Zoe's

Hours of Operation

Monday to Thursday: 2:00 p.m. to Midnight
Friday: 2:00 p.m. to 1:00 a.m.
Saturday: 12:00 to 1:00 a.m.
Sunday: 12:00 to Midnight

Afternoon Tea:
Monday to Friday from 2:00 p.m. to 5:00 p.m.
Saturday & Sunday from 12:00 to 5:00 p.m.

Live entertainment:
Friday: 8:00 p.m. to Midnight
Saturday: 5:00 p.m. to 7:00 p.m. & 9:00 p.m. to Midnight

Fairmont
CHÂTEAU LAURIER

LOCAL CHEESE AND CHARCUTERIE

Select any **3 for $ 18 or 5 for $ 30**
Served with Bread & Crackers

CHEESE

Tomme de Joyeux, Firm, Washed Rind, Goat, Qc
Cendrillon, Ash Goat, Qc
Nevis, Semi Hard, Washed Rind, Cow, On
Celtic Blue Reserve, Semi Firm Blue, Natural Rind, Cow, On
Riopelle de l'Isle, Soft, Bloomy Rind, Cow, Qc
Château Ricotta, House made, Cow
Lancaster, Firmed Gouda, Cow, On

CHARCUTERIE

Salmon Rillette, Housemade
Chorizo, Seed to Sausage, Ont
Brasola, Niagara Foods, Ont
Genoa Salami, Seed to Sausage, Ont
Duck Prosciutto, Seed to Sausage, Ont
Pastrami, Seed to Sausage, Ont
Prosciutto, Pork, Niagara Foods, Ont
Duck Rillette, Housemade

CHEF'S CONDIMENT SELECTION

Bread & Butter, Pickles, Honey,
Strawberry Balsamic Relish, Fig Chutney
Tomato Bacon Jam, Dried Berries, Candied Pistachios,
Almonds, Olives

PORT FLIGHT

Sandeman Ruby | Sandeman LBV | Sandeman VAU Vintage 2000

~ 19 ~

Fairmont Lifestyle Cuisine
As part of Fairmont's commitment to environnemental stewardship,
this menu contains locally sourced, organic, or suitainable items wherever possible.
All cuisine is prepared without artificial trans fat.

SNACKS & SMALL PLATES

SLIDERS
Select any 3 for $15 or 5 for $25

ELK
blue cheese, pickled red onions

BEEF
cheddar, double smoked bacon, house ketchup

LAMB
tomato jam & feta

SALMON
smoked, lemon sour cream spread, arugula

LOBSTER & SHRIMP
curry, cucumber, iceberg lettuce

FRENCH ONION SOUP
gruyère, croûtons, caramelized onions, sherry wine, beef stock
~ 11 ~

CORN AND BACON FRITTER
chipotle aioli, pickled onion
~ 12 ~

KOREAN RIBS
infused with pear, sesame and soy
~ 14 ~

CRAB CAKES
lemon garlic aioli
~ 16 ~

SPINACH AND CRAB DIP
naan bread and baguette
~ 15 ~

CHICKEN WINGS
sweet chili or hot sauce
~ 18 ~

BEEF MEATBALLS
house arrabiata tomato sauce
~ 14 ~

TACOS
COD FISH OR **PULLED PORK**
pickled radish, shredded iceberg, chimichurri, queso fresco
~ 14 ~

POUTINE
fresh cut fries, st. albert curds, house gravy **$15**
Add any Topping **$5**
braised short rib pulled pork duck confit

LARGE PLATES

LOBSTER COBB
GLUTEN FREE
lobster salad, grilled corn, crisp bacon, hard boiled egg, avocado, tomato, ermite blue cheese, dijon dill dressing
~ 28 ~

SALMON NIÇOISE
GLUTEN FREE
fingerling potatoes, tomatoes, kalamata olives, green beans, red onion, hard boiled egg, balsamic dressing
~ 19 ~

FETTUCINI PUTTANESCA
VEGETARIAN
white wine, basil, capers, niçoise olives fresh tomato
~ 24 ~
or add prawns for ***$8***

SAUTÉED MUSSELS
saffron red pepper rouille, toasted baguette, chorizo, lager broth
~ 19 ~

STEAK & FRIES
8oz Aged Beef Strip loin, French Fries, Ermite Blue Cheese Butter
~ 38 ~

CHÂTEAU BURGER
6oz all beef patty, pulled short rib, brie cheese, lettuce, tomato, pickle, chateau sauce, beer battered onion rings
~ 20 ~

TURKEY CLUB
brined shredded turkey breast, crisp bacon, iceberg lettuce, ripe tomato, cheddar, château sauce
~ 20 ~

