

Joie's

Hours of Operation

Monday to Thursday from 2:00 p.m. to Midnight
Friday from 2:00 p.m. to 1:00 a.m.
Saturday from 12:00 to 1:00 a.m.
Sunday from 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 from 8:00 p.m. to Midnight
Saturday from 5:00 p.m. to 7:00 p.m.
& from 9:00 p.m. to Midnight

Fairmont
CHÂTEAU LAURIER

LOCAL CHEESE AND CHARCUTERIE

Select any 3 for \$20 or 5 for \$32

CHEESE

Tomme Monsieur Seguin Semi Firm, Washed Rind, Goat, Qc

Cendrillon Ash Goat, Qc

Torched Cheddar Marinated in Heavenly Honey Cow, On

Celtic Blue Reserve Semi Firm Blue, Natural Rind, Cow, On

Riopelle de l'Isle Soft, Bloomy Rind, Cow, Qc

Château Ricotta Cow, Housemade

Lancaster Firmed Gouda, Cow, On

CHARCUTERIE

Beet and Vodka Salmon Gravlax Housemade

Steelhead Trout Pastrami Housemade

Chorizo Seed to Sausage, Ont

Brasola Niagara Foods, Ont

Genoa Salami Seed to Sausage, Ont

Duck Prosciutto Seed to Sausage, Ont

Soppressata Seed to Sausage, Ont

Longza Pork, Niagara Foods, Ont

Served with Bread, Crackers & paired with Chef's Condiment Selection

Housemade Pickles, Honey, Strawberry Balsamic Relish

Fig Chutney, Dried Berries, Candied Pistachios, Almonds, Olives

APPETIZERS

Classic Deviled Eggs 10

Smoked Paprika, Gherkin

Marinated Olives 6

Kettle Chips 12

Malt Vinegar, Fleur de Sel, House made Buttermilk Dip

Elk Carpaccio 16

Sweet Pickled Zucchini, Arugula, Fresh Baguette

Cod & Chip 12

Battered Cod on House Kettle Chip & Tartar

SOMETHING LIGHT

Lobster Cobb 30

Lobster Salad, Soft Boiled Egg, Crisp Bacon Bits, Charred Corn

Avocado, Ermite Blue Cheese, Local Greens, Cobb Dressing

Seared Salmon 25

Local Greens, Kenya Bean, Soft Boiled Egg, Shaved Radish

Red Wine Crème Fraîche Emulsion

SKILLETS

Baked Brie 16
Bruschetta, Fresh Baguette

Charred Vine Ripe Cherry Tomatoes 12
Ricotta, Torn Basil, First Press Canola, Fresh Baguette

Crab Dip 18
Chipotle Pepper, Roasted Garlic, Four Cheese Blend, Fresh Baguette

Le Cropin Mushrooms 18
Sautéed, Goat Cheese, Fresh Baguette

Classic Poutine 14
Fresh Cut Fries, St. Alberts Curds, House Gravy

FLATBREAD

Prosciutto 16
Oyster Mushroom, Goat Cheese, Basil Pesto

Tomato Jam 15
Kalamata Olives, Feta, Arugula, Aged Balsamic

Smoked Chicken 16
Sun Dried Tomato, Gouda

SANDWICHES & BURGERS

Beef Burger 16
Peameal Bacon, Applewood Smoked Cheddar,
Green Peppercorn Sauce

Bison Burger 18
Le Cropin Mushrooms, Celtic Blue Reserve, Onion Jam

Braised Pork Belly Burger 16
Apple Relish, Fennel & Apple Slaw, Soy Mirin Aioli

Chick Pea Goji Berry Burger 18
Smoked Tomato Jam, Kale Slaw, Lemon Aioli

Crispy Shrimp Roll 18
Dill, Lemon Aioli

Club 22
Brined shredded turkey breast, Crisp bacon, Iceberg lettuce
Ripe tomato, Cheddar, Château sauce

