

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 125^{TH} Banff Caesar / 15

to celebrate the castle's 125th anniversary try our carefully designed caesar with a twist. clamato, horseradish, hp sauce, olive juice and muddled dill pickle * choice of vodka, gin or tequila

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

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

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

THE CANADIAN MAPLE

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

RUNDLE ROCK

Kahlua, Amaretto, Grand Marnier, Coffee, Whipped Cream & Cinnamon Stick

BSH BLUEBERRY TEA

Grand Marnier, Amaretto, Earl Grey Tea, Orange Slice & Cinnamon Stick

FAIRMONT FROST

White Crème de Menthe, White Crème de Cacao, Hot Chocolate, Whipped Cream & Chocolate Shavings

B - 52

Bailey's, Grand Marnier, Kahlua, Coffee, Whipped Cream

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.



	BANFF SPRINGS
Soups & Salads	
SOUP OF THE DAY our daily creation made in house	10
FRENCH ONION SOUP baked with gruyère & emmental cheese	11
COAST TO COAST SEAFOOD CHOWDER mussels / clams / shrimp / salmon / scallops / halibut / potato cream soup	11
BISTRO SALAD organic greens / red flamed grapes / candied walnuts / blue cheese maple balsamic dressing	12
C A E S A R S A L A D lemon / sundried tomatoes / double smoked valbella bacon / parmigiano multi-grain croutons / home made caesar dressing	14
add chicken or shrimp	8
MISHKAKI INSPIRED MARINATED STEAK SALA ginger and garlic infused flat iron / organic greens, arugula and onion salad cumin vinaigrette / dill yogurt / curry oil / crostini	D 19
STARTERS	
SWEET CHILI CHICKEN breaded and fried chicken bites / crispy won tons / fresh cucumber / green onions	15
SMOKED SALMON TARTAR smoked salmon / red onions / micro greens / dill crème fraîche crispy capers / hardboiled egg / homemade crackers	15
RUNDLE SIGNATURE NACHO'S locally smoked meats / red onions / white cheddar / mozzarella / green onions goat cheese sour cream / sundried tomato salsa	21
CRISPY ALBERTA BEEF TENDERLOIN BITES root beer glazed beef tenderloin tips / sweet potato crisps / remoulade	16
ALBERTA BEEF SHORT RIB POUTINE fries / cheese curds / beef short rib / gravy	17
FLAT BREADS	
MARGHERITA PIZZA tomato / mozzarella / fresh italian basil	16
DUCK CONFIT carmelized onion marmalade / cambozola / fresh pears / micro greens	19
ROCKY MOUNTAIN PIZZA locally smoked meats (proscuitto, Valbella double smoked bacon, venison salami) red onions / spinach / grizzly gouda cheese / mozzarella	19

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 fontina and boursin cream sauce / cavatappi pasta wild mushrooms / truffle / garlic bread	21
FISH & CHIPS tempura battered perch / smoked paprika tartar sauce / lemon french fries	18
STEAK & FRITES grilled 8 oz rib eye steak / café de paris butter / onion rings / grilled brioche french fries	23
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 grilled marinated portobello mushrooms / roasted red peppers caramelized onion marmelade / brie cheese / arugula grilled brioche bread	15
GRILLED TUNA FOCACCIA seared medium rare / cherry tomatoes / taggiasche olives / capers red onions /lemon zest / rocket / sundried tomato & artichoke tapenade	19
TURKEY CLUB turkey breast / tomatoes / bacon / red onions / cheddar cheese mixed greens / avocado pimento mayonnaise / ciabatta bread	18
PRIME RIB BURGER alberta beef / Valbella country bacon / monterey jack cheese sautéed mushrooms / rocket / garlic aïoli / onion bun	18
DESSERT	
DECADENT CHOCOLATE CAKE classic chocolate cake whipped cream raspberry	10
PUMPKIN PANNA COTTA ginger bread tuille crème anglais	10
WARM BANANA BREAD PUDDING butterscotch ice cream bourbon custard	10
RUNDLE CHOCOLATE TRIO white chocolate semi-freddo with course salted caramel sauce silky valhrona dark chocolate tart milk chocolate mouses cone	15

milk chocolate mousse cone

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CHAMPAGNE & SPARKLING WINE		
	5 o z	Воттье
Nino Franco / Prosecco "Rustico" - Veneto / Italy	14	68
Domaine SteMichelle - Washington / USA	13	58
Blue Mountain "Brut" - British Columbia / Canada	19	96
Piper Heidsieck "MV" - Champagne / France	30	153
Veuve Cliquot "MV" - Champagne / France		165
Dom Pérignon, 2003 - Champagne / France		417
WHITE WINE		
Alpha Zeta / Pinot Grigio - Veneto / Italy	12	51
Gray Monk / 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
Woodbridge / Rosé - California / USA	11	45
RED WINE		
King Estate "Acrobat" / Pinot Noir - Oregon / USA	16	69
Ironstone / Merlot - California / USA	12	53
Cedar Creek / Merlot - British Columbia / Canada	15	65
Inniskillin Reserve / Cabernet Sauvignon - British Columbia / Canada	15	62
Benziger / Cabernet Sauvignon - California / USA	21	90
Don David / Malbec - Cafayate Valley / Argentina	13	57
Rams Leep / Shiraz - Southeastern Australia	13	55
Mt. Boucherie "Summit" / Bordeaux - British Columbia / Canada	18	78
Stags Leap "Artemis" / Bordeaux - California / USA		157
DESSERT WINE	2 o z	Воттье
Pillitteri / Late Harvest Reisling - Niagara / Canada	9	58
Vineland / Vidal Ice Wine - Niagara / Canada	18	77