COD & CHIPS
beer battered, house chips, tartar
~ 22 ~

BUTTER CHICKEN
basmati rice, mixed pickles, cilantro mint chutney, fresh naan bread
~ 24 ~

SWEETS

FLOURLESS CHOCOLATE ESPRESSO CAKE
raspberry sorbet, baked meringue
~ 10 ~

BROWN BUTTER APPLE GÂTEAU
rum raisin ice cream
~ 10 ~

CHOCOLATE & HAZELNUT BAR
crunchy, candied orange mousse
~ 10 ~

CLARMELL FARMS GOAT CHEESE & BLUEBERRY CHEESE CAKE
blueberry, taragon compote
~10 ~

WHITE CHOCOLATE AND RASPBERRY CRÈME BRÛLÉE
fresh berries
~ 10 ~

HOUSE SPUN SEASONAL SORBETS GLUTEN FREE
dark chocolate dipped strawberry, fresh berries
~ 10 ~

LEMON MERINGUE TART
blueberry mousse tower
~ 10 ~

DAILY HOMEMADE ICE CREAM
~ 10 ~

Classic Martinis (2oz)

The Classic Dry Martini is without a doubt the most famous of all cocktails, invented in 1912 by Signor Martini di Armadi Taggia, bartender at the former Knickerbocker Hotel in New York City.

Shaken versus stirred is one of the great debates surrounding the rite of martini preparation; each martini drinker will have to decide for themselves!

Poured tableside for your lounging enjoyment!

Dry Gin Martini (Classic)	12
2oz Beefeater, Tanqueray, Ungava	
1/8 oz Lillet Vermouth	
Premium Gin:	
Tanqueray Ten, Bombay Sapphire, Hendrick's, No. 3 Gin	15
Dry Vodka Martini (Modern)	12
2oz Finlandia Vodka, Russan Standard, Sobieski Vodka	
1/8 oz Lillet Vermouth	
Premium Vodka:	
Grey Goose, Belvedere, Ketel One, Chopin	15

Make it a 3oz Martini….add $4

Beer

Draught

Coors Light	Lager	8
Mill Street Tank House	Ale	8.5
Beau's	Lager / Ale	9
Krombacher	Pils	11
Krombacher Dark	Dark	11

Bottled

Domestic Brewed		
Coors Light	Lager	6.5
Labatt Blue	Lager	6.5
Molson Canadian	Lager	6.5
Bud Light	Lager	6.5
Sleeman's Honey Brown	Ale	6.5
Keith's	IPA	6.5
Ricard's Red	Ale	6.5
Craft and Micro Brewed		
Waterloo Dark	Ale	6.5
Muskoka Mad Tom	IPA	6.5
St-Ambroise	Stout	6.5
Mill Street Organic	Lager	7
Blanche de Chambly	White Ale	7
Imported Labels		
Corona, Mexico	Lager	8
Heineken, Netherlands	Lager	8
Stella, Belgium	Lager	8
Krombacher, Germany	Pils	8
Boddington's, England (440ml Can)	Ale	9.5
Guinness, Ireland (440ml Can)	Stout	9.5

Ciders and Coolers

Coors Light IcedT	6
Strongbow Cider	8
Smirnoff Ice	8
William Organic Cider (500ml Can)	8
Magners Pear Cider (500ml Can)	9

Zoé's All Time Favorites

Red Velvet 14
Belvedere Intense, Crème de Cassis and Cranberry Juice

La Paloma 11
Mexico's favorite refresher. 1800 silver tequila, grapefruit
Monin agave nectar topped with soda water

Vesper 12
James Bond's classic martini from Casino Royale. Tanqueray gin stirred with Finlandia vodka and Lillet

St-Germain **Glass** 14 **Carafe** 18
Superbly Refreshing Blend of Prosecco, St-Germain Liqueur and Club Soda

Château Sparkling Cosmo 18
A wonderful mix of Grey Goose Orange, Cointreau
White cranberry juice topped with Prosecco

Hungarian Manhattan 20
Hennessy VS Cognac is luxuriously blended with Woodford Reserve bourbon, Unicum and Grand Marnier
Spritzed with a flamed orange twist

Lemon Basil Splash - *Non-alcoholic* 9
Fresh Lemon Juice and House-made Sugar Syrup shaken with Strawberries and Fresh Basil Soda Bubbles

Herb Fresco – *Non-alcoholic* 9
Pineapple Juice and Ginger Ale shaken with Fresh Rosemary and Mint.

