

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.

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ELIXOR CONTEMPORARY URBAN CUISINE

WINE

RED

CABERNET SAUVIGNON

	6 oz	9 oz	Btl
WOODBIDGE, ROBERT MONDAVI, California	10.00	14.00	36.00
REDWOOD CREEK, FREI BROTHERS, California	10.00	14.00	36.00
STERLING VINTNER'S COLLECTION, California			39.00
ERRAZURIZ MAX RESERVA, Chile			46.00
J. LOHR SEVEN OAKS, California			53.00

MERLOT

BARON PHILIPPE ROTHSCHILD, Pays d'Oc, France			32.00
WOODBIDGE, ROBERT MONDAVI, California	10.00	14.00	36.00

OTHER REDS

SHIRAZ – YELLOW TAIL, Casella Estate, Southern Eastern, Australia	9.00	13.00	33.00
19 CRIMES, GRENACHE SHIRAZ, Australia	13.00	17.00	46.00
VALPOLICELLA CLASSICO SUPERIORE-Tomassi, Italy	10.00	14.00	36.00
CAMPOFIORIN MASI, Italy			48.00
MÉNAGE À TROIS FOLIE À DEUX, California	11.00	15.00	39.00
MALBEC, ALAMOS SELECCION, Argentina	11.00	15.00	39.00
PINOT NOIR – La Crema Monterey, California	16.00	23.00	56.00
SHIRAZ, CABERNET - Penfolds Koonunga Hill, Australia			41.00
UMBERTO CESARI “LIANO”, SANGIOVESE / CABERNET, Italy	15.00	22.00	58.00

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WHITE

	6 oz	9 oz	Btl
CHARDONNAY – BIN 65, Lindemans, Australia	9.00	13.00	33.00
CHARDONNAY – KENDALL-JACKSON VINTNERS RESERVE, California	11.00	15.00	39.00
FUMÉ BLANC – ERRAZURIZ, Chile	10.00	14.00	36.00
SAUVIGNON BLANC – WHITEHAVEN, New Zealand	12.00	16.00	46.00
PINOT GRIGIO – LONGSHOT, California	10.00	14.00	36.00
PINOT GRIS – PFAFF, Alsace, France	11.00	15.00	39.00

HOUSE WINE

GALLO, ROSÉ WHITE ZINFANDEL, California	8.00	11.00	29.00
GALLO, CABERNET SAUVIGNON, California	8.00	11.00	29.00
GALLO, SAUVIGNON BLANC, California	8.00	11.00	29.00

SANGRIA

	GLASS	PITCHER
RED OR WHITE	12.00	30.00

PORTO

TAYLOR FLADGATE LBV	8.50
TAYLOR FLADGATE 10	11.50
TAYLOR FLADGATE TAWNY 20 YEAR	13.50

MOUSSEUX, CHAMPAGNES

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

ELIXOR CONTEMPORARY URBAN CUISINE

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*

CUCUMBER MARTINI

OLD FASHION

MARGARITA or DAIQUIRI

*Choice of our Lime, Strawberry,
Mango, Peach, Banana*

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

PURPLE RAIN

A Tropical Drink

***All Cocktails
9.50***

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BEERS OF THE WORLD

BOTTLED BEER

<i>RED STRIPE (JAMAICA)</i>	<i>7</i>	<i>STELLA ARTOIS (BELGIUM)</i>	<i>7</i>
<i>CORONA (MEXICO)</i>	<i>7</i>	<i>GUINNESS (IRELAND)</i>	<i>8</i>
<i>HEINEKEN (NETHERLANDS)</i>	<i>7</i>	<i>BECK'S (GERMANY)</i>	<i>7</i>
<i>TSINGTAO (CHINA)</i>	<i>7</i>	<i>SUPER BOCK (PORTUGAL)</i>	<i>7</i>
<i>MOLSON EX (CANADA)</i>	<i>6</i>	<i>MYTHOS (GREECE)</i>	<i>7</i>
<i>BUDWEISER (USA)</i>	<i>7</i>	<i>HEINEKEN 0%</i>	<i>7</i>

