

GRAPES


Wine Bar

APPETIZERS

SOUP OF THE DAY
our daily creation made in house
10

FRENCH ONION SOUP
baked with gruyère, emmental cheese
11

BISTRO SALAD
organic greens, red flamed grapes
candied walnuts, blue cheese
maple balsamic dressing
14
add four grilled shrimp
or grilled chicken breast
8

SMOKED SALMON TARTAR 
smoked salmon, red onions, micro greens
dill crème fraîche, crispy capers
homemade cracker
16

FONDUE

To Share

CLASSIC

emmental & swiss cheese
white wine, kirsch, garlic
black pepper & nutmeg
50

APPETIZER 30

TRUFFLE

emmental & gruyere cheese
white truffle oil, garlic, chardonnay
cognac & diced black truffles
56

APPETIZER 36

Additions:

WITH VEGETABLES 11


WITH ALPENTELLER 11

CHOCOLATE

lemon poppy seed
banana bread with fresh fruit
25

ENTREES

TRUFFLE AND WILD MUSHROOM
CAVATAPPI
cavatappi pasta, boursin cream sauce
wild mushrooms, truffles, garlic bread
20

PAN SEARED STEELHEAD TROUT 
poached fingerling potatoes
brown butter hollandaise, toasted almonds
preserved lemon and micro green salad
32

ROASTED CHICKEN BREAST
spinach, fresh oregano & goat cheese filling
roesti, Madeira jus
31

VENISON MEDALLIONS
TOPPED WITH PORT MACERATED
BERRIES & WALNUT
cherries, blackberries, cranberries
red wine veal glaze, turnip & rutabaga stack
yam chips
36

10_{oz} STERLING SILVER
RIB EYE STEAK
butternut squash puree
okanagan cabernet-merlot jus
café de paris butter
44

ALBERTA BEEF TENDERLOIN
5_{oz} beef tenderloin, garlic potato purée
sauce bernaïse, bordelaise
44

FIRE WEED & HONEY-LAVENDER
CRUSTED LAMB CHUMP LOIN
soft goat cheese polenta, port wine sauce
fig compote
43

Sharing is caring

FRIED BRIE CHEESE
panko crusted brie cheese, chambord butter
sauce, raspberries, pistachio nuts
arugula greens & maple vinaigrette
19

DUCK CONFIT FLATBREAD
caramelized onion marmalade
cambozola, fresh Bartlet pears
micro greens
19

CHARCUTERIE
locally smoked and cured meats
quince preserve, crostini, fresh baked cracker
cave aged gruyere, cambozola
pickled asparagus and beans
31

CHEESE PLATE
assortment of brie, rivière rouge
grizzly gouda, stilton,
crostini, fresh baked cracker
seasonal fruit
14

DESSERTS

Saskatoon Berry Tart
fresh whipped cream
berries
10

Rich Valrhona
Dark Chocolate Mousse
classic chocolate cake, raspberry sauce
10

Apple Galette
home-made vanilla bean ice cream
10





Nutritious meals designed around select dietary needs and diet-dependent requirements.
Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes
contribute to optimal health & wellness.



STARTERS

Strawberry & Spinach Salad (raw) fresh strawberries / macadamia nuts / strawberry & ginger vinaigrette / candied ginger 15
Miso Soup (macrobiotic) savoy cabbage / seaweed / tofu / shiitake mushrooms in miso broth 10
Mimosa Salad (diabetes) butter Lettuce / diced red peppers cucumbers / red onions / chopped egg / goat cheese / roasted tomato vinaigrette 15

MAINS

Vegetable & Coconut Curry (vegan) zucchini / chickpeas / peppers / tomatoes / eggplant / peas / jasmine rice / papadom 25
Roasted Chicken Breast (diabetes) five-bean & tomato cassoulet / vegetable medley 32
 **Salmon Bouillabaisse (dash)** clams / mussels / seasonal vegetables / navy beans / saffron broth 29
 **Baked Sable Fish Fillet (macrobiotic)** warm beluga lentil salad / capers / pickled daikon radish 32
Grilled Lamb Chump Loin (gluten free) soft corn polenta / vegetable medley / rosemary lamb jus 37

