## Cocktails 2oz — 16

### Ruhland Special
Weekly special cocktails, inspired by our Rundle Lounge Head Bartender, Joe Ruhland.

### White Pear Cosmo
Absolut Pear Vodka / Cointreau / Pear and White Cranberry Juice / Lime Juice

### Wild Rose Lemonade
Plymouth Gin / Alberta's Wild Rose Hip Syrup / House-made Lemonade

### Moscow Mule
Grey Goose Vodka / Puréed Ginger / Lime Juice / Soda

### Okanagan Harvest
Tequila / St. Germain Elderflower Liqueur / Peach Purée / Lime Juice / Mint / Sugar Rim

### The Canadian Maple
Canadian Club Whiskey / Maple Syrup / Angostura Bitters

### Pomegranate Caiprissima
Bacardi White Rum / Muddled Lime / Simple Syrup / Pomegranate Purée

### W.C. Van Horne
Remy VSOP / Crème de Cacao / Drambuie / Orange Zest

## Winter Warmers 1.5oz — 12

### Banana Split Hot Chocolate
Banana Liqueur / Crème de Cacao / Hot Chocolate

### Hot Apple Pie Cider
Appleton Rum / Peach Schnapps / Hot Apple Cider

### Cascade Hot Toddy
Brandy / Ginger Purée / Lemon Juice / Honey

### Rundle Rock
Kahlua / Amaretto / Grand Marnier / Coffee / Whipped Cream / Cinnamon Stick

### Fairmont Frost
White Crème de Menthe / White Crème de Cacao / Hot Chocolate
Whipped Cream / Chocolate Shavings

**18% gratuity will be added to parties of 8 or more**

## Single Malt Scotch

| Speyside | 2.5oz | 1.25oz |
|---|---|---|
| Glenfiddich - 12 Year | 15 | 10 |
| Cragganmore - 12 Year | 18 | 12 |
| Glenfiddich - 15 Year | 18 | 12 |
| Glenfiddich - 18 Year | 27 | 18 |
| **Lowland** | | |
| Glenkinchie - 12 Year | 23 | 15 |
| **Highland** | | |
| Glenmorangie - 10 Year | 18 | 12 |
| Dalmore - 12 Year | 19 | 13 |
| Oban - 14 Year | 22 | 15 |
| Dalmore - 15 Year | 24 | 16 |
| Dalmore Castle Leod - Vintage 1995 | 39 | 26 |
| Dalwhinnie - 15 Year | 18 | 12 |
| Glenlivet - 12 Year | 15 | 10 |
| Glendronach Batch 2 - Cask Strength | 24 | 16 |
| Glendronach Allardice - 18 Year | 28 | 19 |
| Glendronach Parliament - 21 Year | 31 | 21 |
| **Islay** | | |
| Lagavulin - 16 Year | 18 | 12 |
| **Skye** | | |
| Talisker - 10 Year | 18 | 12 |

## Blended Scotch

| | | |
|---|---|---|
| Chivas Regal | 18 | 9 |
| J&B Rare | 12 | 8 |
| Dewars | 12 | 8 |
| J.W. Red | 12 | 8 |
| J.W. Black | 18 | 9 |
| J.W Gold | 18 | 11 |
| J.W Blue | 55 | 35 |

## Mocktails

8

### Homemade Ginger Ale
Lemon Juice / Puréed Ginger / Soda

### Cranberry Cucumber Refresher
Muddled Cucumber / Orange and Cranberry Juices / Soda

### Pomegranate Lime Fresh
Lime Juice / Orange and Pomegranate Juices / Soda

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## Soups & Salads

**Composed Soup of the Day** 10

**French Onion Soup** 11
Oak Aged Sherry / Croutons / Gruyère Cheese Gratin

**Pacific Rim Seafood Chowder** 12
Mussels / Clams / Shrimp / Salmon / Scallops

**Bistro Salad** 12
Organic Greens / Grapes / Candied Walnuts / Chèvre Cheese / Dijon-Maple Vinaigrette
**Gluten Free**

**Caesar Salad** 14
Bacon / Crostini / Parmesan / Garlic Dressing

Add Chicken or Shrimp to Any of the Above Salads 10

**Coriander & Lemongrass Seared Tuna Salad** 20
Rare Ahi Tuna / Fennel-Napa Cabbage & Enoki Slaw / Chili Glazed Almonds
**Dash**

