



Elixir

Restaurant | Bar | Bakery



ELIXOR CONTEMPORARY URBAN CUISINE

WELCOME TO ELIXOR™!!!

Fusion in culinary terms is used to describe the combination of various elements of world cuisines in order to introduce new and exciting flavours.

We, at Elixor™, have taken the term to new heights as we continue to offer a unique and ever growing world class menu that is coupled with the commitment to outstanding service and hospitality for all those who walk through our doors.

OUR MISSION

Quality · Love · Pride

Quality means freshness. Its fresh 100% AAA Angus Pride Beef perfectly grilled or our daily baked cheesecakes. Quality is premium ingredients that we use to make all of our in-house dressings. At Elixor™ we continuously strive for excellence and it shows.

Love for food. Love for people. It's our duty to make your dining experience an unforgettable one.

Pride in what we do. You're not our client, you're our guest. We will attend to your dining experience with an unparalleled degree of care and you will always leave with a smile.

Should you have any food allergies please mention it to your server.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

WINE

RED

CABERNET SAUVIGNON

	6 oz	9 oz	Btl
<i>WOODBIDGE, ROBERT MONDAVI, California</i>	10.00	14.00	36.00
<i>REDWOOD CREEK, FREI BROTHERS, California</i>	10.00	14.00	36.00
<i>SUBSTANCE CS, Washington State</i>	12.00	16.00	41.00
<i>ERRAZURIZ MAX RESERVA, Chile</i>	13.00	17.00	46.00
<i>SEBASTIANI, California</i>	12.00	16.00	41.00

MERLOT

<i>BARON PHILIPPE ROTHSCHILD, Pays d'Oc, France</i>	9.00	13.00	33.00
<i>LUNA DI LUNA SALENTO, Puglia, Italy</i>	10.00	14.00	36.00

OTHER REDS

<i>SHIRAZ – YELLOW TAIL, Casella Estate, Southern Eastern, Australia</i>	9.00	13.00	33.00
<i>19 CRIMES, GRENACHE SHIRAZ, Australia</i>	13.00	17.00	46.00
<i>VALPOLICELLA CLASSICO SUPERIORE-Tomassi, Italy</i>	10.00	14.00	36.00
<i>CAMPOFIORIN MASI, Italy</i>	13.00	17.00	46.00
<i>MALBEC, ALAMOS SELECCION, Argentina</i>	11.00	15.00	39.00
<i>PINOT NOIR – LA CREMA MONTEREY, California</i>	16.00	21.00	56.00
<i>GRENACHE-LES DARONS - France</i>	12.00	16.00	41.00
<i>UMBERTO CESARI “LIANO”, SANGIOVESE / CABERNET, Italy</i>	17.00	22.00	58.00
<i>CHIANTI CLASSICO RESERVA-PICCINI, Italy</i>	12.00	16.00	41.00
<i>AGIORGITIKO-DOMAINE SKOURAS ST-GEORGE, Nemea, Greece</i>	12.00	16.00	41.00

ELIXOR CONTEMPORARY URBAN CUISINE

WHITE

	6 oz	9 oz	Btl
<i>CHARDONNAY – BARON PHILIPPE ROTHSCHILD, Pays d’Oc, France</i>	10.00	14.00	36.00
<i>CHARDONNAY - CARMEN PREMIER, Colchagua Valley, Chile</i>	12.00	16.00	41.00
<i>FUMÉ BLANC – ERRAZURIZ, Chile</i>	10.00	14.00	36.00
<i>SAUVIGNON BLANC – WHITEHAVEN, New Zealand</i>	13.00	17.00	46.00
<i>PINOT GRIGIO – LONGSHOT, California</i>	10.00	14.00	36.00
<i>PINOT GRIS – KIM CRAWFORD, New Zealand</i>	13.00	17.00	46.00
<i>RIESLING – J.BÄUMER, Germany</i>	10.00	14.00	36.00
<i>SAVVATIANO – ANASTASIA FRAGOU, Rafina, Greece</i>	12.00	16.00	41.00

HOUSE WINE

<i>GALLO, ROSÉ WHITE ZINFANDEL, California</i>	8.00	11.00	29.00
<i>GALLO, CABERNET SAUVIGNON, California</i>	8.00	11.00	29.00
<i>GALLO, SAUVIGNON BLANC, California</i>	8.00	11.00	29.00