*Have as a Burger for yourself or
mix and match as sliders to share!*

Sliders, 3 for \$20 or 5 for \$32
Select any of the sandwiches and burgers selection above

SIDES

Kettle Chips, Onion Rings, Fresh Cut French Fries,
Green Salad or Caesar Salad 6

SWEETS

| | |
|--|----|
| Peanut Butter Banana Cake | 10 |
| Green Apple Sorbet | |
| Chilled Chocolate Fondant | 10 |
| Saltine Toffee Bark | |
| Oatmeal Sugar Pie | 10 |
| Roasted Fig Gelato, Ginger Cream | |
| White Chocolate & Wild Blueberry Crème Brûlée | 10 |
| Double Vanilla Bean Cheesecake | 10 |
| Sour Cherries, Fresh Whipped Cream | |
| Petit Fours Plate | 15 |
| Assorted Mignardises to Share | |

COFFEE & TEA

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

SPECIALTY TEA

| | |
|---|----|
| Blueberry Tea | 12 |
| Grand Marnier, Amaretto, Tea | |
| Apple Spiced Tea | 12 |
| Calvados, Goldschläger, Montebello Apple Spiced Tea, Cinnamon Stick | |

SPECIALTY COFFEES

| | |
|--|----|
| B-52 Kahlua, Bailey's, Grand Marnier, Coffee, Cream | 11 |
| Mexican Tequila, Coffee, Cream | 11 |
| Brazilian Brandy, Cointreau, Coffee, Cream | 11 |
| Irish Irish Whisky, Irish Mist, Coffee, Cream | 11 |
| Spanish Brandy, Kahlua, Coffee, Cream | 11 |
| Calypso Tia Maria, Coffee, Cream | 11 |
| French , Grand Marnier, Coffee, Cream | 11 |
| Italian Amaretto, Coffee, Cream | 11 |
| Montecristo Grand Marnier, Kahlua, Coffee, Cream | 11 |

AFTER DINNER DRINKS

1oz

| | | | |
|---------------|---|-------------------------|----|
| Bailey's | 7 | Patron Café XO | 10 |
| Kahlua | 7 | Calvados Boulard | 9 |
| Tia Maria | 7 | Sambuca Ramazotti | 7 |
| Frangelico | 7 | Sambuca Ramazotti Black | 7 |
| Amaretto | 7 | Grappa Sandro | 7 |
| Drambuie | 8 | <i>Botega Club</i> | |
| Grand Marnier | 9 | | |

ZOÉ'S FEATURED COCKTAILS

Breakfast Martini 15
Finlandia Vodka, Fairmont English breakfast Tea
Fresh Lemon Juice, Honey, Lemon Froth

Bacon Old Fashioned 15
Woodford Reserve Bourbon, Chef's Double-Smoked Bacon
Elixir Remy Martin VSOP Cognac, Touch of Sugarcane,
Angostura Bitters Orange Peel

ZOÉ'S CLASSIC INSPIRED

Zoe's Collins 15
Belvedere Vodka or Hendrick's Gin, Fresh Grapefruit Juice,
Lillet Blanc, St-Germain Elderflower Liquor, Soda, Lemon Peel

Cuban Daiquiri 15
Bacardi Superior Rum, Fresh Lime Juice, Touch of Sugarcane

Cointreau Smash 15
Cointreau, Mint, Fresh Lemon

Clover Club 15
Beefeater Gin, Fresh Lemon Juice, Raspberries, Lemon Froth

Vineyard Margarita 15
Hornitos Reposado Tequila, Fresh Lime Juice, Peach,
Grand Marnier, Topped with Cabernet Sauvignon

Brandy Café Manhattan 15
Stock 84 Brandy, Martini & Rossi Sweet Vermouth,
Patron XO Café, Lemon Peel

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!

