

COFFEE/TEA

Espresso (75¢ each additional shot)	\$3.25
Americano	\$3.25
Macchiato	\$3.50

12oz / 16oz

Coffee (med or dark roast, decaf)	\$1.85 / \$2.45
Iced Coffee (med or dark roast, decaf)	\$1.85 / \$2.45
Mocha	\$3.50 / \$4.25
Cappuccino	\$3.75 / \$4.75
Latte	\$3.75 / \$4.75
Rolo Latte	\$3.95 / \$4.95
London Fog Latte	\$3.95 / \$4.95
Chocolate Bergamot Latte	\$3.95 / \$4.95
Chai Latte	\$3.95 / \$4.95
Hot Chocolate	\$3.50 / \$4.25

Steeped Tea (12oz)	\$2.75
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Mighty Leaf / Higgins & Burke Teas

Green Tea - Hojicha Organic, Tropical Leaf, Marrakesh Mint, Organic Spring Jasmine

White Tea - White Orchard Blend

Roobios - African Nectar

Black Tea - Orange Dulce, Breakfast Blend, Vanilla Bean, Bombay Chai, Orange Pekoe

Bergamot - Earl Grey, Decaf Earl Grey

Herbal Tea - Ginger Twist, Rainforest Mate, Chamomille Citrus, Mint Melange

ICED TEA

Fresh Brewed Hibiscus,	\$2.50
Fresh Brewed Orange Pekoe	\$3.50

SPECIALTY DRINKS

SPECIALTY COFFEE* \$8.50 / 1.5oz

Spanish Coffee - Brandy, Kahlua, Tia Maria

Irish Coffee - Jameson's

B52 Coffee - Baileys, Grand Marnier, Kahlua

Crispy Crunch - White Crème de Cacao, Frangelico

Irish Kiss - Baileys, Kahlua

Rhino - Kahlua, Amarula, Cointreau

Montecristo - Kahlua, Grand Marnier

Italian Kiss - Grand Marnier, Baileys

Black Rhino - Black Sambuca, Espresso

African - Frangelico, Amarula, Chopped Nuts

S'mores - Marshmallow Vodka, Creme de Cacao, Graham Cracker Rim

Hot Toddy - Jameson's, Honey, Cloves, Cinnamon, Orange

SPECIALTY TEA*

Blueberry Tea - Grand Marnier, Amaretto

Spiked London Fog - Earl Grey, Vanilla Butter Ripple

Chocolate Bergamot - Earl Grey, Crème de Cacao

White Rhino - Chai Tea, Baileys

SPECIALTY HOT CHOCOLATE*

Snowplow - Peppermint

Mudslide - Kahlua, Baileys

Irish Dream - Baileys

Nutty Rhino - Amaretto, Frangelico

Funky Monkey - Banana, Kahlua

Polar Bear - Crème de Menthe, Crème de Cacao

Flavour Shots / 50¢

Premium Flavour Shots / 75¢

★ Please note: Alcoholic Beverages including Specialty Drinks, Raging Rhinos, beer and wine may not leave the premises.

RHINOCINNOS/SHAKES

RHINOCINNOS \$4.25 / 16oz

Blend your favourite coffee or tea based hot drink with ice.

Rolo	Caramel
Mocha	French Vanilla
Hot Chocolate	Kahlua (non-alcoholic)
London Fog	
Chocolate Bergamot	
Chai	

RAGING RHINOS* \$8.50 / 1.5oz

Choose from one of our specialty hot drinks or create your own by adding a shot of your favourite liqueur

Dreamsicle	London Fog
Mudslide	Crispy Crunch
White Rhino	S'mores
Chocolate Bergamot	Rolo

MILKSHAKES/SMOOTHIES \$5.00 / 16oz

Banana	Strawberry
Mixed Berry	Chocolate Fudge
Blackberry	Chocolate Mint
Black Currant	Salted Caramel
Blueberry	Vanilla
Mango	

