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
the latest creation from our team of mixologists using the latest techniques and trends in cocktails today.

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.

The Ramble
a play on the classic Bramble using locally sourced Rhubarb with Tanquery gin to create a refreshing and invigorating drink.

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.

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.

The Summit Sling
the perfect pairing to a rundle mountain sunset. featuring bacardi amber rum, hand pressed orange juice, a hint of citrus and finished with a splash of cherry brandy.

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

Espresso Pop
combining fresh espresso with vodka, Kahlua and baileys this offers the perfect drink to raise your spirits

Pumpkin Pie
a sumptuous cocktail inspired by homemade pumpkin pie with a hint of ginger, butterscotch schnapps, Goldschlarger and Baileys finished with nutmeg and cinnamon

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.

Starters

Soup of the Day 10
our daily creation made in house

French Onion Soup 11
baked with gruyère & swiss cheese

Coast to Coast Seafood Chowder 11
mussels / clams / shrimp / salmon / scallops / halibut / potato cream soup

Bistro Salad 12
mixed organic greens / red flamed grapes / candied walnuts / blue cheese / maple balsamic dressing

Caesar Salad 14
sundried tomatoes / taggiasche olives / grilled lemon / valbella double smoked bacon / parmigianino
focaccia croutons / roasted garlic / home made caesar dressing
Add Chicken or Shrimp 8

Smoked Duck Breast With Mache Greens
orange segments, Fairwinds Farm goat cheese, toasted almonds & maple vinaigrette 15

Braised Bison Short Rib hash 18
yukon gold potato / grainy mustard cream ragout / braised short ribs / white cheddar / gruyère cheese
sweet potato frities / veal glaze

To Share

Skillet Raclette & Charcuterie 20
locally smoked & cured meats / warm raclette cheese skillet
olives / pickles / crostini

Chicken Wings 14
dozen breaded and fried chicken wings
Sauces: BBQ, Mild, Hot or Salt & Pepper

Crispy alberta Beef tenderloin Bites 15
beef tenderloin tips / marinated in buttermilk / sweet chili glaze / garlic and ginger aioli

Smoked Salmon on Grilled Naan Bread 15
seasoned grilled naan bread / smoked salmon / red onions / dill crème cheese
capers / arugula salad

Margherita pizza 16
tomato / fresh mozzarella & fresh basil

Rocky Mountain pizza 18
locally smoked meats / red onion marmalade / grizzly gouda cheese / mozzarella / arugula

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

served with your choice of french fries / salad / soup

Portobello Mushroom Panini 15
grilled marinated portobello mushroom / roasted red peppers / fresh mozzarella
red onions / arugula / basil / pesto aioli / roasted tomato vinaigrette / ciabatta bread

Grilled Tuna foccacia 18
cherry tomatoes / taggiasche olives / capers / red onions / goat cheese / lemon zest
anchovy with our tomato & artichoke tapenade on foccacia bread / arugula greens & red wine vinaigrette

Roast Turkey Club 18
roasted turkey breast / beefsteak tomatoes / valbella double smoked bacon / red onions
cheddar cheese / mixed greens / ciabatta bread / avocado ranch mayonnaise

Valbella Burger 18
smoked gouda cheese / canadian back bacon / sauteed mushrooms / arugula / onion marmalade
garlic aioli / basil pesto aioli / roasted tomato vinaigrette & ciabatta bread

Chorizo mac-n-cheese 20
chorizo sausage, cavatappi pasta / roasted red peppers / fresh italian parsley
smoked paprika cream sauce panko bread crumbs / manchengo cheese gratin

Steak & Frites 23
grilled 8 oz rib eye steak / café de paris butter / grilled rosemary bread

Dessert

Lemon Curd white Chocolate Truffle Tart 10
raspberry sorbet

Crème brûlée Trilogy 10
white chocolate grand marnier
steeped chai tea
maple

Rundle Signature Dessert Trio 15
vanilla semi-freddo with caramel salted nuts
dark chocolate & praline mousse cone
apple & fig tart

Demi desserts 6

Berry Swirl
Lemon Curd
Maple Creme Brûée
Warm Chocolate Banana Bread Pudding

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Lifestyle Cuisine *Plus* +

Nutritious meals designed around select dietary needs and diet-dependent requirements.Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.