Cucumber Elderflower Fresca – *Non-alcoholic* 9
Fresh Cucumber and Lemonde, Elderflower Syrup and Bubbly Water make for a Cooling Refresher

Marguarita – *Non alcoholic* 9
Fresh lime and Orange Juices with a Touch of Sweetness and Soda Water Bubbles.

Apéritif

	2oz
Cinzano Red	6
Dubonnet Rouge	6
Pimm's #1	6
Pernod	7
Harvey's Bristol Cream Sherry	7
Dry Sack Sherry	7
Campari	8
Aperol	8
Lillet Blanc	9

Gin

	1oz
Beefeater	8
Tanqueray	8
Ungava	8
Hendrick's	11
Bombay Sapphire	11
Tanqueray #10	11
#3 Gin	11

Vodka

	1oz
Finlandia	8
Sobieski	8
Chopin Vodka	10
Ketel One	10
Belvedere Vodka	11
Grey Goose Orange	11
Grey Goose	11
Belvedere Intense Vodka	12
Ultimat	18

Rum

	1oz
Bacardi White	7
Gosling Black Seal, Bermuda	7
Appleton's	8
Lemon Hart	8
Bacardi Oakheart	8
Bacardi 8	9
Mount Gay Amber Rum	9
Mount Gay Silver Rum	9
Havana Club Dry 7 Year Old Rum	9

Cognac

	1oz
Hennessy VS	10
Hennessy Black	12
Courvoisier VSOP	15
Hennessy VSOP	15
Rémy Martin VSOP	15
Hennessy X.O.	28
Rémy Martin X.O.	28

Whiskey

	1oz
Irish	
Jamesons	7
Bush Mills Black Bush	8
Red Brest	10
Bourbon	
	1oz
Jack Daniels	8
Knob Creek Bourbon	9
Woodford Distiller Reserve	9
Maker's Mark	9
Gentleman Jack	9

Canadian

	1oz
Canadian Club	8
Canadian Club Dock 57	8
Crown Royal	10
Collingwood, Ontario	10
Canadian Club Cherry Cask	10
Glen Breton Single Malt	15
Crown Royal Extra Rare	35

Blended Scotch

	1oz
Dewars White Label	8
Johnny Walker Red	8
Chivas Regal	9
Johnny Walker Black	10
Cutty Sark 25	25
Johnny Walker Blue	42

Scotch Single Malt

	1oz
Glenlivet 12	11
Glenfiddich 12	11
Auchentoshan	11
Glenmorangie	12
Highland Park	12
Glenrothes Select Reserve Single Malt	12
Macallan Gold	12
Cragganmore	14
Glenmorangie The Quinta Ruban 12	14
Glenmorangie La Santa 12	14
Laphroaig	15
Macallan 10	15
Glenmorangie Nectar D'or	15
Balvenie 12	16
Talisker 10	16
Glenrothes Single Speyside Malt 1995	16
Dalwhinnie 15	18
Ardberg 10	18
Macallan Amber	18
Lagavulin 16	20
Macallan 12	18
Oban 14	20
Glenfiddich 18	20
Glenlivet 18	20
Highland Park 18	27
Macallan Sienna	32
Laphroaig 18	33
Ardbeg Uigeadail	35
Ardbeg Corryvreckan	39
Macallan 18	40
Macallan Ruby	55
Highland Park 25	60

Tequila

	1oz
1800 Silver Tequila	10
Patron Silver Anejo	14
Patron Anejo	18
Patron Resposado	126

Port Wine

	2oz
Graham LVB	8
Sandeman Ruby	8
Sandeman LBV	8
Taylor Fladgate LBV	8
Sandeman VAU Vintage 2000	10
Taylor 10 years	14
Taylor 20 years	22

After Dinner Drinks

	1oz
Unicum	6
Amaretto	6
Kahlua	6
Lychee Liqueur	6
Melon Liquor	6
Sambuca Black Ramazotti	6
Sambuca Ramazotti	6
Tia Maria	6
Sour Puss Apple	6
Sour Puss Raspberry	6
Stock 84 Brandy	6
St. Remy à la Crème	6
Blue Curaçao	6.5
Peach Schnapps	6.5
Peppermint Schnapps	6.5
Southern Comfort	6.5
Bailey's	6.5
Irish Mist	6.5
Cointreau	6.5
Drambuie	7
Frangelico	7
Galliano	7
Grappa Sandro Botega Club	7
Grappa Stradivarius Fine	7
Jagermeister	7.5
B&B	7.5
Bénédictine	7.5
Chambord Royal	7.5
Goldschlager	8
Armagnac Janneau	8
Fernet Branca	8
Grand Marnier	9
Calvados Boulard	9
Patron Café XO	10
Navan	12
Grand Marnier 100	18
Grand Marnier 150	35