DESSERTS

Poached Pear & Raspberry Sorbet (dash) 10
Vanilla Panna Cotta (diabetic) 10
Peach Crisp & White Peach Sorbet (gluten free) 10

BEVERAGES

 **Badoit (Sparkling) 750ml** 8

 **Evian 750ml** 8

NON-ALCOHOLIC BEVERAGES

Coffee/ Tea	4
Espresso / Latte / Cappuccino	6
Minerals	
Voss (Sparkling)	375 ml 4.50 800ml 9
Voss (Still)	375 ml 4.50 800ml 9
San Pellegrino	250 ml 4.00 750 ml 8
Badiot (Sparkling)	750 ml 8
Evian	750 ml 8
Soft Drinks	Coke, Diet, Sprite, Club Soda, Gingerale, Root Beer, Iced Tea 4
Juice	Lemonade, Cranberry, Apple, Orange, Pineapple, Clamato, Tomato 4.25
Non Alcoholic Cocktails	8
Homemade Gingerale, Cranberry Cucumber Refresher, Pomegranate Lime Fresh	



SWEET TOOTH?

ASK ABOUT OUR WINE & PORT
DESSERT FLIGHT

ALCOHOLIC BEVERAGES

FAME Cocktails	16
Grapes Wine Bar is pleased to present a selection of 2oz cocktails	
Draught Beer	20 oz
Banff Springs Lager, Grasshopper, Kokanee	8
Alexander Keith's, Big Rock Traditional	9
Stella Artois	10
Bottled Beer	
Domestic 6 / Premium 6.75 / International 6.75-7.75	
Cider	7.50
Specialty Coffees	
1.25oz 11 / 2.5oz 16	

WHITES BY THE GLASS

Sparkling & Champagne	(4oz) Glass
Domaine Ste-Michelle “Brut” Washington, USA	13
Blue Mountain “Brut”, British Columbia, Canada	19
Piper Heidsieck “Brut” Champagne, France	30
White Wine	
(5oz) Glass	
Pinot Gris - Alpha Zeta – Veneto, Italy	12
Pinot Gris - Gray Monk – British Columbia, Canada	14
Gewürztraminer - Red Rooster -British Columbia, Canada	14
Sauvignon Blanc – WhiteHaven – Marlborough, New Zealand	14
Riesling - Urban Hof - Mosel, Germany	12
Chardonnay – J.Drouhin “Macon-Villages” - Burgundy, France	14
Chardonnay - Wente - California, USA	16
Chardonnay - Burrowing Owl - British Columbia, Canada	21
Rosé - Woodbridge R.Mondavi - California, USA	11

WHITE WINE BY THE BOTTLE

Sparkling & Champagne	
MV - Domaine Ste Michelle- “Brut” Washington, USA	53
MV - Blue Mountain “Brut” - British Columbia, Canada	96
MV - Piper Heidsieck - Champagne, France	153
2003 - Dom Pérignon - Champagne, France	418

Pinot Gris	
2011 - Alpha Zeta - Veneto, Italy	51
2011 - Gray Monk - British Columbia, Canada	60
2011 - Burrowing Owl - British Columbia, Canada	89

Sauvignon Blanc	
2011 - White Haven - Marlborough, New Zealand	64
2011 - Frog’s Leap - California, USA	66
2011 - Chateau Sancerre - Loire Valley, France	76
2010 - Mission Hill SLC (blend) - British Columbia, Canada	83

Gewürztraminer	
2011 - Red Rooster - British Columbia, Canada	60
2009 - Wolfberger - Alsace, France	66

Riesling	
2011 - Urban Hof - Mosel, Germany	51
2010 - Gehringer Brother - British Columbia, Canada	60
2010 - Zinck “Pfersigberg Grand Cru - Alsace, France	86

2003 - Markus Molitor “Graacher Himmelreich” - Mosel, Germany	115
---	-----

Chardonnay	
2011 - J. Drouhin Macon Villages - Burgundy, France	59
2009 - Wente - California, USA	67
2009 - Burrowing Owl - British Columbia, Canada	89
2010 - Patz & Hall “Dutton Ranch” - California, USA	140
2009 - Foxtrot - British Columbia, Canada	159
2007 - William Fevre, “Les Clos Gr Cru” - Chablis, France	203
2009 - Joseph Drouhin “Pucelles” - Burgundy, France	248

