

FAIRMONT ARTISTIC MIXOLOGY EXPERIENCE

as we see it, our bar is an extension of our kitchen. this philosophy ensures that your cocktail is made with the world’s finest spirits, the freshest local ingredients, juices squeezed daily, and precisely executed by a handful of the region’s sturdiest barkeeps.

THE RUNDLE LOUNGE IS PLEASED TO PRESENT THE
FOLLOWING 20Z COCKTAILS / 16

RUHLAND SPECIAL

our weekly special cocktail, inspired by Rundle Lounge head bartender, Joe Ruhland

RUNDLE ROYALE

the perfect pairing to a Rundle Mountain Sunset, featuring white rum, raspberry liqueur with a citrus twist and sweet bitters

CORNELIUS CAESAR

sir william cornelius van horne’s ingenuity is represented in this avant-garde variation. fresh serrano peppers, cucumber and a hint of olive juice enhance this canadian classic

* choice of vodka, gin or tequila

WHITE PEAR COSMO

combining pear and white cranberry juice has created a late taste of summer. absolut pear vodka and cointreau are balanced with pressed lime essence

DUTCH APPLE

moving a traditional comfort food from your plate to the cocktail glass, mixing spiced rum with Okanagan apple cinnamon syrup with a hint of fresh citrus

POMEGRANATE CUCUMBER MOJITO

a refreshing variation of the classic mojito. bacardi white rum, freshly squeezed lime juice organic mint, cucumber and pomegranate purée are muddled, shaken and topped with soda

WILD ROSE LEMONADE

alberta’s wild rose hip, plymouth gin and homemade lemonade mingled, chilled and served tall over ice

MOSCOW MULE

vodka’s first cocktail triumph dating back to the early 1940’s grey goose vodka smothered in puréed ginger, freshly squeezed lime juice and layered with soda

OKANAGAN HARVEST

a soon to be classic martini cocktail blending elderflower liqueur and tequila with peach hand pressed lime juice and fresh mint presented in a sugar rimmed glass

APRES SKI

a perfect way to finish a day on the slopes blending Kahlua, Frangelico, Baileys and vanilla cream served over a chocolate swirl

THE CANADIAN MAPLE

a new twist on the clasic Old Fashioned Cocktail blending Canadian Whiskey, Maple Syrup and Aromatic Bitters cascaded over fresh ice

NON-ALCOHOLIC COCKTAILS

8

HOMEMADE GINGER ALE

fresh squeezed lemon, puréed ginger, layered with soda.

CRANBERRY CUCUMBER REFRESHER

hand-pressed cucumber kissed with freshly squeezed orange and cranberry juices, layered with soda.

POMEGRANATE LIME FRESH

a collision of freshly squeezed lime, orange and pomegranate juices, layered with soda.

SOUPS & SALADS		
SOUP OF THE DAY	10	
our daily creation made in house		
FRENCH ONION SOUP	11	
baked with gruyère & emmental cheese		
COAST TO COAST SEAFOOD CHOWDER	11	
mussels / clams / shrimp / salmon / scallops / halibut / potato cream soup		
BISTRO SALAD	12	
organic greens / red flamed grapes / candied walnuts / blue cheese maple balsamic dressing		
CAESAR SALAD	14	
lemon / sundried tomatoes / double smoked valbella bacon / parmigiano multi-grain croutons / home made caesar dressing		
	8	
MISHKAKI INSPIRED MARINATED STEAK SALAD	19	
ginger and garlic infused flat iron / organic greens, arugula and onion salad cumin vinaigrette / dill yogurt / curry oil / crostini		
STARTERS		
SWEET CHILI CHICKEN	15	
breaded and fried chicken bites / crispy won tons / fresh cucumber / green onions		
SMOKED SALMON TARTAR	15	
smoked salmon / red onions / micro greens / dill crème fraîche crispy capers / hardboiled egg / homemade crackers		
RUNDLE SIGNATURE NACHO’S	21	
locally smoked meats / red onions / white cheddar / mozzarella / green onions goat cheese sour cream / sundried tomato salsa		
CRISPY ALBERTA BEEF TENDERLOIN BITES	16	
root beer glazed beef tenderloin tips / sweet potato crisps / remoulade		
ALBERTA BEEF SHORT RIB POUTINE	17	
fries / cheese curds / beef short rib / gravy		
FLAT BREADS		
MARGHERITA PIZZA	16	
tomato / mozzarella / fresh italian basil		
DUCK CONFIT	19	
caramelized onion marmalade / cambozola / fresh pears / micro greens		
ROCKY MOUNTAIN PIZZA	19	
locally smoked meats (prosciutto, Valbella double smoked bacon, venison salami) red onions / spinach / grizzly gouda cheese / mozzarella		
SUSTAINABILITY		
from the rocky mountains to the alberta badlands, this diverse landscape is home to a number of both sustainable and organic farms. as part of fairmont’s commitment to environmental stewardship, this menu contains locally sourced items from fairwinds, broxburn and hotchkiss farms. in addition, we feature gourmet food products such as valbella cured meats and sylvan star cheese.		

RUNDLE CLASSICS

TRUFFLE & WILD MUSHROOM MAC-N-CHEESE	21
fontina and boursin cream sauce / cavatappi pasta	
wild mushrooms / truffle / garlic bread	
FISH & CHIPS	18
tempura battered perch / smoked paprika tartar sauce / lemon	
french fries	
STEAK & FRITES	23
grilled 8 oz rib eye steak / café de paris butter / onion rings / grilled brioche	
french fries	

the below is served with your choice of french fries / salad / soup
seafood chowder 2 / french onion soup 2 / poutine 4

OPEN FACED PORTOBELLO MUSHROOM SANDWICH	15
grilled marinated portobello mushrooms / roasted red peppers	
caramelized onion marmelade / brie cheese / arugula	
grilled brioche bread	
GRILLED TUNA FOCACCIA	19
seared medium rare / cherry tomatoes / taggiasche olives / capers	
red onions /lemon zest / rocket / sundried tomato & artichoke tapenade	
TURKEY CLUB	18
turkey breast / tomatoes / bacon / red onions / cheddar cheese	
mixed greens / avocado pimento mayonnaise / ciabatta bread	
PRIME RIB BURGER	18
alberta beef / Valbella country bacon / monterey jack cheese	
sautéed mushrooms / rocket / garlic aioli / onion bun	

DESSERT

DECADENT CHOCOLATE CAKE	10
classic chocolate cake	
whipped cream	
raspberry	
PUMPKIN PANNA COTTA	10
ginger bread tuille	
crème anglais	
WARM BANANA BREAD PUDDING	10
butterscotch ice cream	
bourbon custard	
RUNDLE CHOCOLATE TRIO	15
white chocolate semi-freddo with course salted caramel sauce	
silky valhrona dark chocolate tart	
milk chocolate mousse cone	

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