SANGRIA

	GLASS	PITCHER
<i>RED OR WHITE</i>	12.00	33.00

PORTO

<i>TAYLOR FLADGATE LBV</i>	10.00
<i>TAYLOR FLADGATE 10</i>	13.00
<i>TAYLOR FLADGATE TAWNY 20 YEAR</i>	16.00

MOUSSEUX, CHAMPAGNES

	375ml	750ml
<i>NINO FRANCO BRUT, Italy</i>	25.00	47.00
<i>MUMM PRESTIGE BRUT, California</i>		65.00
<i>MUMM NAPA ROSÉ, California</i>		69.00
<i>VEUVE CLICQUOT CHAMPAGNE, France</i>	90.00	155.00

ELIXOR SIGNATURE COCKTAIL

GINGER LIME MARGARITA

*Tequila, Triple Sec,
Ginger Lime sour, Jalapeño*

TROPICAL ELIXIR

*Dark rum, ELIXOR mango
and ginger, fresh lime juice,
lemoncoco, bitters*

ELIXOR PASSION

FRUIT MOJITO

*Zubrovka Vodka, Passion Fruit syrup,
fresh lime juice, fresh mint, soda, bitters*

EXPAT

SINGAPOOR SLING

*Gin, pineapple juice,
elderberry syrup,
fresh lime juice, soda, bitters*

POMEGRANATE

LONG BEACH TEA

*Vodka, rum, gin, Cointreau,
sweet and sour, pomegranate iced tea,
soda, bitters*

LAVENDER

STRAWBERRY COSMO

*Vodka, Cointreau, cranberries,
lavender strawberry puree,
fresh lime juice, cherry bitters*

PURPLE RAIN

A Tropical Drink

ESPRESSO MARTINI

OLD FASHION

MARGARITA or DAIQUIRI

*Choice of our Lime,
Strawberry, Mango*

PIÑA COLADA

PINK LEMONADE

Perfect to quench your thirst

LONG ISLAND ICED TEA

ELIXOR BLOODY CAESAR

Your Taste Buds will never be the Same

BLOODY CAESAR

A Canadian Classic

MOJITO

Rum, Fresh Mint and Lime

STRAWBERRY MOJITO

*Rum, Fresh Mint, Lime
and Fresh Strawberry Purée*

***All Cocktails
10.50***

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially in case of certain medical conditions.*

BEERS OF THE WORLD

BOTTLED BEER

<i>RED STRIPE (JAMAICA)</i>	<i>7</i>	<i>STELLA ARTOIS (BELGIUM)</i>	<i>8</i>
<i>CORONA (MEXICO)</i>	<i>8</i>	<i>GUINNESS (IRELAND)</i>	<i>8</i>
<i>HEINEKEN (NETHERLANDS)</i>	<i>8</i>	<i>VERGINA LAGER (GREECE)</i>	<i>7</i>
<i>TSINGTAO (CHINA)</i>	<i>7</i>	<i>MYTHOS (GREECE)</i>	<i>7</i>
<i>MOLSON EX (CANADA)</i>	<i>7</i>	<i>SUPER BOCK (PORTUGAL)</i>	<i>7</i>
<i>BUDWEISER (USA)</i>	<i>7</i>	<i>BIRRA MORETTI (ITALY)</i>	<i>8</i>
<i>COORS LIGHT (USA)</i>	<i>7</i>	<i>HEINEKEN 0%</i>	<i>7</i>

DRAFT BEER

<i>MOLSON ULTRA</i>	<i>7</i>	<i>BELGIAN MOON</i>	<i>7</i>
<i>MACTAVISH, Pale Ale</i>	<i>8</i>	<i>HEINEKEN</i>	<i>8</i>
<i>RICKARD'S RED</i>	<i>7</i>	<i>PERROQUET, IPA</i>	<i>8</i>

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

APPETIZERS

CHICKEN WINGS 15.00

*Marinated and lightly fried chicken wings with a choice of 3 sauces:
Buffalo, Asian Sesame or BBQ Sauce*

CRISPY MAC & CHEESE BALLS 15.00

Served with our fresh basil marinara sauce

SATAY CHICKEN LETTUCE WRAPS 18.00

*Chicken Breast strips, Boston lettuce leaves, carrots, bean sprouts, cucumber salad, noodles,
cilantro, sesame and roasted peanuts served with 3 dipping sauces*

