

# **The Oak Room Bar & Lobby Lounge**



## FAIRMONT FAMOUS

### The Fairmont Artistic Mixology Experience

As we see it, our bar is merely an extension of the kitchen; a philosophy that insures your cocktail is made with the world's finest spirits, the freshest local ingredients, juices squeezed daily on premise, and precisely executed by a handful of the regions sturdiest barkeeps

Fame Cocktails contain 2 oz of alcohol

### Vintage Cocktails

#### Stampede Citrus Smash

16

A close cousin to the Julep, the Smash is a sassy, less formal libation that refreshes well past the palate and deep into the soul. Your choice of Jack Daniels Tennessee Whiskey or Bacardi 8 shaken with freshly squeezed lemon juice, and local organic mint.

#### Peach Thunderbolt

14

A dandy lifted from Charles H. Baker, Jr.'s opus, "The Gentleman's Companion - Being an Exotic Drinking Book or, Around the World With Jigger, Beaker and Flask." Hand-pressed fresh mint shaken with Bacardi Light Rum, pureed white peach, freshly squeezed lime, and Angostura Bitters.

#### Moscow Mule

16

Vodka's first cocktail triumph from the early 1940's. Grey Goose Vodka smothered in pureed ginger, freshly squeezed lime juice, and lengthened with club soda.

#### Lemon Drop

16

Fairmont's twist on the vintage Lemon Drop Martini. Grey Goose Vodka, Cointreau, Fresh Squeezed Lemon Juice, & Simple Syrup shaken on ice. Served up, with a super fine sugar rim.

## DEATH BY CHOCOLATE



THE OAK ROOM BAR AND LOBBY LOUNGE presents a chocolate fantasy that you've imagined only in your sweetest dreams. This decadent buffet features such divine delights as triple chocolate fondue, chocolate cheesecake, chocolate pizza, chocolate pate, plus many more heavenly chocolate creations.

Every Monday | 5:00 pm to 9:00 pm

## COOL JAZZ



THE OAK ROOM BAR AND LOBBY LOUNGE shakes things up and serves both vintage cocktails and our twist on classic cocktails. Every Thursday and Friday we add another ingredient to the "mix" and serve up some cool jazz. Calgary's own MISS V will be performing jazz favorites in her distinct vocal style.

Thursday and Friday | 5:30 pm to 8:30 pm  
Please call 403-267-1492 for more information

## DECADENT DESSERTS

### Tasting of Orgine Chocolate

St. Dominique Chocolate, Almond and Marsala Cake with a Fairmont Kea Lani Tea Infused Arribe Milk Chocolate and Frangelico Anglaise.

May We Suggest: Recioto Dell Valpolicello, Italy

### Classic Callebaut Mousse Cake

Apricot Anglaise and Bruled Fruit.

May We Suggest: Pineau Des Charentes, France

### Fresh Lemon Curd Tart with Swiss Meringue

Chocolate Hazelnut Sweet Dough.

May We Suggest: Maculan Dindarello Moscato, Italy

### Spiced White Chocolate Bavaroise

Pear and Ice Wine Sorbet.

May We Suggest: Dauphin de Guirand, Sautern, France

### Warm Banana Fritters with Coconut Ice Cream

Dark Chocolate Rum Sauce.

May We Suggest: Dauphin de Guirand, Sautern, France

### Chocolate Truffle Dome

With Fresh Peppered Strawberries.

(We are happy to accommodate Diabetic, Egg free, Dairy free, Nut or Gluten free)

11

10

10

10

10

10

## 9th Ave Caesar

16

Our world-famous pick-me-up is rock-and-rolled with Grey Goose Vodka and our top-secret Balsamic Clamato Mix

## Modern Fairmont Classics

### Pomegranate and Cucumber Mojito

14

Hand-pressed English cucumber and fresh organic mint bathe in an ocean of Bacardi Light, freshly squeezed lime juice, pomegranate, and club soda.

### Espresso Platino

16

Forget Your standard energy drink! This cocktail has freshly drawn espresso, Coffee liquor, and of course, Bacardi 8. Garnished with freshly grated Orange Zest.

### White Pear Cosmopolitan

14

Absolut Pear Vodka shaken vigorously with Cointreau, freshly squeezed lime juice, and cranberry.

## Bubbles Reborn!!!

### French 75

14

A Champagne cocktail that, according to Harry Craddock, barman at The Savoy American Bar, "hits with remarkable precision." Plymouth Gin shaken with freshly squeezed lemon juice and charged with Moët & Chandon Brut Champagne.

