

ANTIPASTO

FRIED CALAMARI

CALAMARI FRITTI

Taggiasche Olives, Dried Red Chilies, Capers, Zucchini, Sweet Potato
Carrot & Lemon & Thyme Aioli

16

MUSHROOM BRUSCHETTA

BRUSCETTA CON FUNGHI

Forest Mushrooms, Black Truffle, Fresh Herbs, Macarpone & Goat Cheese, Chiffonade
Baby Spinach, Micro Greens, Parmigiano Reggiano & Foccacia Crostini

15

MEATBALLS IN TOMATO SAUCE

PALPETTINE AL SUGO

Classic Veal, Pork & Beef Meatballs, Rustic Tomato Basil Sauce & Parmigiano Reggiano

13

CRISPY BREADED RISOTTO

ARANCINI

Fresh Italian Herbs, Fontina, Mascarpone & Goat Cheese Risotto, Arugula & Pancetta,
Rose Sauce, Parmigiano Reggiano & Basil Oil

14

LAMB “T-BONE” FLORENTINE

Rosemary & Garlic Marinated Lamb “T-Bones” Grilled Lemon, Arugula, Sea Salt,
Oregano & Lemon Vinaigrette

19

ZUPPA

ROASTED RED PEPPERS & TOMATO CREAM SOUP

ZUPPA DI POMODORO E PEPERONI ARROSTO

Roasted Red Peppers, Stewed Tomatoes, Speck, Saffron Crème Fraiche,
Foccacia Croutons, Crispy Prosciutto & Herb Oil

11

INSALATA

CAESAR SALAD

CESARE

Crisp Romaine Lettuce, Foccacia Crostini, Organic Cherry Tomatoes, Pancetta Crisp,
Marinated Olives, Roasted Garlic, Parmigiano Reggiano & House Caesar Dressing

14

ROASTED BEET SALAD

INSALATA DI BARBABIETOLE ARROSTITE

Roasted Baby Beets, Arugula, Mache & Watercress Greens,
Fairwind Goat Cheese Mousse, Organic Cherry Tomatoes, Pickled Carrots,
Apple Cider Vinaigrette & Candied Walnuts

15

PIZZA

MARGHERITA PIZZA

Organic Tomatoes, Bocconcini Cheese, Pecorino Cheese,
Fresh Basil & Tomato Sauce

21

QUATRO STAGIONI PIZZA

Marinated Artichokes, Organic Tomatoes, Portabella Mushrooms Parma Ham,
Fontina Cheese & Tomato Sauce

21

PASTA

LINGUINI ARRABIATA

LINGUINI ARRABIATA

Spicy Italian Sausage, Roasted Organic Red & Yellow Peppers,
Italian Parsley, Chilies, Garlic, Shallots, Parmigiano Reggiano,
Tuscan Extra Virgin Olive Oil

PAPPARDELLE BOLOGNAISE

PAPPARDELLE ALLA BOLOGNAISE

Pappardelle Pasta, Bolognese Sauce, Stewed Tomatoes, Italian Parsley,
Parmigiano Reggiano & Barolo Veal Glaze

28

BUTTERNUT SQUASH RAVIOLI

RAVIOLI DI ZUCCA

Roasted Apple, Pear & Butternut Squash Brown Butter Sauce, Fried Sage,
Toasted Pine Nuts, Parmigiano Reggiano, Crème Fraiche, Organic Micro Green Salad,
Herb Oil & Chives

25

SPAGHETTI PUTTANESCA

SPAGHETTI ALLA PUTTANESCA

Anchovies, Taggiasche Olives, Capers, Diced Beefsteak Tomatoes, Dried Red Chilies,
Extra Virgin Olive Oil, White Wine & Fresh Herbs

26

ANTIPASTI

ITALIAN VEGETABLE SOUP

MINISTRONE

Classic Italian Vegetable Soup, Basil Pesto Crostino
Parmigiano Reggiano & Fresh Basil

11

Dash / Diabetes / Vegan

ROASTED BEET SALAD

INSALATA DI BARBABIETOLE ARROSTITE

Roasted Baby Beets, Arugula, Mache & Watercress Greens
Fairwind Goat Cheese Mousse, Organic Cherry Tomatoes, Pickled Carrots
Apple Cider Vinaigrette & Candied Walnuts

15

Gluten Free / Dash / Diabetes

MUSHROOM BRUSCHETTA

BRUSCETTA CON FUNGHI

Forest Mushrooms, Black Truffle, Fresh Herbs, Macarpone & Goat Cheese, Chiffonade
Baby Spinach, Micro Greens, Parmigiano Reggiano & Foccacia Crostini

15

Dash

LAMB “T-BONE” FLORENTINE

Rosemary & Garlic Marinated Lamb “T-Bones” Grilled Lemon, Arugula, Sea Salt
Oregano & Lemon Vinaigrette

19

Diabetes / Gluten Free

WINES BY THE GLASS

SPARKLING WINES

Glass (5oz)