DRAFT BEER

DOMESTIC 7

(Canadian, Coors Light, Rickard's Red, Belgian Moon)

IMPORTED 8

(Heineken, IPA)

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ELIXOR CONTEMPORARY URBAN CUISINE

APPETIZERS

JUMBO CHICKEN WINGS 14.00

*Marinated and lightly fried chicken wings with a choice of 2 sauces:
Buffalo or Asian sesame sauce*

CRISPY MAC & CHEESE BALLS 14.00

Served with our fresh basil marinara sauce

SATAY CHICKEN LETTUCE WRAPS 16.00

*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 15.00

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

CHICKEN & VEGETABLE DUMPLINGS 13.00

*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 19.00

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

AVOCADO ROLLS 15.00

*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 15.50

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

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APPETIZERS

VIP FANTASY 43.00

*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 14.00

*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 15.00

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

GREEN OR CAESAR SALAD 7.00

SOUP OF THE DAY 6.00

KIDS MENU

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

GLUTEN FREE PASTA EXTRA 2.00

KIDS CHICKEN CRISPERS 9.00

KIDS PASTA 9.00

BOLOGNESE PASTA 10.00

KIDS PIZZA 9.00

TWO MINI SLIDERS 10.00

With french fries

KIDS RIBS 12.00

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

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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 16.00

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

HOUSE MADE VEGGIES BURGER 17.50

*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 18.95

*Charbroiled with Melted Jalapeño, Havarti Cheese, Bacon, Guacamole, Lettuce and Tomatoes,
All On a Sesame Seed Bun with Chipotle Mayonnaise*

ST-LOUIS B.B.Q. BURGER 18.95

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

FRANK'S BARBEQUE CHICKEN SANDWICH 17.50

*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 18.00

Crispy Buttermilk Chicken filet, vinaigrette Kale slaw, swiss cheese & tomato

AVOCADO CHICKEN CLUB 18.95

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

RIO GRANDE MEXICAN BURRITO 19.50

*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 20.00

*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 7.00

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ELIXOR CONTEMPORARY URBAN CUISINE

PASTAS

GLUTEN FREE PASTA EXTRA 3.00

AU GRATIN PASTA EXTRA 3.00

PASTA TELEFONO 16.00

*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 7.00*

BOW TIE PASTA WITH FOUR CHEESES 19.00

*Mozzarella, Parmesan, Romano and Ricotta
with Our Marinara Sauce and Fresh Basil.
with Sautéed Chicken extra 7.00*

FETTUCCINE GEO-FREDO 19.00

*Parmesan Cream Sauce with Bacon,
Garlic, Roasted tomato and Thyme
with Sautéed Chicken extra 7.00*

PASTA BOLOGNESE 20.00

*Linguine, San Marzano Tomato, Marjorane,
Goat & Parmesan Cheese*

PAD THAI 20.00

*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 10.00*

SEAFOOD LINGUINE 26.00

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

PIZZAS

CHEESE 15.95

Tomato Sauce and Mozzarella

PEPPERONI 17.95

*Tomato Sauce, Mozzarella,
Pepperoni and Oregano*

GREEK VEGGIES 19.00

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

PROSCIUTTO & ARUGULA 19.95

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

MEAT LOVER'S 19.95

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

Caesar or House Salad to accompany your meal 7.00

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ELIXOR CONTEMPORARY URBAN CUISINE

CHEF'S ADVENTURE

PIRI-PIRI PORTUGUESE CHICKEN 25.00

*Portuguese Chicken filets marinated with our delicious PIRI-PIRI blend, Herbs & spices.
served with French fries & salad,
Add 4 Grilled Shrimp extra 10.00*

GRILLED CHICKEN WITH AVOCADO CREMA 25.00

*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 10.00*

GRILLED ROSEMARY CHICKEN 25.00

*Marinated with Rosemary and Charbroiled, served with Roasted Garlic Mashed Potatoes, asparagus,
Peppers & Chef creation Mushrooms Sauce
Add 4 Grilled Shrimp extra 10.00*