### Raspberry Release

16

The adult version of the Raspberry Refresh. Fresh raspberries, Absolut Vodka, Fresh Squeezed Lemon Juice, and Simple Syrup. Topped with Brut Champagne.

**LOUNGE MENU**  
Available from 11:30 am - 11:30 pm

**CRAFT MADE BURGERS**  
**18**

Served on a Toasted Golden Bun with Sliced Sylvan Star Gouda, Hickory Smoked Bacon and Caramelized Onions with Vine Tomato, Lettuce, Spanish Onion and Sliced Dill Pickle

Select from Your Choice of:

- 8oz SPRING CREEK RANCH BEEF BURGER**
- 6oz CARMEN CREEK NATURAL BISON BURGER**
- 8oz HOUSE MADE ALBERTA LAMB BURGER**
- 6oz HOUSE MADE BLACK BEAN AND LENTIL BURGER**  
*(With Roasted Red Pepper Hummus, No Bacon)*

**Palliser Steak Sandwich**

**22**

6 oz AAA Alberta Striploin with Stilton, Bacon and Shiitake Mushrooms on Grilled Focaccia Bread with Crisp Onion Rings

*Sandwiches Served With Your Choice of French Fries, House or Caesar Salad*

**Liquid Desserts**

**Port**  
**2 oz.**

Fonseca Ruby	<b>7</b>
Fonseca LBV 2000	<b>8</b>
Taylor 10 Year	<b>8</b>
Taylor 20 Year	<b>16</b>
Taylor 30 Year	<b>24</b>
Taylor 40 Year	<b>30</b>
Taylor Port Trio	<b>33</b>
<b>20, 30 &amp; 40 year (1 oz. each)</b>	

**Dessert and Ice Wines**  
**2 oz.**

Mission Hill Late Harvest Vidal, <b>British Columbia</b>	<b>9</b>
Maculan Dindarello Moscato, <b>Italy</b>	<b>8</b>
Recioto Della Valpolicella, <b>Italy</b>	<b>8</b>
Pineau Des Charentes, <b>France</b>	<b>9</b>
Dauphin de Guirand, Sautern, <b>France</b>	<b>9</b>
Noe Pedro Ximenez Sherry, <b>Spain</b>	<b>9</b>
Paradise Ranch Pinot Noir, <b>British Columbia</b>	<b>18</b>
Prospect 'Lost Bars' Vidal, <b>British Columbia</b>	<b>16</b>

**SPECIALTY COFFEES** **14**

**Canadian Maple Coffee, Crown Royal or CC, & Maple Syrup**  
**Polar Bear Coffee, Canadian Club & Chocolate Mint Syrup**  
**Irish Coffee, Irish Whisky & Simple Syrup**  
**Monte Cristo Coffee, Kaluha & Gran Marnier**

**LOUNGE MENU**  
Available from 11:30 am - 11:30 pm

**COGNAC & ARMAGNAC**

	<b>SINGLE</b>	<b>DOUBLE</b>
	<b>1 oz.</b>	<b>2 oz.</b>
Camus XO	17	30
Courvoisier VSOP	9	16
Hennessy VS	7	12
Hennessy VSOP	9	16
Hennessy XO	18	33
Martell VS	8	14
Rémy Martin VSOP	9	16
Montesquieu VSOP Armagnac	8	14

**LIQUEURS**

	<b>SINGLE</b>	<b>DOUBLE</b>
	<b>1 oz.</b>	<b>2 oz.</b>
Baileys	8	14
Bénédictine	8	14
B&B	8	14
Campari	8	14
Disaronno	8	14
Drambuie	8	14
Frangelico	8	14
Grand Marnier	8	14
Grand Marnier 100	15	28
Grand Marnier 150	18	33
Kahlua	8	14
Pernod	8	14
Sambuca	8	14
Grand Marnier Trio		20
<b>Cordon rouge, 100 Year &amp; 150 Year (1/2 oz. each)</b>		

**Maritime Seafood Chowder** **17**  
Butter Clams, Atlantic Mussels, Shrimp, Scallops and Market Fresh Fish.

**All You Can Eat Clam Chowder** **15**  
Served with Fresh Baked Pan Buns and Churned Sweet Butter.

**Palliser Caesar Salad** **14**  
Tossed with Focaccia Croutons, Shaved Parmesan and our Classic Dressing.

**With Grilled Marinated Chicken Breast** **18**

**With Seared Maple Salmon** **18**

**Oak Room Cobb Salad** **18**  
Rosemary and Cumin Grilled Chicken Breast with Bacon, Tomato, Egg, Avocado, Blue Cheese & Grainy Mustard Vinaigrette.