Nino Franco (Veneto) <i>Prosecco "Rustico" DOCG</i>	13
Nino Franco (Veneto) <i>"Faive" Rose Brut</i>	14

WHITE WINES

Antinori Orvieto (Umbria) <i>"Casasole" Orvieto Classico DOC</i>	10
Alpha Zeta <i>"del Veneto" IGT (Chardonnay)</i>	11
Feudi di Romans <i>Pinot Grigio Friuli Isonzo DOC</i>	12
Livio Felluga Sauvignon, <i>Friuli DOC</i>	13
Braida di Bologna (Piemonte) <i>"Il Fiore" Langhe Bianco IGT (Chardonnay)</i>	15

RED WINES

Cantina di Montalcino (Toscana) <i>"Chianti" DOCG</i>	11
Feudi di San Gregorio (Puglia) <i>Primitivo di Manduria DOC</i>	12
Maculan (Veneto) <i>Pinot Nero DOC</i>	13
Adalia (Veneto) <i>Valpolicella Superiore "Ripasso" DOC</i>	14
Batzella (Toscana) <i>"Ormai" Bolgheri Rosso DOC (Cabernet Sauvignon, Syrah, Merlot)</i>	15
Maculan <i>"Brentino" IGT (Merlot/Cabernet Sauvignon)</i>	15

DOLCI

12

“I DOLCI DEL VENETO”

TIRAMISÙ

Mascarpone Cheese, Lady Fingers,
Coffee Liqueur & Custard Cream, Marsala Syrup
Castello Signature Dessert

LEMON PISTACHIO CAKE

Pistachio Cake, Lemon Curd & White Chocolate Mousse
Lemon & Pistachio Nut Cookie

PUMPKIN CRÈME BRULEE WITH AMARETTO COOKIES

Vanilla Bean Gelato, Four Spice Chantilly

TRIO OF CHOCOLATE

Chocolate Hazelnut Terrine, Flourless Walnut Chocolate Cake
White Chocolate Ice Cream & Fresh Raspberries

STRAWBERRY PANNA COTTA

Raspberry Coulis, Cardamom Crème Anglaise
Hazelnut Feuilletine Base & White Chocolate Tuile

DOLCE DE LECHE CHEESECAKE

Caramel, Chocolate Sauce & Caramel Disk

GELATI

Choice of : White or Dark Chocolate, Spumoni,
Vanilla or Lemon Thyme Sorbet

CAFFÈ AFFOGATO

Amaretto Liqueur, Vanilla Gelato, Espresso & Biscotti

SPECIALTY COFFEES & DRINKS

Castello Ristorante and The Ramsay Lounge are proud to present

“LA DOLCE VITA”

Absolut Vanilla, Kahlua & Espresso

Castello Signature Digestif

16

2.5 oz 15

1.25 oz 9

CASCADE COFFEE

Amarula, Amaretto & Coffee

BANFF SPRINGS’ COFFEE

Kahlua, Amaretto, Grand Marnier & Coffee

BLUEBERRY TEA

Grand Marnier, Amaretto & Earl Grey Tea

SPANISH COFFEE

Kahlua, Brandy & Coffee

MONTE CRISTO

Grand Marnier, Kahlua & Coffee

IRISH COFFEE

Irish Whiskey, Irish Mist & Coffee

CAFFÉ CASTELLO

Baileys, Frangelico & Coffee

CIOCCOLATA ROMANA

Amaretto, Hot Chocolate & Whipped Cream

CAFFÉ DIAVOLO

Brandy, Cointreau, Galliano, Sambuca & Coffee

RASPBERRY HEAVEN

Chambord, White Crème de Cacao, Hot Chocolate & Whipped Cream

HOT PEPPERMINT PATTIE

Peppermint Schnapps, Hot Chocolate

THE FAIRMONT ARTISTIC MIXOLOGY EXPERIENCE

Our passion for shaking and making cocktails has taken our fresh spring mixes to a new level. To guide your experience, our Bartender encourages you to try new things, even those which are out of the ordinary. Our seasonal ingredients are sourced locally whenever possible, creating fresh squeezed juices and our own housemade syrups and infusions.

Welcome to the Ramsay Lounge.

COCKTAILS

\$16.00

WINTER FRESH

Kettle One, White Cacao, White Creme de Menthe

MIDNIGHT PASSION

Blackberries, Passion Fruit, Peach Schnapps
Belvedere Vodka, Prosecco

CANDY APPLE CRANTINI

Kettle One, Butter Scotch Snapps, Sour Puss, Cranberry Juice

MÉNAGE À PEAR

Absolut Pear Vodka, St. Germain Elderflower Liquor
Chambord, Lemon Juice

DARK CHOCOLATE ORANGE

Dark Cacao, White Cacao, Kettle One, Orange Juice

GRAPE GLACIER

(Non-Alcoholic)

