



**MAGNOLIA HOUSE**  
SPA SALON BOUTIQUE

LUNCH  
AND  
BEVERAGE  
MENU

# LUNCH MENU

## SALADS

- SUMMER BERRY SALAD** (Available Monday to Saturday) \$19.<sup>75</sup>  
Mixed Greens, Sliced Strawberries, Crushed Walnuts, Crumbled Feta Cheese with Grilled Chicken and homemade Honey Balsamic Dressing.
- BRUSSEL SPROUT SALAD** (Available Monday to Saturday) \$18.<sup>75</sup>  
Roasted Brussel sprouts, lentils, walnuts, green onion, feta cheese, grilled peppers and cucumber drizzled with a zesty vinaigrette. (Keto friendly)
- RIESLING POACHED PEAR\*** (Available Tuesday to Saturday)  
(Full Portion) \$17.<sup>75</sup> (Half Portion) \$11.<sup>75</sup>  
Organic greens, poached pears, blue cheese & candied pecans in our pear poppy seed vinaigrette.
- ROASTED BEET\*** (Available Tuesday to Saturday)  
(Full Portion) \$16.<sup>75</sup> (Half Portion) \$10.<sup>75</sup>  
Organic greens, golden sugar cane & red beets, red onions, feta & toasted almonds in our blueberry pomegranate vinaigrette.
- \* Add chicken \$7 / meatball \$5 / shrimp \$13 / smoked salmon \$14**

## CICCHETTI (ITALIAN TAPAS)

- VEGETABLE NAPOLEON** (Available Tuesday to Saturday) \$14.<sup>75</sup>  
Grilled stack of eggplant, portobello, zucchini, pepper, butternut squash, fresh basil & almonds with a tomato gorgonzola sauce.
- BEEF CRUDO** (Available Tuesday to Saturday) \$13.<sup>75</sup>  
Thin slices of beef tenderloin, red onion, capers, Italian parsley, Parmigiano-Reggiano, extra virgin olive oil, on a Cognac Dijon tomato cream sauce. Accompanied with grilled baguette.
- SMOKED SALMON CARPACCIO** (Available Tuesday to Saturday) \$13.<sup>75</sup>  
Thin slices of our house cured Gin, beet and fresh herbed cold smoked salmon, red onion, capers, Italian parsley, Parmigiano-Reggiano, extra virgin olive oil, on an Angelica dill yogurt sauce. Accompanied with grilled baguette.

# LUNCHES

**PRIMAVERA** (Available Tuesday to Saturday) \$14.75

Fettuccini, parsnips, carrots, leeks, toasted hazelnuts, butter & Parmigiano-Reggiano in our carrot & pear juice reduction.

**KOOSH PASTA** (Available Tuesday to Saturday) \$12.75

Fettuccini, mushrooms, prosciutto Di Parma & Parmigiano-Reggiano in a garlic white wine cream sauce.

**RICOTTA SALATA** (Available Tuesday to Saturday) \$12.75

Spinach linguini, La San Marzano tomato sauce, browned clarified butter & ricotta salata.

**FUNGI** (Available Tuesday to Saturday) \$12.75

Arborio rice, honey, portobello & button mushrooms, shallots, butter & Parmigiano-Reggiano in garlic white wine sauce.

**MAGNOLIA SPA PLATTER** (Available Monday to Saturday) \$18.75

Choice of one Sandwich, served quartered; Tuna Salad, Turkey, Black Forest Ham or Egg Salad and served with a Fresh Fruit Dish and House Salad

\*Lettuce, Tomato, Cucumber, Mayo and Mustard available for Sandwiches

**CHARCUTERIE** (Available Tuesday to Saturday)  
**For Two \$29.75 For one \$19.75**

Chef choice of cured meats, cheeses, pickles, preserves, mustard & bread.

Gluten free options are available for some items

# WINE

## RED

	6 OZ GLASS	9 OZ GLASS	BOTTLE
<b>LEAPING HORSE CABERNET SAUVIGNON</b>	\$7	\$10	\$29
The Leaping Horse is a luscious Cabernet with deep red-purple hues and flavours of black currant and cherry with hints of blueberry jam, eucalyptus and mint with lovely vanilla and coffee notes. It is smooth, rich and deliciously enjoyable. <i>Product of California, USA</i>			
<b>POGGIO MORINO CHIANTI</b>	\$9	\$12	\$35
Ruby red, with a typical Chianti nose, smooth, medium-bodied palate, with an attractive lingering finish. <i>Product of Toscana, Italy</i>			
<b>RED KNOT SHIRAZ</b>	\$11	\$15	\$45
Deep ruby/garnet in colour; black cherry, vanilla and spicy oak aromas; dry, full bodied; berry and spice flavours and balanced acidity with soft lingering tannins in medium length finish. <i>Product of Australia</i>			
<b>KIM CRAWFORD PINOT NOIR</b>		BOTTLE ONLY	\$55
This refreshing, cool-climate Pinot Noir from New Zealand offers classic flavours of black cherry and raspberry with earthy notes. <i>Product of Marlborough, New Zealand</i>			
<b>LYETH CABERNET SAUVIGNON</b>		BOTTLE ONLY	\$55
Rich and luscious flavors with balanced acidity and smooth tannins. It has a touch of Petit Verdot for added complexity and depth of flavour. Crimson in the glass, offers expressive aromatics of red cherry, boysenberry-cedar and a touch of minerality and freshness like a sea breeze. A soft and generous palate with flavours of savory spice, bramble raspberry, chocolate-cherry and a hint of lavender on a long, lingering-finish. <i>Product of California, USA</i>			