MINI BEEF SLIDERS 16.00

*Three Bite Sized Mini Buns, served with Caramelized Onions,
Pickles, Mustard and Cheddar Cheese*

CHICKEN & VEGETABLE DUMPLINGS 14.00

*Steamed and then Sautéed With a Wonderful
Spicy Peanut Cream Sauce. Garnished With Roasted Peanuts,
Black and White Sesame Seeds, Scallions and Cilantro*

CRISPY CRÉOLE MARINATED CALAMARI 21.00

*Served with Lemon, Marinara Sauce and
Tangy Curry-Ginger Dipping Sauce.*

AVOCADO ROLLS 16.50

*Bite size Avocado, Red Onions, Cilantro and Sun dried Tomatoes.
Fried in a Crispy Oriental Wrapper and
Served with a Tangy Sweet & Spicy Cashew Dipping Sauce.*

CREAMY SPINACH AND CHEESE DIP 16.50

*Spinach, Artichoke Hearts, Shallots, Garlic, and a Mixture of
Cheeses, Served Hot, with Pizza Bread, Salsa and Sour Cream.
Enough for Two!*

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially in case of certain medical conditions.*

ELIXOR CONTEMPORARY URBAN CUISINE

APPETIZERS

VIP FANTASY 48.00

*Enough for Four! A Wide Variety of Our Most Popular Appetizers
Including Avocado Rolls, Calamari,
Chicken Crispers and Spinach and Cheese dip*

B.B.Q. CHICKEN QUESADILLA 15.00

*Flour Tortillas Filled with Barbequed Chicken, Mozzarella and Gouda Cheeses,
Roasted Red Onions, Chopped Cilantro, Topped with Swirled Barbeque Sauce,
and Served with Sour Cream, Guacamole and Salsa.*

ROASTED BEET SALAD 16.00

With arugula and frisée , Goat cheese, Almonds & orange vinaigrette

GREEN OR CAESAR SALAD 9.00

SOUP OF THE DAY 6.00

KIDS MENU

(For kids under 12, includes 1 kids' portion drink)

GLUTEN FREE PASTA EXTRA 3.00

KIDS CHICKEN CRISPERS 10.00

KIDS PIZZA 10.00

KIDS PASTA 10.00

TWO MINI SLIDERS 11.00

BOLOGNESE PASTA 11.00

With french fries

KIDS RIBS 13.00

**ELIXOR® IS PROUD TO GIVE BACK TO THE COMMUNITY!! A PORTION OF OUR KIDS
MENU SALES WILL BE DONATED TO LOCAL CHARITIES.**

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially in case of certain medical conditions.*

ELIXOR FAMOUS BURGERS & SANDWICHES

*Served with The Two Choices of Either French Fries, Coleslaw, Black Bean Chili or Roast Garlic Mashed Potatoes. Cooked well-done. Substitute Beef Patty with Chicken Breast 3.00
Substitute by Sweet Potato Fries 3.00 . Extra cheese or Bacon 1.50. Extra Sauce or Mayonnaise 1.00*

OLD FASHIONED BURGER 17.00

*A Gigantic Old Fashioned House Burger with Lettuce, Tomato,
Red Onion and Herb Garlic Tomato Mayonnaise*

HOUSE MADE VEGGIES BURGER 19.00

*Sweet soy glaze, Brown rice, Farro, Black Beans, Roasted Fresh Beets, Melted Havarti Cheese,
Lettuce, Tomato, Avocado and Onions with our Chef Dressing*

CAJUN BURGER 20.00

*Charbroiled with Havarti Cheese, Bacon, Guacamole, Lettuce,
Tomatoes and Chipotle Mayonnaise*

ST-LOUIS B.B.Q. BURGER 21.00

*Charbroiled with Bacon, Swiss Cheese,
Crispy Onions, BBQ sauce and B.B.Q. Ranch Dressing*

FRANK'S BARBEQUE CHICKEN SANDWICH 19.00

*Charbroiled Chicken on Sourdough Bread with Gouda Cheese, Roasted Jalapeno,
Crispy Fried Onions, Cilantro, Red Onions, Lettuce, BBQ Ranch Sauce and Our B.B.Q. Sauce.*

NICOLAS CRISPY CHICKEN SANDWICH 19.00

Crispy Buttermilk Chicken Filet, Lettuce, Tomato & Swiss Cheese

AVOCADO CHICKEN CLUB 20.00

*Grilled Chicken Filet with Tomato, Bacon, Avocado,
Lettuce, Melted Gouda Cheese and Garlic Tomato Herb Mayonnaise*