Viognier	
2008 - Fess Parker, California, USA	84
2010 - Sandhill “small lots” - British Columbia, Canada	90

Gruner Veltiner	
2009 - Franz Hittzberger “Rotes Tor Federspiel” - Weingut, Austria	82
2010 - Schloss Gobelsburg “Lamm” - Weingut, Austria	120

Vintages Subject to Change

REDS BY THE GLASS

Red Wine	(5oz) Glass
Pinot Noir - King Estate “Acrobat” – USA	16
Merlot – Ironstone – USA	12
Merlot – Cedar Creek – Canada	15
Malbec – Don David – Argentina	13
Cabernet Sauvignon – Inniskillin “Reserve” – Canada	15
Cabernet Sauvignon – Clos du Val – USA	24
Syrah – Nichol “unfiltered” – Canada	18
Bordeaux Blend – Ch. Marsac-Séguineau – France	24

RED WINE BY THE BOTTLE

Pinot Noir	
2010 - King Estate “Acrobat”, - Oregon, USA	69
2010 - Mission Hill “Reserve” – British Columbia, Canada	75
2008 - Clos Jordanne “Reserve” - Ontario, Canada	95
2006 - David Bruce – California, USA	110
2005 - Domaine Drouhin – Oregon,USA	122
2008 – Maison Champy – Burgundy, France	128
2008 – Fess Parker “Bien Nacido” - California, USA	178

Merlot	
2009 – Ironstone – California, USA	53
2010 – Cedar Creek - British Columbia, Canada	65
2008 – Sandhill “small lots” – British Columbia, Canada	95
2006 – Poplar Grove – British Columbia, Canada	120
2005 – Duckhorn “Estate” – California, USA	325

Malbec	
2010 – Don David – Mendoza, Argentina	57
2010 – Luigi Bosca – Mendoza, Argentina	60

Zinfandel	
2008 – Seghesio – California, USA	80
2006 – Hartford “highwire” - California, USA	145

Cabernet Sauvignon	
2012 - Inniskillin “Reserve” - British Columbia, Canada	62
2008 – Mission Hill “Reserve” – British Columbia, Canda	76
2009 – La Frenz - British Columbia, Canada	105
2009 – Stag’s Leap – California, USA	132
2008 – Maculan “Palazotto” – Veneto, Italy	134
2004 – M.Torres “manso de velasco” – Curico, Chile	147
2008 – Ch.St-Jean “cinq cépages” – California, USA	170
2008 – Cakebread – California, USA	205
2008 – Andrew Will “sorella” – Washington, USA	265
1998 – Robert Mondavi “Reserve” – California,USA	305
2000 – Diamond Creek “gravelly meadow”– California,USA	385
1999 – Lokoya “diamond district” – California,USA	445

Shiraz / Syrah	
2011 – Rams’ Leap – Southeastern Australia	55
2010 – Blasted Church – British Columbia, Canada	80
2009 – Nichol “unfiltered” – British Columbia, Canada	105
2007 – Fess Parker “rodney’s vineyards” – California,USA	150
1999 - M.Chapoutier “les granits” – Rhone Valley,France	240
2000 – Jim Barry “the armagh” Clare valley, Australia	260

Bordeaux Blend	
2008 – Osoyoos Larose “Pétales”, British Columbia, Canada	95
2006 – Kettle Valley “Old Main”, British Columbia, Canada	150
2001 – Clos de Marquis – St-Julien, France	170
2009 – Black Hills “Nota Bene”, British Columbia, Canada	185
2004 – Alter Ego de Palmer – Margaux, France	250
1999 – Château La Conseillante – Pomerol, France	260
1998 – Château Ducru-Beaucaillou – St-Julien France	340
1986 – Château Beychevelle – St-Julien, France	450
1995 – Merryvale “Profile”- California USA	575
1985 – Château Latour, Pauillac France	850
1989 – Château Palmer – Margaux, France	1075