## WHITE

<b>LAURENT MIQUEL CHARDONNAY (UNOAKED)</b>	\$7	\$10	\$28
Light yellow gold colour; floral with citrus and vanilla aromas; ripe fruit flavours; soft clean finish <i>Product of Languedoc-Roussillon, France</i>			
<b>OYSTER BAY SAUVIGNON BLANC</b>	\$11	\$15	\$47
Popular Oyster Bay hails from the Marlborough region, ground zero for classic New Zealand Sauvignon Blanc. Expect notes of expressive lime, passion fruit, kiwi fruit and fresh-cut grass. <i>Product of Marlborough, New Zealand</i>			
<b>JOSEPH MELLOTT SAUVIGNON BLANC</b>	\$10	\$14	\$42
Pale gold in colour, clear and brilliant. An elegant nose that combines floral notes with the fruity aromas that are typical of Sauvignon Blanc (orange, passion fruit). Expressive, well-balanced palate featuring freshness and an aromatic finish. This wine stands out for its aromatic exuberance and balanced flavours. <i>Product of Loire Valley, France</i>			
<b>SANTA MARGHERITA PINOT GRIGIO</b>	\$11	\$15	\$47
Its sports aromas of fresh green apple, lime and peach that replay beautifully on the palate and cleansing finish. <i>Product of Alto Adige-Trentino, Italy</i>			

	6 OZ GLASS	9 OZ GLASS	BOTTLE
<b>VILLA MARCHESI PINOT GRIGIO</b>	\$7	\$10	\$28
On the nose, this wine has enticing aromas of exotic fruit, melon, peach, and white flowers. More of the same on the palate, with green apple and a clean, crisp, and juicy finish.			
<i>Product of Friuli, Italy</i>			
<b>REDSTONE RIESLING</b>	\$8	\$11	\$31
Crafted from hand-harvested grapes, this fragrant wine displays enticing notes of honeysuckle, candied orange and a hint of minerality.			
<i>Product of Beamsville, Ontario</i>			
<b>GERARD BERTRAND COTE DE ROSES</b>	\$9	\$12	\$35
A classically styled blend of Grenache, Cinsault and Syrah. Fresh and vibrant red fruit, citrus and herbal tones inherent in this crisp delight.			
<i>Product of Midi, France</i>			

## SPARKLING

<b>FREIXENET CORDON NEGRO BRUT</b>		BOTTLE ONLY	\$12
Enjoy aromas and flavours of citrus and ripe tree fruit, with light yeasty and minerally notes and lively effervescence.			
<i>Product of Penedès, Spain</i>			
<b>VILLA MARCHESI PROSECCO</b>	\$7	\$10	\$29
Light citrus spritz, encompassing everything from sweet Moscato to approachably crisp Prosecco, these wines are light and lemony with green apple and floral characters.			
<i>Product of Veneto, Italy</i>			

# MARTINIS AND COCKTAILS

<b>MAGNOLIA COSMO MARTINI</b>	\$10	<b>DIRTY MARTINI</b>	\$10
Vodka		Gin or Vodka	
Cointreau		Dry Vermouth	
Cranberry Juice		Olive Juice	
Lime juice		Olives	
Lime or Lemon Wedge Garnish			
(LIQUOR CONTENT 2 OZ.)		(LIQUOR CONTENT 3 OZ.)	
<b>LEMON DROP MARTINI</b>	\$10	<b>ICE WINE MARTINI</b>	\$12
Vodka		Vodka or Gin	
Triple Sec		Ice Wine	
Lemon Juice		Garnish	
Fine Sugar Rimmed			
Lemon Twist Garnish			
(LIQUOR CONTENT 2 OZ.)		(LIQUOR CONTENT 3 OZ.)	
<b>MOSCOW MULE</b>	\$8	<b>MIMOSA</b>	\$8
Vodka		Champagne	
Ginger Beer		Orange Juice	
Lime Juice		Fruit Garnish	
Lime Wedge Garnish			
(LIQUOR CONTENT 1½ OZ.)		(LIQUOR CONTENT 2½ OZ.)	

# BEER

## COORS LIGHT

Pale gold colour; light grain with a touch of mineral aroma and flavour; soft, pleasant finish.

Type: Pale Pilsner Lager      Category: Domestic      Product of Canada

## KRONENBOURG 1664 BLANC

This beer offers a slightly cloudy pale golden colour with aromas of floral, tropical fruit and honeysuckle. Crisp and palate-cleansing with flavours of citrus and white peach.

Type: Wheat Ale      Category: Import      Product of France

## STELLA ARTOIS

Pale gold colour; aromas of yellow apples, toast and light floral hops; on the palate it is light-medium bodied and lightly carbonated, with flavours of fresh citrus, biscuit & light hop bitterness.

Type: Pilsner Lager      Category: Import      Product of Belgium

## CORONA

Light gold colour; forward grassy hop nose; soft hop taste; light-body; softly bitter, clean finish

Type: Pale Pilsner Lager      Category: Import      Product of Mexico

## ALEXANDER KEITH'S

India Pale Ale is light in colour and hopped in flavour. Only the lightest and finest barleys that produce a pale malt are used while the amounts of hops are increased to give a pronounced hop flavour.

Type: India Pale Ale      Category: Domestic      Product of Canada

DOMESTIC: \$6.50

IMPORT: \$8



20 Main Street North,  
Waterdown, ON  
LoR 2Ho

(905) 690-9759

[www.magnoliahousespa.com](http://www.magnoliahousespa.com)