RIO GRANDE MEXICAN BURRITO 21.00

*A Giant Flour Tortilla Filled with Tender Chicken Strips, Cheddar Cheese, Rice,
Caramelized Onions and Peppers. Topped with our Homemade Guacamole,
Tomato Salsa and Sour Cream. Served with Rice and Baked Skillet Black Beans.*

BURRITO MOJADO 22.00

*Flour Tortilla Wrapped and Stuffed with Braise Beef, Rice, Black Beans Chili, Tomato,
Cilantro, Cheese, Onions, Topped with Our Homemade Spicy Guajillo Sauce,
Salsa Verde, Guacamole, Salsa Fresca and sour cream*

Caesar or House Salad to accompany your Burger or Sandwich 9.00

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially in case of certain medical conditions.*

PASTAS

GLUTEN FREE PASTA EXTRA 4.00

AU GRATIN PASTA EXTRA 5.00

PASTA TELEFONO 17.00

Spaghettini Pasta with Virgin Olive Oil, Roasted Whole Garlic, Fresh Basil, Arugula Oven Roasted Tomatoes, a Touch of Our Delicious Marinara Sauce and Parmesan Cheese. With Grilled Chicken extra 8.00

BOW TIE PASTA WITH FOUR CHEESES 20.00

Mozzarella, Parmesan, Romano and Ricotta with Our Marinara Sauce and Fresh Basil. with Sautéed Chicken extra 8.00

FETTUCCHINE GEO-FREDO 20.00

Parmesan Cream Sauce with Bacon, Garlic, Roasted tomato and Thyme with Sautéed Chicken extra 8.00

PASTA BOLOGNESE 21.00

Linguini, San Marzano Tomato, Marjorane, Goat & Parmesan Cheese

PAD THAI 21.00

A Delicious, Spicy Peanut Sauce with Sautéed Chicken and Asian Vegetables. Tossed with Cantonese Egg Noodles and Topped with Peanuts, Cilantro, Sprouts and black and white sesame seeds With 4 Shrimp extra 12.00

SEAFOOD LINGUINE 28.00

Pimenta Moida, strips of fresh clams, calamari, shrimp, tomato, garlic, oregano, white wine

PIZZAS

CHEESE 17.00

Tomato Sauce and Mozzarella

PEPPERONI 19.00

Tomato Sauce, Mozzarella, Pepperoni and Oregano

GREEK VEGGIES 21.00

Garlic Extra Virgin Olive Oil, Roasted Bell Peppers, Sautéed Mushrooms, Zucchini, Tomato, Broccoli, Feta, Oregano and Arugula

PROSCIUTTO & ARUGULA 21.00

Tomato, Mozzarella, baby Arugula, Prosciutto San Daniele, Peppers, and Parmesan

MEAT LOVER'S 22.00

Tomato Sauce, Mozzarella, Pepperoni, Ground Beef, Chorizo Sausage, Bacon and Parmesan

Caesar or House Salad to accompany your meal 9.00

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

CHEF'S ADVENTURE

PIRI-PIRI PORTUGUESE CHICKEN 26.50

*Portuguese Chicken filet marinated with our delicious PIRI-PIRI blend, Herbs & spices.
served with French fries & salad,
Add 4 Grilled Shrimp extra 12.00*

GRILLED CHICKEN WITH AVOCADO CREMA 26.50

*Grilled Chicken Filet, Roasted Garlic Mashed Potatoes with a blend of three cheese melted topped,
spicy sauce and drizzled with cilantro avocado refreshing coulis, Corn and Pico de Gallo
Add 4 Grilled Shrimp extra 12.00*

GRILLED ROSEMARY CHICKEN 26.50

*Marinated with Rosemary and Charbroiled, served with Roasted Garlic Mashed Potatoes, asparagus,
Peppers & Chef creation Mushrooms Sauce
Add 4 Grilled Shrimp extra 12.00*

CRISPY CHICKEN PALAZZO 27.00

*Herbs, Bread Crumbs and Parmesan Crusted Chicken Filets, Cooked until Golden Brown and Crispy.
Served over Basil Pasta, light Tomato Sauce and a touch of cream, with Prosciutto, Arugula
and Shaved Parmesan
Add 4 Grilled Shrimp extra 12.00*