White Grape Juice, Sparkling Water, Fresh Grapes

8



SPIRITS

BOURBON	2.5 OZ	1.25 OZ
Jack Daniels, Jim Beam	12	8
Woodford Reserve 3 Grain	14	9
Booker's 7 Year, Makers Mark, Knob Creek	15	10
GIN	2.5 OZ	1.25 OZ
Plymouth, Beefeater	12	8
Bombay Sapphire, Tanqueray	14	9
Tanqueray 10	15	10
RUM	2.5 OZ	1.25 OZ
Bacardi White, Bacardi Dark, Malibu Coconut	12	8
Bacardi 8, Appleton Estate, Captain Deluxe	14	9
Captain Morgan Spiced, Bacardi 1873		
Pyrat Patron	17	11
RYE WHISKEY	2.5 OZ	1.25 OZ
Canadian Club	12	8
Crown Royal	14	9
Gibson's 12 Year	15	10
IRISH WHISKEY	2.5 OZ	1.25 OZ
Jameson, Bushmills	14	9
TEQUILA	2.5 OZ	1.25 OZ
Cuervo Gold	12	8
Sauza Hornitos	15	10
Patron Silver	26	17
VODKA	2.5 OZ	1.25 OZ
Finlandia, Absolut Citron,	12	8
Absolut Kurant, Absolut Mandrin,		
Absolut Vanilia, Absolut Raspberri		
Stolichnaya, Ketel One	14	9
Grey Goose, Belvedere, Level,	15	10

THE WALKER VERTICAL TASTING

25

1/2 oz of each of the following blended scotches:

J.W. Red J.W. Black

J.W. Gold J.W. Blue

SCOTCH

	2.5OZ	1.25OZ
SPEYSIDE		
Glenfiddich 12 Year	15	10
The Glenlivet 12 Year	15	10
Cragganmore 12 Year	18	12
Glenfiddich 15 year	18	12
The Macallan 12 Year	13	15
Glenfiddich 18 year	27	18
The Macallan 18 Year	45	30

LOWLAND

Glenkinchie 10 Year	18	12
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HIGHLAND

Dalwhinnie 15 Year	18	12
Glenmorangie 10 Year	18	12

SKYE

Talisker 10 Year	18	12
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BLENDED SCOTCH

	2.5 OZ	1.25 OZ
J&B Rare	10.50	8.00
Dewars	10.50	8.00
J.W. Red	12.00	8.00
Chivas Regal	14.00	9.00
J.W. Black	14.00	9.00
J.W. Gold	18.25	11.00
J.W. Blue	45.50	25.95

COGNAC & BRANDY

	1.25 OZ
E&J	8
Courvoisier V.S.O.P. Hennessey V.S.O.P.	10
Remy Martin V.S.O.P.	10
Hennessey X.O., Remy Martin X.O.	25

APÉRITIFS

	3 OZ
Campari, Cinzano Red & Dubonnet	8

DELUXE LIQUEURS

2.5 OZ - 14 1.25 OZ. - 9

Amaretto	Drambuie	Peach Schnapps
Amarula	Frangelico	Peppermint Schnapps
Apricot Brandy	Galliano	Sambucca
Baileys	Grand Marnier	Southern Comfort
Benedictine Brandy	Kahlua	Starbucks Coffee Liqueur
Chambord	Limoncella	

100 YEARS OF GRAND MARNIER			
Cuvée Louis Alexandre	1.25 oz	11	
Cuvée du Centenaire	1.25 oz	15	
Cuvée du Cent Cinquantenaire	1.25 oz	22	
Grand Marnier Tasting 1/2 oz each			
23			

PORTS & SHERRIES

	GLASS (2OZ)	BOTTLE
Dry Sack - Medium Dry	7	
Harvey's Bristol Cream ~ Sweet	7	
Lustau Moscatel "Las Cruces" ~ Sweet	17	
Taylor Fladgate		
10 Yr. Tawny	10	
20 Yr. Tawny	14	
30 Yr. Tawny	18	
40 Yr. Tawny	24	
Dows 2000 LBV		70
Warres 2000 (375ml)		100
Gould Campbell 2000 (750ml)		145

TAYLOR FLADGATE TAWNY PORT FLIGHT	
40	
1 ounce of each: 10, 20, 30 & 40 year Old Tawny	

DOMESTIC BEER 6.00 PREMIUM BEER 6.75

Labatt Blue, Molson Canadian, Budweiser, Coors Light, Bud Light, Kokanee	Banff Springs Centennial Ale, Moosehead, Sleeman's Honey Brown, Alexander Keith's India Pale Ale, Grasshopper
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INTERNATIONAL BEER NON-ALCOHOLIC BEER

Becks 6.75	Heineken 6.75	Molson Excel 5.75
Corona 6.75	Moretti 6.75	O'Douls 5.75
Guinness 7.75	Stella 6.25	

COOLERS & CIDERS 7.50 VIRGIN COCKTAILS 8.00

Extra Green Apple Cider, Mike's Hard Lemonade, Mike's Hard Cranberry	Bellini, Margarita, Daiquiri, Pina Colada
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JUICES & SOFT DRINKS

Apple, Cranberry, Grapefruit, Orange, Pineapple, Tomato, Lemonade
4.25
Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Tonic, Soda, Iced Tea
4.00