**Grilled British Columbia Albacore Salad Nicoise** **20**  
Baby Potatoes, Green Beans, Nicoise Olives, Hard-Boiled Egg, Anchovy-Caper Vinaigrette.

**Oven Baked Macaroni and Cheese** **18**  
Three Cheese Sauce with Aged Cheddar, Gruyere and Parmesan.

**Organic Three Egg Omelette** **19**  
Free Range Organic Eggs with Mushrooms, Aged Cheddar, Bell Peppers, Valbella Ham and Tomatoes Served with Breakfast Potatoes.

**Penne Pasta** **18**  
White Wine Cream Sauce, Slow Roasted Garlic, Fresh Basil, Sun-Dried Tomatoes, Black Olives and Artichoke Hearts.

**Classic Clubhouse** **18**  
Roast Turkey, Sliced Egg, Aged Cheddar, Hickory-Smoked Bacon, Avocado, Ripe Tomato, Lettuce and Mayonnaise.

*Should you not find something you were looking for on the menu, please ask your server and we will do our best to accommodate you.*

## DINNER MENU

Available from 5:30 Pm - 9:00 pm

### BUTCHER BLOCK

For those with a more hearty appetite, try something from our Butcher Block. Taken from the Rimrock Restaurant Menu, this section features Alberta's Finest Cuts of Beef and Bison. Please ask your server if you would like to see the full menu from Calgary's Best Hotel Restaurant.

#### Spring Creek Ranch AAA Striploin

10 oz 45

12 oz 50

#### Spring Creek Ranch AAA Rib Eye

10 oz 45

12 oz 50

#### Diamond Willow Organic Beef Tenderloin

8 oz *Filet Mignon* 55

10 oz *Filet Mignon* 59

#### Carmen Creek Bison Tenderloin

8 oz *Filet Mignon* 56

10 oz *Filet Mignon* 60

*Served with choice of Natural Veal Jus, Chimichurri, Cafe de Paris Butter, or Madagascar Green Peppercorn Sauce, Seasonal vegetables and Poplar Bluff potato gratin.  
All cuts are dry aged in-house for a minimum of 28 days.*

## DELUXE LIQUOR

	SINGLE 1 oz.	DOUBLE 2 oz.
<b>RUM</b>		
Bacardi (Light/Dark)	7	12
Bacardi 1873	8	14
Captain Morgan's Spiced	8	14
Goslings Black Seal Rum	8	14
Lemon Hart	8	14
<b>BOURBON</b>		
Jack Daniels	8	14
Jim Beam	7	12
Wild Turkey	8	14
<b>TEQUILA</b>		
Jose Cuervo	7	12
Sauza Blanco	8	14
Sauza Reposado Hornitos	10	18
Sauza Commemorative	11	20
<b>GIN</b>		
Bombay	8	14
Plymouth	7	12
Tanqueray	8	14
<b>VODKA</b>		
Absolut Citrus	8	14
Absolut Mandarin	8	14
Absolut Peach	8	14
Absolut Pear	8	14
Absolut Raspberry	8	14
Absolut Vanilla	8	14
Absolut	7	12
Belvedere Citrus	9	16
Grey Goose L' Citron	8	14
Grey Goose L' Orange	8	14
Level One	8	14
Stolichnaya	8	14

**PREMIUM LIQUOR**

	<b>SINGLE</b> 1 oz.	<b>DOUBLE</b> 2 oz.
<b>RUM</b>		
Appleton Estate Special	13	24
Appleton Estate V/X	10	18
Bacardi 8	10	18
<b>BOURBON</b>		
Basil Hayden 8yr Small Batch	11	20
Knob Creek	10	18
Woodford Reserve	10	18
<b>TEQUILA</b>		
Patron Silver	15	28
Patron Anejo	20	38
Patron Reposado	18	34
<b>GIN</b>		
Hendricks	10	18
Tanqueray 10	10	18
<b>VODKA</b>		
Belvedere	9	16
Chopin	9	16
Grey Goose	8	14
Kettle One	9	16