Mineral Water

Perrier	330 ml	3.5
San Pellegrino	250 ml	3.5
Badoit Sparkling	330 ml	5
Evian	330 ml	5
Evian	750 ml	8
Perrier	750 ml	8
San Pellegrino	750 ml	8
Badoit Sparkling	750 ml	8

Energy Drink

Red Bull Regular	250 ml	7
Red Bull Sugar Free	250 ml	7
Red Bull Cranberry	250 ml	7
Red Bull Blueberry	250 ml	7
Red Bull Lime	250 ml	7

Soft Drink

Coca Cola	4
Diet Coke	4
Ginger Ale	4
Nestea	4
Sprite	4
Cranberry Juice	4
Orange Juice	4
Pineapple Juice	4
Minute Maid Lemonade	4
Canada Dry Tonic	4
Heinz Tomato Juice	4
Mott's Clamato Juice	4

Coffee and Tea

Espresso	4
Pot of Coffee	6
Double Espresso	6
Cappuccino	6
Café Latte	6
Pot of Hot Chocolate	7
Filter Tea	6
Loose Tea	8

Specialty Coffees

B-52 11
Kahlua / Bailey's / Grand Marnier / Coffee / Cream

Mexican 11
Tequila / Coffee/ Cream

Brazilian 11
Brandy / Cointreau/ Coffee / Cream

Irish 11
Irish Whisky / Irish Mist / Coffee / Cream

Spanish 11
Brandy / Kahlua / Coffee / Cream

Calypso 11
Tia Maria/ Coffee/ Cream

French 11
Grand Marnier / Coffee / Cream

Italian 11
Amaretto / Coffee / Cream

Montecristo 11
Grand Marnier / Kahlua / Coffee / Cream

Specialty Tea

Blueberry Tea 10

Grand Marnier / Amaretto / Tea

Apple Spiced Tea ❄ 12

Calvados / Goldschlager /
Montebello Apple Spiced Tea / Cinnamon Stick

Specialty Hot Chocolate

Coco-Mint Express ❄ 12

Godiva White Chocolate Liqueur /
Crème de Menthe / Hot Cocoa / Whipped Cream

AFTERNOON TEA

Have you ever tried Fairmont Château Laurier's
famous Afternoon tea?

Our team of pastry chefs
has created a warm and satisfying tea experience,
rivaling those found in the best tea houses in England.

Monday to Friday 2:00 p.m. to 5:30 p.m.
Saturday and Sunday 12:00 p.m. to 5:00 p.m.

Wine List

White Wine

	Glass	Bottle
Santa Carolina, Chardonnay, Chile (Half Bottle)		19
Miraval Rosé, Côte de Provence, France	16	70
Disznókő Dry Furmint, Tokaj, Hungary	12	48
Pasqua, Pinot Grigio, Veneto, Italy	12	48
Earth and Sky Riesling, VQA, Niagara-on-the-lake	12	48
Trius, Chardonnay, VQA, Niagara Peninsula	12	48
Framingham, Sauvignon Blanc, Marlborough, New Zealand	15	60
Raymond, Chardonnay, North Coast, California	16	64
Breggo, Chardonnay, Anderson Valley, California 2012		120
Cliff Lede, Sauvignon Blanc, Napa Valley, California 2012		110
Cakebread, Sauvignon Blanc, California 2011		140

Red Wine

	Glass	Bottle
Santa Carolina, Cabernet Sauvignon, Chile (Half Bottle)		19
Trius, Cabernet Sauvignon, VQA, Niagara Region	12	48
Dalvina, Tiver Merlot, Macedonia	13	52
Terrazas De Los Andes, Malbec Reserva, Mendoza, Argentina	15	60
J&J Wine Co 'Egri' Kekfrankos, Eger, Hungary	15	60
Fairveley Pinot Noir, Bourgogne, France	16	64
Raymond, Cabernet Sauvignon, North Coast, California	16	64
Thomas Barton, Bordeaux, France	16	64
Breggo, Pinot Noir, Anderson Valley, California 2011		155
Sequoia Grove, Cabernet Sauvignon, Napa Valley, California 2009		165
Cakebread, Merlot, Napa Valley, California 2009		195
Cakebread, Zinfandel, California 2010		152
Cliff Lede, Cabernet Sauvignon, Napa Valley, Stags Leap District, California 2010		235