NEW ORLEANS CHICKEN AND PASTA 27.00

*Herbs, Bread Crumbs and Parmesan Crusted Chicken Filets
Over Spaghettini with Oven Roasted Red Onions, Bell Peppers, Arugula
and Mushrooms in a Cajun Spiced Cream Sauce
Add 4 Grilled Shrimp extra 12.00*

FIRE ROASTED CHICKEN FILET CHOP 27.00

*Fresh Asparagus and Rosemary small Potatoes, Roasted Vegetables
Topped with Arugula, Goat Cheese and Citrus Fresh Basil Vinaigrette
Add 4 Grilled Shrimp extra 12.00*

CHICKEN CRISPERS 22.00

*Chicken Tenderloin Dipped in our Batter and Fried Until Crispy.
Served with choice of Potatoes, Coleslaw, Honey Mustard Sauce and BBQ Sauce*

Caesar or House Salad to accompany your meal 9.00

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially in case of certain medical conditions.*

ELIXOR CONTEMPORARY URBAN CUISINE

FISH AND SEAFOOD

TODAY'S FRESH FISH Market Price
Selection & Preparation changes daily

GRILLED ATLANTIC SALMON 27.00
Garlic Brocoli, roasted Garlic mashed Potatoes, Lemon dill Tartare Sauce

CRISPY FISH AND CHIPS 22.00
*Always Fresh, Cod Tempura with Coleslaw, French Fries
and Homemade Tartar Sauce*

CEDAR PLANK ROASTED SALMON 27.00
*Crusted with Ginger and Garlic,
Served with Roasted Garlic Mashed Potatoes,
Spears of Fresh Asparagus, Mango B.B.Q. Sauce
with Fresh Herbs and Tomatoes.*

SHRIMP SPAGHETTINI WITH SCAMPI SAUCE 28.00
*French Style, Sautéed with Olive Oil, Scallions, Whole Roasted Garlic, Arugula
Lemon, Fresh Basil, Parsley, Fresh Tomato and Spaghettini Pasta*

CAJUN SHRIMP & CHICKEN JAMBALAYA 28.00
*Sautéed Chicken, Shrimp and Chorizo Sausage with Peppers, Onions
and Tomato in a delicious Spicy Sauce. Served with Linguine Pasta or on a Bed of Rice.*

EXPLOSION SIAM 22.00
*Shrimp and Chicken Sautéed in our Coconut milk and Curry Spicy Peanut Sauce.
Served with Steamed Rice and Topped with Chop Suey, Sesame Seeds and Cilantro.*

Caesar or House Salad to accompany your meal 9.00

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially in case of certain medical conditions.*

STEAKS & MORE...

*We use Canadian AAA Alberta Angus Pride Beef
** All our Steaks are served with
Tossed Green Salad or Caesar Salad and Choice of Potatoes.*

**** NEW YORK STRIP STEAK 39.00**

*The Favorite Steak, Aged Beautifully and Rich in Flavor.
Served with Choice of Potatoes and Shoestring Onions*

**** FILET MIGNON 43.00**

*Peppered Beef Tenderloin with Wild Mushroom Sauce, Goat Cheese,
Fried Crispy Onions and Choice of Potatoes*

SHEPHERD'S PIE 21.00

*Two Ground Meats, Fresh Vegetables in a Delicious Wild Mushroom
Tomato Bordelaise Sauce, Covered with Parmesan Cheese Roasted Garlic
Mashed Potatoes, and Topped with Fried Crispy Onions*

A WHOLE RACK OF B.B.Q. BABY BACK RIBS 27.00

Fall off the Bone with Choice of Potatoes and Coleslaw.

CHICKEN AND RIB COMBO. 29.00

*Long Tender Marinated and Charbroiled Chicken Filet
with 10oz Baby Back Ribs.*

RIBS AND SHRIMPS 34.00

10 oz. Baby Back Ribs with Five Large Grilled Shrimp.

VEGETABLES & SIDES

<i>Seasoned Fries with Spicy Mayonnaise</i>	<i>6.00</i>	<i>Sweet Potato Fries with Spicy Mayonnaise</i>	<i>7.00</i>
<i>Roasted Garlic Mashed Potato</i>	<i>6.00</i>	<i>Steamed Vegetables</i>	<i>6.00</i>

Caesar or House Salad to accompany your meal 9.00

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially in case of certain medical conditions.*

SALADS

*All our Dressings are made in House
and Served with Oven Roasted Mozzarella Crostini
** Not Available in Lunch Portion*

INDOCHINA SALAD 20.00

Marinated sliced grilled chicken filet, tossed with mixed salad, red onions, red and yellow peppers, cucumbers, crispy wontons, mango, avocado, plum dressing, roasted cashews, and sesame seeds.