**TAPAS MENU - Available from 3:00pm - 11:30pm**

<b>Tiger Prawn Wontons</b>	<b>16</b>
Six Wontons with Mango and Cilantro Chutney.	
Add Wontons / Each	3
<b>Moroccan Spiced Lamb Chops</b>	<b>18</b>
Four Lamb Chops with Roasted Red Pepper Aioli.	
Add Lamb Chops / Each	4.50
<b>BBQ Duck Spring Rolls</b>	<b>12</b>
Eight Spring Rolls with Cilantro Jalapeno Jelly.	
<b>Pepper Crusted Calamari</b>	<b>16</b>
Basil Chili Aioli.	
<b>Braised Alberta Beef Short Rib</b>	<b>18</b>
Organic Kennebec Potato Puree, Malbec Reduction.	
<b>Buffalo Chicken Wings -Spicy, BBQ or Honey Garlic</b>	<b>15</b>
<b>Nachos-with Salsa, Sour Cream and Guacamole.</b>	<b>14</b>
With 5 oz Grilled Flat Iron Steak Strips	18
<b>Antipasto Plate</b>	<b>18</b>
Assortment of Cured Italian Sliced Meats, Marinated Bocconcini, Smoked Tuna, Grilled Mediterranean Vegetables, Assorted Olives and Pickles.	
<b>Chilled Seafood Plate</b>	<b>19</b>
Smoked Nova Scotia Salmon, Albacore Tuna Tataki, Marinated Tiger Prawns and Sea Scallops, Micro Greens, Roasted Red Pepper Aioli.	
<b>Alberta Charcuterie &amp; Local Cheese Plate</b>	<b>18</b>
Locally Sourced Meats from *Valbella, *Spolumbo's and *Rocky Mountain Game. Gourmet Mustard Black Mission Fig Preserve.	
* These are three local producers of fine dried meats.	

*Should you not find something you were looking for on the menu, please ask your server and we will do our best to accommodate you.*

LIBATIONS (Stem 5oz)

BUBBLES

	Stem	Bottle
Moet & Chandon, <b>Brut Champagne</b> , France	25	130
Nino Franco, Ruscitico <b>Prosecco</b> , Italy	10	55
Vineland Estates, <b>Brut</b> , Niagara, Canada	12	58
Greg Norman Estates, <b>Chardonnay/Pinot Noir</b> , Australia	13	60

WHITE

	Stem	Bottle
Stag's Leap, <b>Viognier</b> , Napa Valley, California	12	61
Kim Crawford, <b>Sauvignon Blanc</b> , New Zealand	11	55
Blue Mountain, <b>Chardonnay</b> , Okanagan Valley	13	65
Domaine de Pellehaut, <b>Ugni-Blanc/Colombard</b> , France	11	54
K. Vintner's "Kung Fu Girl", <b>Riesling</b> , Washington	12	58
Quail's Gate, <b>Chenin Blanc</b> , Okanagan Valley	10	50
Mission Hill, <b>Reserve, Pinot Gris</b> , Okanagan Valley 	11	55
Kendall Jackson, <b>Grand Reserve, Chardonnay</b> , California	15	72

RED

	Stem	Bottle
Blue Mountain, <b>Pinot Noir</b> , Okanagan Valley	15	80
Mission Hill, <b>Reserve, Merlot</b> , Okanagan Valley 	13	62
Gaja, <b>Magari, Merlot/Cab Sauv/Cab Franc</b> , Tuscany	20	100
Palacios Remondo, <b>La Montessa</b> , Rioja, Spain 	12	60
Deerfield Ranch, <b>Red Rex</b> , Sonoma County 	13	64
Nugan Estates, <b>Shiraz</b> , Australia	11	55
Benziger Winery, <b>Cabernet Sauvignon</b> , California 	14	73
Duckhorn Vineyards, <b>Decoy</b> , Napa Valley, California	17	85
Fabre Montmayou, <b>Gran Reserva, Malbec</b> , Argentina	13	65
William Knuttell, <b>Malbec/Petit Syrah</b> , California	14	70

ROSE

	Stem	Bottle
Angove's, <b>Nine Vines, Grenach/Shiraz</b> , Australia	10	50

 Certified biodynamic, organic, or sustainable production.