Romanesco Vegetable Tartar (raw) 194 Kcal — 15
red quinoa / date puree / curry oil

Miso Soup (macrobiotic) 90 Kcal — 10
savoy cabbage / seaweed / tofu / shiitake mushrooms in miso broth

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Asian Salad Wrap (raw) 210 Kcal — 15
carrots / peppers / enoki mushrooms / soya sesame dressing

Vegetable & Coconut Curry (vegan) 1007 Kcal — 25
zucchini / chickpeas / peppers / tomatoes / eggplant / peas / jasmine rice / papadom

Roasted Chicken Breast (diabetes) 1030 Kcal — 32
five-bean & tomato cassoulet / vegetable medley

Salmon Bouillabaisse (dash) 558 Kcal — 29
clams / mussels / seasonal vegetables / navy beans / saffron broth

Pan Seared Sable Fish & Asian Broth (macrobiotic) 810 Kcal — 32
baby bok choy / vegetable julienne / samphire / seaweed spaghetti / pickled radish salad

Grilled Lamb Chops (gluten free) 718 Kcal — 37
soft corn polenta / vegetable medley / rosemary lamb jus

Poached Pear & Raspberry Sorbet (dash) 920 Kcal — 8

Vanilla Panna Cotta (diabetic) 212 Kcal — 8

Flourless chocolate Cake (gluten free) 1235 Kcal — 8
white chocolate ice cream / raspberry coulis

Champagne & Sparkling Wine

	5oz	Bottle
Veuve de Vernay / Sparkling Brut **- Loire / France**	10	47
Nino Franco / Prosecco “Rustico” **- Veneto / Italy**	12	55
Moët & Chandon Brut **- Champagne / France**	26	155
Piper-Heidsieck **- Champagne / France**	29	170
Dom Perignon, 2002 **- Champagne / France**	80	450

White Wine

Clos du Val / Chardonnay (375 ml) **- Carneros, USA**		40
Woodbridge / White Zinfandel **- California / USA**	9	40
Henry Lagarde / Viognier **- Mendoza / Argentina**	11	50
Sileni / Sauvignon Blanc **- Hawkes Bay / New Zealand**	11	50
Inniskillin / Chenin Blanc **- Okanagan / Canada**	11	50
Alpha Zeta / Pinot Grigio **- Veneto / Italy**	11	50
Urban / Riesling **- Mosel / Germany**	11	50
Luigi Bosca / Chardonnay (organic) **- Mendoza / Argentina**	12	57
K. Jackson Vintners Reserve Chardonnay **- California / USA**	15	67

Red Wine

Wolfblass / Shiraz (375 ml) **- Barossa Valley / Australia**		27
Prospect “Haynes” / Mer/Cab (375 ml) **- Okanagan / Canada**		29
Clos du Val / Cabernet (375ml)**- Napa Valley / USA**		50
Verga Montepulciano d’Abruzzo **- Abruzzo / Italy**	10	45
Cline / Zinfandel **- Sonoma / USA**	11	50
Henry Lagarde Malbec **- Mendoza / Argentina**	11	50
Nugan Estates “Vision” / Shiraz **- South East Australia**	12	54
Concannon / Pinot Noir **- Central Coast / USA**	12	57
Luigi Bosca / Malbec (Organic) **- Mendoza / Argentina**	12	57
Cedar Creek / Cab. Merlot **-Okanagan / Canada**	12	59
Mission Hill / Fairmont Merlot **- Okanagan / Canada**	13	61
K. Jackson / Cabernet Sauvignon **- California / USA**	15	69
Mt. Boucherie “Summit Reserve” / Meritage **- Okanagan / Canada**	16	75

Dessert Wine

Pillitteri / Late Harvest Reisling **- Niagara / Canada**	9	58