FRESH SQUEEZED JUICE

Arnold Palmer	\$3.50
Orange	\$4.50
Lemonade	\$4.50

**PATIO
OPENING THIS
— SPRING! —**
on the front grounds
of Museum
London



RHINOLOUNGE
BAKERY + COFFEE SHOPPE

AT MUSEUM
LONDON

OPERATED BY
NORTH MOORE
CATERING CO

519.850.5111 421 Ridout Street
London, Ontario N6A 5H4
www.rhinolounge.ca

/EATS

Fritter	\$1.95
Doughnut	\$1.50
Muffins	\$2.00
Croissant	\$3.00
Buttermilk Biscuit <i>(gluten free)</i>	\$2.50
Bagel	\$2.00
<i>add cream cheese</i>	50¢
<i>add peanut butter</i>	25¢
<i>add egg</i>	\$1
<i>add cheese or bacon</i>	\$1
Soup of the day	\$4.50
Sandwiches	\$4.50
Croissant Sandwiches	\$5.50
Feature Grilled Cheese	\$7.00
Feature Panini	\$8.00
Spinach Salad	\$6.00
Greek Pasta Salad	\$5.00
Quinoa & Chickpea Salad	\$4.50
Kid's Grilled Cheese	\$4.00

/TO SHARE

Artisanal Cheese Board	\$17.00
<i>various seasonal accoutrement, toast points, flatbread</i>	
Local Charcuterie for Two	\$19.00
<i>seasonal garnishes, toast points, flatbread</i>	
Spanakopita	\$6.00
Arancini Balls	\$13.00
Seared Sesame Tuna	\$14.00
<i>wonton crisps, wasabi mayo, teriyaki, frisée</i>	
Smoked Salmon Gaufrettes	\$11.00
<i>house cured and smoked with our signature cream cheese, crisp potato gaufrettes, toast points, diced tomato and red onion</i>	
Feature Taco	\$Market Price
<i>guacamole, corn salsa and coleslaw</i>	
Tortilla Chips & Guacamole	\$8.00
Welsh Rarebit with Toasted Bread	\$14.00
<i>sharp cheddar cheese and ale fondue, served with toasted baguette</i>	

/PRE-ORDER

CAKES

Full Slab Cake with Buttercream Icing	\$90
1/2 Slab Cake with Buttercream Icing	\$45
9" Round Cake with Buttercream Icing	\$40
<i>carrot, chocolate, white, citrus, banana chocolate chip, red velvet</i>	
<i>Icing Flavours: chocolate fudge, cream cheese, vanilla buttercream, citrus butter cream, mocha buttercream, strawberry swirl buttercream</i>	
9" Round Angel Food Cake	\$24
<i>with buttercream icing - same flavours as above</i>	
Wedding Cakes	starting at \$200.00 tier
Themed 3D Birthday Cakes -	please call
Goat Cheese Cheesecake	\$8.00/sl
Cupcakes	\$3.00/ea
<i>with buttercream icing - same flavours as above</i>	

PIES

Pies - 9" (round or square)	
<i>apple crumble, chocolate ganache, coconut cream, sour cherry (seasonal), lemon curd, pecan, chocolate pecan, pear (seasonal), peach (seasonal), raspberry, strawberry-rhubarb (seasonal), key lime, lemon meringue</i>	
Dessert Sized Tarts	\$5.50/ea
<i>same fillings as above</i>	

BREADS/BUNS

Artisan Breads	\$5.00/loaf
<i>Cinnamon Raisin, Sourdough Boule Baguette, River Room Boule</i>	
Artisan Cheese Breads	\$6.00/loaf
<i>Asiago & Black Peppercorn, Cheddar Herb</i>	
Hamburger Buns	95¢/ea
Slider Buns	75¢/ea
Mini Brioche Dinner Rolls	75¢/ea
Bagels	\$2.00/ea
Buttermilk Biscuits	\$1.95/ea
Gluten Free Southern Biscuits	\$2.50/ea

TARTS/SQUARES/LOAVES

Tarts	\$2.75/ea
<i>butter, chocolate pecan, lemon curd, apple crumble, chocolate ganache tart, Key Lime Tart</i>	
Mini Tarts	\$30/dz
<i>same fillings as above</i>	
Squares	\$2.50/ea
<i>options change daily - ask for today's offerings</i>	
Sweet Loaves	\$2.25/sl
<i>banana bread, lemon poppyseed</i>	
Walnut Baklava	\$2.00/ea
Profiteroles	\$2.00/ea
<i>pastries filled with cream, dipped in chocolate</i>	
Éclairs	\$3.00 /ea
Macaroons	\$2.00/ea
Cannoli	\$2.50 /ea

CHOCOLATE

Chocolate Truffles	\$1.75/ea
Almond Bark	\$5.95/125g
Salted Pistachio Bark	\$5.95/125g

FROZEN ITEMS

Rolled Pie Dough	\$2.50/ea
Veal Bone Reduction	\$16.00/16oz

SPECIALTY ITEMS

Fried Capers
Crispy Shiitakes
Shallot Rings