SCOTTISH

		SINGLE 1 oz.	DOUBLE 2 oz.
Ballantines	Blended	7	12
Chivas Regal	Blended	8	14
Dewars White Label	Blended	7	12
The Famous Grouse	Blended	7	12
Johnnie Walker Red	Blended	7	12
Johnnie Walker Black	Blended	8	14
Johnnie Walker Gold	Blended	13	24
Dalwhinnie 15 Year	Highlands	13	24
Glenmorangie 10 Year	Highlands	10	18
Glenmorangie Sherry	Highlands	12	22
Glenmorangie Port	Highlands	12	22
Oban 14 Year	Highlands	14	26
Bowmore 12 Year	Islay	10	18
Bowmore 17 Year	Islay	14	26
Lagavulin	Islay	16	30
Talisker 10 Year	Islands	10	18
Auchentoshan 21 Year	Lowlands	17	32
Glenkinchie 10 Year	Lowlands	11	20
Balvenie 10 Year	Speyside	8	14
Cragganmore 12 Year	Speyside	10	18
Glenfiddich 12 Year	Speyside	9	16
Glenlivet 12 Year	Speyside	8	14
Glenlivet 18 Year	Speyside	15	28
Macallan 12 Year	Speyside	11	20
Macallan 18 Year	Speyside	17	32

Glenmorangie Scotch Trio 16  
10 year, Sherry Wood, Port Wood Finish (1/2 oz each)

## WHISKY



### IRISH

Bushmill  
Jameson's

**SINGLE**      **DOUBLE**  
**1 oz.**        **2 oz.**

**8**              **14**  
**8**              **14**

### CANADIAN

Canadian Club  
Centennial 10 Year  
Crown Royal  
Gibson's Finest 12 Year  
Gibson's Finest 18 Year  
Seagram's VO  
Tangle Ridge 10 Year

**7**              **12**  
**10**             **18**  
**8**              **14**  
**8**              **14**  
**11**             **20**  
**8**              **14**  
**8**              **14**

## BEER

### ON TAP - Pint 20 oz.

Big Rock Traditional              **7.50**  
Big Rock Grasshopper           **7.50**  
Stella Artois                         **8.50**

### DOMESTIC

Alexander Keiths' IPA              **6**  
Pump House Scotch Ale           **7**  
Rickards White                      **6**  
St. Ambrose Oatmeal Stout       **7**  
Budweiser                           **6**  
Coors Light                          **6**  
Molson Canadian                  **6**  
Creemore Springs                  **7**  
Steam Whistle Pilsner             **7**  
Kokanee                              **6**  
Whistler Premium Export Lager   **6**  
Hops Head IPA                      **6**

### IMPORTED

Corona                                 **8**  
Reserva 1925                        **7**  
Guinness                             **9**  
Strongbow                           **9**  
Innis & Gunn                       **10**  
Heineken                             **8**  
Edelweiss Snowfesh               **8**  
Duckstein Amber                  **8**  
Pilsner Urquell                     **8**  
Rochefort 8                          **12**  
De Koninck                          **9**  
Sapporo Draft                       **8**  
Tsing Tao                             **9**

## PALLISER HOUSE COCKTAILS

**Death By Chocolate** 16  
Vanilla Absolut Vodka, White Godiva & Crème de Cocoa,  
Chocolate Shavings

**The Aykroyd** 16  
Patron Silver Tequila, Cointreau, Orange & Lime Juice,  
Cinammon Sugar Rim

**The Perfect Palliser** 16  
Absolut Vodka, Chambord, Canadian Ice Wine &  
Sparkling Wine

**Oak Room Express** 16  
Espresso, Vanilla Absolut Vodka, Baileys and Cream

**Palliser Old Fashioned** 16  
A twist on the Classic Old Fashioned. Crown Royal Whiskey,  
Canadian Maple Syrup, Garnished With Lemon and a Cherry

### MARTINIS 3 oz.

**House Martinis** 16  
Absolute Vodka, Plymouth Gin

**Premium Martinis** 18  
Tanquray, Bombay, Stolichnaya, Level One

**Deluxe Martinis** 22  
Hendrick, Belvedere, Chopin, Grey Goose, Tanquray 10

## BEVERAGES

### REVITALIZE

A Selection of “Unleaded” Refreshers

**Lemon Basil Soul Cleanser** 9  
Hand-Pressed Strawberries and Thai Basil  
Shaken with Freshly Squeezed Lemon Juice and Soda.

**Mango Mango** 8  
Pureed Mango and Ginger Shaken with Freshly  
Squeezed Lime Juice and Sprite.

**Pomegranate Lime Fresh** 8  
A Collision of Freshly Squeezed Lime, Orange,  
and Pomegranate, Lengthened with Soda.

**Raspberry Refresh** 9  
Hand-Pressed Raspberries and Pureed White Peach  
Shaken with Freshly Squeezed Lime Juice and Ginger Ale.

### WATER

Evian (500ml) 5  
Perrier (330ml) 4  
Perrier (750ml) 7  
San Pellegrino (500ml) 5  
San Pellegrino (1Litre) 9

*Don't see your favorite cocktail?  
Our Bartender would be happy to create it for you.*