COFFEE/TEA

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>$3.25</td>
</tr>
<tr>
<td>Americano</td>
<td>$3.25</td>
</tr>
<tr>
<td>Macchiato</td>
<td>$3.50</td>
</tr>
<tr>
<td>Coffee (med or dark roast, decaf)</td>
<td>$1.85 / $2.45</td>
</tr>
<tr>
<td>Iced Coffee (med or dark roast, decaf)</td>
<td>$1.85 / $2.45</td>
</tr>
<tr>
<td>Mocha</td>
<td>$3.50 / $4.25</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>$3.75 / $4.75</td>
</tr>
<tr>
<td>Latte</td>
<td>$3.75 / $4.75</td>
</tr>
<tr>
<td>Rolo Latte</td>
<td>$3.95 / $4.95</td>
</tr>
<tr>
<td>London Fog Latte</td>
<td>$3.95 / $4.95</td>
</tr>
<tr>
<td>Chocolate Bergamot Latte</td>
<td>$3.95 / $4.95</td>
</tr>
<tr>
<td>Chai Latte</td>
<td>$3.95 / $4.95</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$3.50 / $4.25</td>
</tr>
</tbody>
</table>

Steeped Tea (12oz) $2.75

Mighty Leaf / Higgins & Burke Teas
- Green Tea - Hojicha Organic, Tropical Leaf, Marrakesh Mint, Organic Spring Jasmine
- White Tea - White Orchard Blend
- Rooibos - 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, Chamomile 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, Teia 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, Crème de Cocos, 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
- 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
- Crispy Crunch
- White Rhino
- S’mores
- Chocolate Bergamot

MILKSHAKES/SMOOTHIES $5.00 / 16oz
- Banana
- Mixed Berry
- Blackberry
- Black Currant
- Blueberry
- Mango

FRESH SQUEEZED JUICE
- Arnold Palmer
- Orange
- Lemonade

Milkshakes Smoothies

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

519.850.5111
www.rhinolounge.ca

Specialty drinks, blends, and specialty teas are also available.

AT MUSEUM LONDON

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

OPERATED BY NORTH MOORE CATERING
## CAKES

- **Full Slab Cake with Buttercream Icing** $90
- **1/2 Slab Cake with Buttercream Icing** $45
- **9” Round Cake with Buttercream Icing** $40
- **Carrot, Chocolate, White, Citrus, Banana Chocolate Chip, Red Velvet**
- **Icing Flavours**: Chocolate fudge, cream cheese, vanilla buttercream, citrus butter cream, mocha buttercream, strawberry swirl buttercream

## PIES

- **Apple Crumble**
- **Chocolate Ganache**
- **Coconut Cream**
- **Sour Cherry (Seasonal)**
- **Lemon Curd**
- **Pecan**
- **Chocolate Pecan**
- **Pear (Seasonal)**
- **Peach (Seasonal)**
- **Raspberry**
- **Strawberry-Rhubarb (Seasonal)**
- **Key Lime**

## BREADS/BUNS

- **Artisan Breads** $5.00/loaf
  - Cinnamon Raisin, Sourdough Boule
  - Baguette, River Room Boule
- **Artisan Cheese Breads** $6.00/loaf
  - Asiago & Black Peppercorn, Cheddar Herb
- **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

## FRESHLY MADE DINNER ROLLS

- **Artisanal Cheese Board** $17.00
  - Artisanal cheese board with various seasonal accoutrement, toast points, flatbread
- **Local Charcuterie for Two** $19.00
  - Seasonal charcuterie with toast points, flatbread
- **Seared Sesame Tuna** $14.00
  - Seared sesame tuna with wonton crisps, wasabi mayo, teriyaki, frisée

## TARTS/SQUARES/LOAVES

- **10” Round Angel Food Cake** $24
- **9” Round Angel Food Cake** $24
  - with buttercream icing - same flavours as above
- **Wedding Cakes** starting at $200.00 tier
- **Themed 3D Birthday Cakes** - please call
- **Goat Cheese Cheesecake** $8.00/sl

## DINNER ITEMS

- **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
- **Artisan Cheese Board** $17.00
  - Artisanal cheese board with various seasonal accoutrement, toast points, flatbread
- **Local Charcuterie for Two** $19.00
  - Seasonal charcuterie with toast points, flatbread
- **Seared Sesame Tuna** $14.00
  - Seared sesame tuna with wonton crisps, wasabi mayo, teriyaki, frisée

## SPECIALTY ITEMS

- **Fried Capers**
- **Crispy Shiitakes**
- **Shallot Rings**

## FROZEN ITEMS

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

## BAKERY ITEMS

- **Artisan Breads** $5.00/loaf
- **Cinnamon Raisin, Sourdough Boule**
- **Baguette, River Room Boule**
- **Artisan Cheese Breads** $6.00/loaf
- **Asiago & Black Peppercorn, Cheddar Herb**
- **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

## FRESHLY MADE DESSERTS

- **Tarts/Squares/Lavens**
  - Tarts $2.50/ea
  - Squares $2.50/slice
  - Lavens $2.50/ea

## SWEET TREATS

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

## SOUP OF THE DAY

- **Soup of the day** $4.50

## SANDWICHES

- **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

## FEATURE ITEMS

- **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

## DESSERTS

- **Artisan Cheese Board** $17.00
  - Artisanal cheese board with various seasonal accoutrement, toast points, flatbread
- **Local Charcuterie for Two** $19.00
  - Seasonal charcuterie with toast points, flatbread
- **Seared Sesame Tuna** $14.00
  - Seared sesame tuna with wonton crisps, wasabi mayo, teriyaki, frisée

## FROZEN ITEMS

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