MAUI SALAD 20.00

*A New Classic. Fresh Sliced Grilled Chicken Filet layered with mixed Greens, Cucumbers, Green Onions, Red and Yellow Peppers, Mango and Crispy Wontons.
With Cashews and Sesame Seeds, Tossed with our Shallot Vinaigrette.*

ASIAN CHICKEN SALAD 20.00

Slice Grilled Chicken Filet, Romaine Lettuce, Crisp Wontons, Rice Noodles, Almonds, Scallions, Orange and Sesame Seeds. Tossed in our Special Asian Dressing.

COBB SALAD 21.00

Assorted Greens with Sliced Grilled Chicken Filet, Diced Tomatoes, Avocado, Chopped Egg and Crispy Bacon. Dressed with Balsamic Vinaigrette and Topped with Goat Cheese and Fried Crispy Onions.

**** BORA BORA TUNA SALAD 26.00**

Grilled Sesame Tuna (Served Rare) with Romaine Lettuce, Mango, Red Onions, Oranges, Avocado And Cucumbers. Tossed with Our Homemade Ginger-Miso Vinaigrette. Garnished with Pickled Ginger, Pumpkin seeds, Coconut Flakes, Dried Cranberries and Wasabi Mayonnaise

CLASSIC CAESAR SALAD 16.00

*Our Special Eggless Caesar Dressing
with Crisp Romaine Lettuce, Croutons, Parmesan Cheese and Bacon*

ADD / REPLACE

*Crispy Chicken 9\$ / 3\$ 6oz Grilled Chicken 8\$
4 Grilled Shrimp 12\$ / 8\$ 8oz Roasted Salmon 12\$ / 8\$*

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

ELIXOR CONTEMPORARY URBAN CUISINE

ELIXOR DESSERTS

ORIGINAL CHEESECAKE 9.00

FRESH STRAWBERRY CHEESECAKE 11.00

WHITE CHOCOLATE RASPBERRY CHEESECAKE 11.00

OREO® COOKIES & CREAM CHEESECAKE 10.00

SALTED CARAMEL 10.00

SEASONAL CHEESECAKE

BLUEBERRY LEMON 11.00

PUMPKIN CHEESECAKE 10.00

CHOCOLATE CAKE 11.00

Five Layer chocolate cake with smooth chocolate filling and dark chocolate ganache

CARROT CAKE 12.00

Deliciously Moist layers of Carrot Cake with Cream Cheese Icing

HONEY WHITE CHOCOLATE RICE PUDDING

CRÈME BRULÉE 10.00

Garnished with Sugared Almonds and a Wafer Stick

HOT CHOCOLAT FUDGE OR CARAMEL SUNDAE 10.00

APPLE CRANBERRY COBBLER 11.00

Walnut, Vanilla Ice Cream & Caramel Sauce

WARM NUT FUDGE BROWNIE 11.00

Vanilla Ice Cream, Caramel Sauce & Chocolate Swirl

DISH OF ICE CREAM 7.00

Choice of Vanilla, Chocolate, Strawberry or Cookies & Cream

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

BEVERAGES

FRESHLY BREWED COFFEE 2.50

SPECIALTY TEAS 3.00

HOT CHOCOLATE 4.00

SOFT DRINKS 3.50

(Pepsi, Diet Pepsi, 7up, Ginger Ale, Lemonade & Iced Tea)

Complimentary refills

PREMIUM ORANGE JUICE 5.00

PREMIUM FRUIT JUICES 5.00

(cranberry, apple & pineapple)

BOTTLED SPARKLING WATER 3.75 / 7.00

BOTTLED STILLED WATER 3.75 / 7.00

MILK SHAKES

VANILLA 7.00

CHOCOLATE 7.00

STRAWBERRY 7.00

COOKIES & CREAM 7.00

ESPRESSO DRINKS

CAFE LATTE 6.00

Espresso and Velvet Steamed Milk.

