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 2oz 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
add chicken or shrimp 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
carmelized onion marmalade / cambozola / fresh pears / micro greens

Rocky Mountain Pizza 19
locally smoked meats (proscuitto, 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 aïoli / 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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