Sparkling Wines & Champagne

	Glass	Bottle
Valsecco, Prosecco, Italy	11	55
Poema, Cava, Spain	12	60
Peller Estate, Ice Cuvée Rosé, Niagara	16	80
Moët & Chandon, Brut Impérial, Epernay	27	185
Moët & Chandon, Nectar Impérial, Epernay		205
Moët & Chandon, Rosé Impérial, Epernay		225
2002 Dom Perignon, Luminous		475
2002 Louis Roederer, Cristal, Reims		500

Dessert Wine

	Glass (2oz)	Bottle
Neige Apple, Ice Cider 375 ml	16	90
Inniskillin, Vidal Ice Wine, Niagara Region 200ml	12	60
Château du Suduiraut, Sauternes 375ml	17	98

Zoe's

Scotch

FLIGHTS

25 FOR 25
Cutty Sark
25

GLENMORANGIE
Glenmorangie Single Malt 10
Glenmorangie La Santa 12
Glenmorangie The Quinta Ruban 12
Glenmorangie Nectar d'Or 12
Flight 3/4 oz each
30

DIPLOMACY
Redbreast (Irish)
Glen Breton (Single Malt) Canadian
Maker's Mark Kentucky Bourbon (Bourbon)
Glenmorangie (Scotch)
Flight 3/4 oz each
24

ALL AROUND SCOTLAND
Auchentoshan (Lowland)
Glenmorangie (Highland)
Ardbeg 10 (Islay)
Talisker 10 (Skye)
Glenrothes Single Speyside Malt 1995 (Speyside)
Flight 1/2 oz each
26

ARDBEG
Ardbeg Uigeadail
Ardbeg Corryvreckan
Ardberg 10
Ardberg Alligator
Flight 1/2 oz each
55

Modern Classics

As featured on our «Modern Classics» brochure

Bay Area Daisy 19
Like a sweet kiss from Californian sun
Patron Reposado, Rémy Martin VSOP, Cointreau, Fresh Lime Juice, Honey

Chinese Five Spice Fizz 19
Features the exotic Chinese five-spices and unique flavors from Asia
Fresh Ginger, Rémy Martin VSOP, Fresh Lemon Juice, Chinese Five-Spice Blend

The Green Park 15
Dynamic India was the inspiration behind this delicious cocktail
Fresh Basil, Bombay Sapphire Gin, Fresh Lemon Juice, Dash of Bitters

Zimbali Trophy 14
Evoking the thoughts of South Africa's spectacular Dolphin Coast
Ketel One Vodka, Dry Sauvignon Blanc, Orange Rosemary Syrup

Célibataire 15
If «célibataire» is French for single, then this sexy cocktail is quite a catch
Cointreau, Bourbon, Aperol, Fresh Lime Juice, Grapefruit Juice, Ginger Beer

Acapulco Margarita 19
Building on the fine invention of Mexican Bartender Don Carlos Orozco, we present you the Acapulco Margarita
Fresh Mint & Basil, Patron Silver Tequila, Cointreau, Fresh Lime Juice, Agave Syrup, Soda Water

Cranberry Cucumber Mijito
These fresh ingredients make it a cocktail that redefines "cool" 15
Fresh Cranberries, Cucumber, Mint, Mount Gay Silver Rum, Fresh Lime Juice, Cranberry Juice, Soda Water

Sunset Splash 19
Add a splash of splendor yo your evening!
Mount Gay Silver Rum, Fresh Lemon Juice, Peach Purée, Piper-Heidsieck Champagne, Campari

Triple Pepper Caesar 16
This variation of the "Bloody Mary" features an array of spices
Ketel One Vodka, Triple Pepper Mix, Clamato Juice,
Fresh Lime Juice, Celery Salt

Johnny Walker Blue Label 42
The world's finest blended Scotch whiskey is aged for 25 years for a rich, smooth Flavor, exclusively Blue Label
Enjoy this one neat and savor it slowly

Royal Boulevardier 16
Experience a taste of the most fashionable Parisian bars
Johnny Walker Black Label, Red Vermouth, Aperol, Real Maple Syrup

Desert Springs (non-alcoholic) 18
A true Fairmont experience, this non-alcoholic drink will rejuvenate you
Clementine, Cucumber, Mint, Fresh Lime Juice, Honey, Soda Water

Kiwi Sapphire Tonic 15
The old favorite from British colonial India stakes its claim to a delicious future
Kiwi, Bombay Sapphire Gin, Fresh Lime Juice, Agave Nectar,
Pineapple Juice, Tonic Water

Piper-Heidsieck 29
Since 1785, this Champagne has been synonymous with some of the world's greatest personalities
Structured an ample, Piper-Heidsieck Brut NV delivers notes of fresh fruit and subtle aromas of citrus