled organic egg, arugula, tomato, artichoke, cracked olives, honey capers vinaigrette



PASTA

Fettucine \$24

Bolognaise, tomato sugo, parmigiano

Grilled Shrimp Orzo \$25

Fennel, baby spinach, roasted garlic, kalamata olives, parmigiano

Orecchiette \$24

Fall squash, spicy chorizo, tomato sugo, saute kale, green peas, parmigiano

Manicotti \$22

Ricotta & spinach filling, béchamel, tomato sugo, parmigiano

LOUNGE PLATES

Babbo Angus Burger \$26

Braised short rib, lettuce, tomato, triple crunch mustard aioli, cheddar cheese choice of - house fries, kale Caesar, house salad or parmigiano truffle fries

Flat Iron Steak \$34

Grilled 6oz flat iron steak, house cut fries, petite salad, thyme jus

Pollo Pesto Panino \$24

Grilled chicken, basil pesto crème, baby arugula, smoked red pepper, asiago cheese choice of - house fries, kale Caesar, house salad or parmigiano truffle fries

Panino Melanzane \$22

Grilled eggplant, pickled shredded eggplant, bomba aioli, baby spinach, Ontario shredded mozzarella choice of - house fries, kale Caesar, house salad or parmigiano truffle fries

ALL DAY DESSERTS

Salted Caramel Panna Cotta \$12.50

Flavored & Sweetened cream, praline

Blood Orange & Sour Cherries Cheesecake \$12.50

Graham cracker crust, mixed berry gel

Sticky Toffee Pudding \$12.50

Vanilla gelato, savoiardi crumb

Fruit Plate \$11

Assorted fresh sliced fruit & berries with estate honey



ALL DAY SNACKS (to share)

Raw Vegetables & Dip \$14

Fresh cut seasonal vegetables, ranch dip

Mixed Nut Bowl \$12

Toasted assorted nuts, sea salt, Cajun spice

Candy Plate \$13

Selection of gummies, chocolate & candies

KIDS' MENU

Crudité Plate \$9

Vegetables, house made ranch dipping sauce

Chicken Noodle Soup \$10

Housemade broth, root vegetables, macaroni noodles, poached chicken

Caesar Salad \$11

Crispy romaine, croutons, caesar dressing, reggiano

Grilled Cheese Sandwich \$13

Buttered toast, Canadian cheddar, ketchup & side of french fries

Chicken Fingers \$15

Classic chicken fingers & fries, plum sauce & ketchup

Penne Pasta \$13

Choice of tomato sauce or butter & parmigiano

Mac 'n' Cheese \$14

House made cheese sauce, bread crumbs, reggiano

Ice Cream Sandwich \$10/3 scoops of ice cream filling

House made jumbo chocolate chip cookies, your choice of vanilla, cotton candy, chocolate, salted caramel or strawberry ice cream

Ice Cream Scoop \$6/3 scoops

Your choice of vanilla, cotton candy, chocolate, salted caramel or strawberry



In Room Beverage Menu

Wine 5 oz/750ml

Sparkling, White & Rose

2023 Adamo Estate Frizzante, Charmat Method – Ontario \$12 | \$61

2023 Adamo Estate Frizzante Rosé, Charmat Method – Ontario \$12 | \$61

NV Botter Prosecco DOC – Fossalta di Piave, Veneto, Italy \$12 | \$60

2021 Adamo Estate Whip'd White Blend – VQA Niagara Peninsula, Ontario \$10 | \$49

2019 Adamo Estate Riesling, Lepp Vineyard – VQA Twenty Mile Bench, Ontario \$10 | \$52

2023 Adamo Estate "Sogno" Unoaked Chardonnay – VQA Lore Vineyard, Four Mile Creek, Ontario \$11 | \$56

2024 La Fiera Pinot Grigio - Puglia, Italy \$12 | \$58

2024 Astrolabe Sauvignon Blanc – Marlborough, New Zealand \$15 | \$74

2021 Adamo Estate Gamay Rosé, Kirby Vineyard – VQA Niagara Lakeshore, Ontario \$12 | \$60

Red

2019 Adamo Estate Whip'd Red Blend – VQA Niagara Peninsula, Ontario \$10 | \$49

2024 Castello di Querceto Chianti – Tuscany, Italy \$12 | \$60

2021 Adamo Estate Bistro Bordeaux Blend – VQA Ontario \$14 | \$68

2023 Crios Malbec - Mendoza, Argentina \$14 | \$72

2018 Adamo Estate Pinot Noir, Parke Vineyard – VQA Niagara Peninsula, Ontario \$14 | \$70

2019 Adamo Estate Pinot Noir, Lowrey Vineyard – VQA St. David's Bench, Ontario \$14 | \$71

2020 Adamo Estate Cabernet – VQA Niagara Peninsula, Ontario \$17 | \$86



In Room Beverage Menu

Bottled Beer, Ciders, Coolers

Domestic 341ml \$9.50

Molson Canadian, Coors Light, Miller Genuine Draft, Mill St. Organic

Import 330ml \$10.50

Sol, Heineken, Birra Moretti

Heineken 0.0 (Non-Alc) 330ml \$8

Ready to Serve

Cottage Springs Soda **330ml \$10** Strongbow Apple Cider **473ml \$11**

Back Bar Selection

Vodka - 1oz

Ketel One \$11 Belvedere \$16 Grey Goose \$16

Gin - 1oz

Bombay Sapphire **\$14**Tanqueray **\$11**Hendrick's **\$15**

Rum - 1oz

Captain Morgan Spice **\$11**Havana 7 year **\$12**Mount Gay **\$12**Appleton Estate Signature **\$19**

Whisky/Rye/Scotch - 1oz

Crown Royal **\$11**Pike Creek **\$12**Balvenie 12 year **\$22**Johnnie Walker Black Label **\$17**

Tequila - 1oz

Don Julio Blanco \$18 Casamigos Reposado \$20 Casamigos Mezcal \$22 Patron Anejo \$23 Don Julio 1942 \$40