CAFE MOCHA 6.50

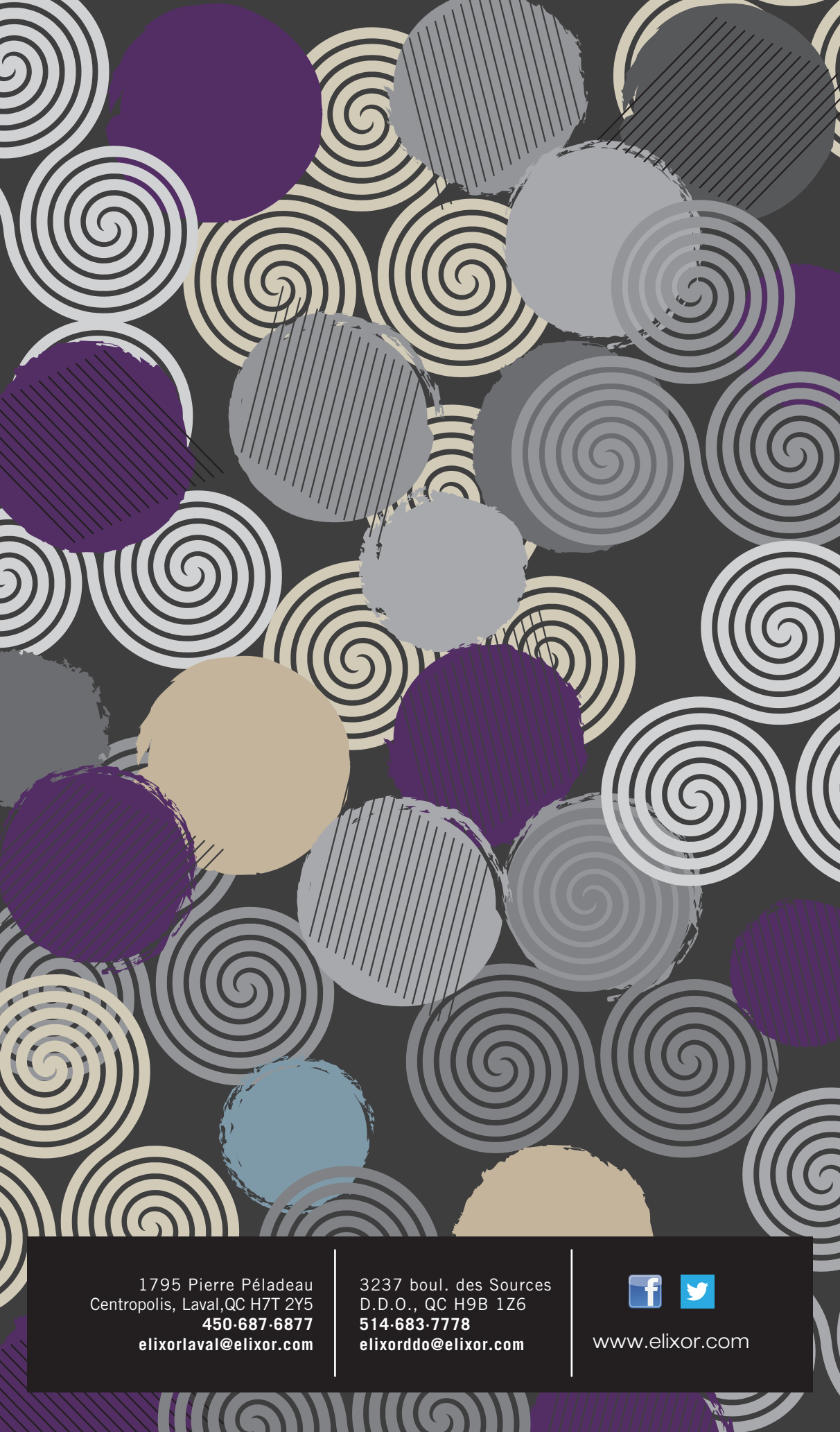
CAPPUCCINO

SINGLE 5.00

Espresso Topped with a Frothed Milk Cloud

ESPRESSO SINGLE 4.00 DOUBLE 5.00

BRAZILIAN, IRISH, JAMAICAN, SPANISH, BAILEY'S Coffees 9.00



1795 Pierre Péladeau
Centropolis, Laval, QC H7T 2Y5
450-687-6877
elixorlaval@elixor.com

3237 boul. des Sources
D.D.O., QC H9B 1Z6
514-683-7778
elixorddo@elixor.com



www.elixor.com