CRISPY CHICKEN PALAZZO 26.00

*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 10.00*

NEW ORLEANS CHICKEN AND PASTA 25.00

*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 10.00*

FIRE ROASTED CHICKEN FILET CHOP 25.00

*Portobello Mushrooms, Fresh Asparagus and Rosemary small Potatoes, Roasted Vegetables
Topped with Arugula, Goat Cheese and Citrus Fresh Basil Vinaigrette
Add 4 Grilled Shrimp extra 10.00*

CHICKEN CRISPERS 20.00

*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 7.00

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ELIXOR CONTEMPORARY URBAN CUISINE

FISH AND SEAFOOD

TODAY'S FRESH FISH Market Price

Selection & Preparation changes daily

GRILLED ATLANTIC SALMON 25.50

Garlic Brocoli, roasted Garlic mashed Potatoes, Lemon dill Tartare Sauce

CRISPY FISH AND CHIPS 21.00

*Always Fresh, Cod Tempura with Coleslaw, French Fries
and Homemade Tartar Sauce*

CEDAR PLANK ROASTED SALMON 25.50

*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 26.00

*French Style, Sautéed with Olive Oil, Scallions, Whole Roasted Garlic, Arugula
Lemon, Fresh Basil, Parsley, Fresh Tomato and Spaghettini Pasta*

CAJUN SHRIMP & CHICKEN JAMBALAYA 26.00

*Sautéed Chicken, Shrimp and Choriz o Sausage with Peppers, Onions
and Tomato in a delicious Spicy Sauce. Served with Linguine Pasta or on a Bed of Rice.*

Caesar or House Salad to accompany your meal 7.00

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ELIXOR CONTEMPORARY URBAN CUISINE

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 37.95**

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

**** FILET MIGNON 40.95**

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

SHEPHERD'S PIE 20.00

*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 25.90

Fall off the Bone with Choice of Potatoes and Coleslaw.

CHICKEN AND RIB COMBO. 27.00

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

RIBS AND SHRIMPS 32.00

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

VEGETABLES & SIDES

<i>Seasoned Fries with Spicy Mayonnaise</i>	<i>5.00</i>	<i>Sweet Potato Fries with Spicy Mayonnaise</i>	<i>6.00</i>
<i>Roasted Garlic Mashed Potato</i>	<i>5.00</i>	<i>Steamed Vegetables</i>	<i>5.00</i>

Caesar or House Salad to accompany your meal 7.00

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SALADS

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

INDOCHINA SALAD 18.50

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 18.50

*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 18.50

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

COBB SALAD 19.00

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 24.95***

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 14.00

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

ADD / REPLACE

*Crispy Chicken 7\$ / 2\$ 6oz Grilled Chicken 7\$
4 Grilled Shrimp 10\$ / 6\$ 8oz Roasted Salmon 10\$ / 7\$*

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ELIXOR DESSERTS

ORIGINAL CHEESECAKE 8.00

FRESH STRAWBERRY CHEESECAKE 9.50

WHITE CHOCOLATE RASPBERRY CHEESECAKE 9.75

OREO ® COOKIES & CREAM CHEESECAKE 9.75

SALTED CARAMEL 9.00

SEASONAL CHEESECAKE

BLUEBERRY LEMON 9.25

PUMPKIN CHEESECAKE 8.95

CHOCOLATE CAKE 10.00

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

CARROT CAKE 10.00

Deliciously Moist layers of Carrot Cake, walnuts and Cream Cheese Icing

HONEY WHITE CHOCOLATE RICE PUDDING

CRÈME BRULÉE 9.00

Garnished with Sugared Almonds and a Wafer Stick

HOT CHOCOLAT FUDGE OR CARAMEL SUNDAE 9.00

With Fresh Strawberries 2.20 extra

APPLE CRANBERRY COBBLER 10.00

Walnut, Vanilla Ice Cream & Caramel Sauce

WARM NUT FUDGE BROWNIE 10.00

Vanilla Ice Cream, Caramel Sauce & Chocolate Swirl

DISH OF ICE CREAM 6.00

Choice of Vanilla, Chocolate, Strawberry or Cookies & Cream

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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