## Rundle Classics

**Sweet Chili Chicken** 17
Fresh Cucumber / Green Onions / Wontons

**House Smoked Salmon Rillette** 16
Horseradish Cream / Seed Toast / Citrus Caper Vinaigrette
**Dash**

**Rootbeer Glazed Beef Tenderloin Bites** 17
Sweet Potato Fries / Stone Mustard Aioli

**Salt Spring Island Mussels** 18
Tomato & White Wine Broth / Garlic Flatbread

**Banff Springs Lager Fish & Chips** 19
Smoked Paprika Tartar Sauce / Lemon / French Fries

**Pulled Pork Poutine** 17
Home-style Pan Gravy / Cheese Curds / French Fries

**Garbanzo Bean Fritter** 17
Hummus / Grilled Portobello / Scarlet Quinoa Salad
**Vegan**

**NY Steak & Frites** 25
Roasted Garlic - Lemon & Thyme Butter / Onion Rings

**Ocean Wise.** Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

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## Flatbreads

**Gluten Free Option Available**

### Margherita — 16
Fresh Tomato / Mozzarella / Basil

### Tandoori Chicken — 18
Mango Chutney / Red Onion / Cilantro / Yogurt

### Rocky Mountain — 19
Bacon / Smoked Venison Salumi / Caramelized Onions / Cave Aged Gruyère

## Rundle Sandwiches

*Choice of French Fries / Salad / Composed Soup / Pacific Rim Chowder / French Onion Poutine Additional 3*

### Clubhouse — 19
Turkey / Lettuce / Tomato / Bacon / Cheddar / Avocado Aioli / Ciabatta

### Rundle Burger — 19
Alberta Beef / Bacon / Red Onion / Garlic Aioli / 3 Year Aged Cheddar / Brioche Roll

### Flat Iron Steak Sandwich — 21
Garlic Aioli / Crispy Onion Rings / Butter Lettuce / Ciabatta

## Desserts

### Signature Chocolate Cake — 12
Whipped Cream / Raspberry Coulis

### Warm Apple Cinnamon Bread Pudding — 10
House Vanilla Ice Cream / Vanilla Sauce / Caramel

### Rundle Trio — 15
Salted Caramel / Valrhona Bittersweet Chocolate / Vanilla Sponge / Blood Orange Glaze

FAIRMONT LIFESTYLE CUISINE fresh and nutritionally balance ingredients contributing to optimal health & wellness.

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.

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## Champagne & Sparkling Wine

| | 5oz | Bottle |
|---|---|---|
| Nino Franco / Prosecco “Rustico” **- Veneto / Italy** | 14 | 68 |
| Domaine Ste.- Michelle **- Washington / USA** | 13 | 58 |
| Blue Mountain “Brut” **- British Columbia / Canada** | 19 | 96 |
| Piper Heidsieck “NV” **- Champagne / France** | 30 | 153 |
| Veuve Cliquot “NV” **- Champagne / France** | | 165 |
| Dom Pérignon, 2003 **- Champagne / France** | | 417 |

## White Wine

| | | |
|---|---|---|
| Woodbridge / Rosé **- California / USA** | 11 | 45 |
| Alpha Zeta / Pinot Grigio **- Veneto / Italy** | 12 | 51 |
| Sandhill / Pinot Gris **- British Columbia / Canada** | 14 | 60 |
| WhiteHaven / Sauvignon Blanc **- Marlborough / New Zealand** | 15 | 64 |
| Red Rooster / Gewürztraminer **- British Columbia / Canada** | 14 | 60 |
| Urban - Hof / Riesling **- Mosel / Germany** | 12 | 46 |
| J. Drouhin Macon Villages / Chardonnay **- Burgundy / France** | 14 | 59 |
| Wente / Chardonnay **- California / USA** | 16 | 67 |
| Burrowing Owl / Chardonnay **- British Columbia / Canada** | 21 | 89 |
| Château Montelena / Chardonnay **- California / USA** | | 148 |

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## Red Wine

| | 5oz | Bottle |
|---|---|---|
| King Estate “Acrobat” / Pinot Noir **- Oregon / USA** | 16 | 69 |
| Pascual Toso / Malbec **- Mendoza / Argentina** | 12 | 53 |
| Cedar Creek / Merlot **- British Columbia / Canada** | 15 | 65 |
| Adalia Valpolicella “Ripasso” / DOC **- Veneto / Italy** | 15 | 62 |
| Benziger / Cabernet Sauvignon **- California / USA** | 21 | 90 |
| Ram’s Leap / Shiraz **- Southeastern Australia** | 13 | 55 |
| Mt. Boucherie “Summit” / Meritage **- British Columbia / Canada** | 18 | 78 |
| Seghesio / Zinfandel **- Sonoma / USA** | 18 | 80 |
| Château Larose - Perganson / Cru Bourgeois **- Médoc / France** | 25 | 120 |
| Stags Leap “Artemis” / Cabernet Sauvignon**- California / USA** | | 157 |

## Dessert Wine

| | 2oz | Bottle |
|---|---|---|
| Pillitteri / Late Harvest Reisling **- Niagara / Canada** | 9 | 58 |
| Vineland / Vidal Ice Wine **- Niagara / Canada** | 18 | 77 |

## Port

| | 2oz |
|---|---|
| Fonseca LBV, Ruby | 9 |
| Taylor 10 Yr Tawny | 12 |
| Taylor 20 Yr Tawny | 14 |
| Taylor 30 Yr Tawny | 18 |
| Taylor 40 Yr Tawny | 24 |
| Taylor Flight (4x1oz) | 34 |

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