Gin Martini 12
2oz Beefeater, Tanqueray, Ungava, Plymouth, 1/8 oz White Vermouth

Premium Gin 15
Tanqueray Ten, Bombay Sapphire, Hendrick's, No. 3 Gin,
Beefeater 24, The Botanist

Vodka Martini 12
2oz Finlandia, Absolut, 1/8 oz White Vermouth

Premium Vodka 15
Grey Goose, Belvedere, Ketel One, Chopin, Ultimat

Make it a 3oz Martini....add \$4

MOCKTAILS

Desert Springs 12

Fresh Mint, Orange, Cucumber, Honey Syrup, Fresh Lime Juice, Soda Water

Cucumber & Elderflower Fresco 12

Monin Elderflower Syrup, Cucumber, Lemon, Lemonade, Soda Water

BEERS

BOTTLED

Domestic Brewed

Coors Light, Lager 7.5
Labatt Blue, Lager 7.5
Molson Canadian, Lager 7.5
Bud Light, Lager 7.5
Alexander Keith's, IPA 7.5
Sleeman's Honey Brown, Ale 7.5
Rickard's Red, Ale 7.5

Craft and Micro Brewed

Waterloo Dark, Ale 8.5
Muskoka Mad Tom, IPA 8.5
St-Ambroise, Stout 8.5
Mill Street Organic, Lager 8.5
Blanche de Chambly, White Ale 8.5

Imported Labels

Corona, Mexico, Lager 8.5
Heineken, Netherlands, Lager 8.5
Stella, Belgium, Lager 8.5
Guinness, Ireland (440ml), Stout 10

DRAUGHT

Steam Whistle, Pilsner 11
Mill Street Tank House, Ale 11
Beau's, Lagered Ale 11
Big Rig, Red Ale 11
Seasonal Local Beer 11

CIDERS & COOLERS

Batch : 1904 Cider *100% Ontario Apples* (473ml) 10
Magners Pear Cider, Ireland (500ml Can) 10

APÉRITIF

2oz

| | | | |
|-----------------|---|---------------------|---|
| Pernod Ricard | 7 | Lillet Blanc | 9 |
| Dubonnet Rouge | 6 | Campari | 8 |
| Aperol | 8 | Harvey's Bristol | 7 |
| Dry Sack Sherry | 7 | <i>Cream Sherry</i> | |
| Cinzano Red | 6 | | |
| Pimm's #1 | 7 | | |

GIN

1oz

| | | | |
|---------------|----|-----------------|----|
| Ungava | 8 | Hendrick's | 12 |
| Tanqueray | 8 | Beefeater 24 | 11 |
| The Botanist | 12 | Bombay Sapphire | 10 |
| Beefeater | 8 | #3 Gin | 11 |
| Tanqueray #10 | 11 | | |

VODKA

1oz

| | | | |
|--------------------|----|-------------------|----|
| Grey Goose | 11 | Finlandia | 8 |
| Belvedere | 11 | Ketel One | 10 |
| Chopin | 10 | Grey Goose Orange | 11 |
| <i>Diamond Rye</i> | 18 | <i>Belvedere</i> | |
| Absolut | 8 | | |

RUM

1oz

| | | | |
|-----------------------|---|---------------------|---|
| Bacardi White | 8 | Lemon Hart | 8 |
| Bacardi Oakheart | 8 | Bacardi Black | 8 |
| Appleton's | 8 | Mount Gay | 9 |
| Havana Club Dry | 9 | <i>Eclipse Rum</i> | |
| <i>7 Year Old Rum</i> | | Mont Gay | 9 |
| Mount Gay | 9 | <i>Black Barrel</i> | |
| <i>Amber Rum</i> | | Gosling Black Seal | 8 |
| Bacardi 8 | 9 | <i>Bermuda</i> | |

COGNAC

1oz

| | | | |
|---------------|----|------------------|----|
| Hennessy VS | 10 | Rémy Martin X.O. | 28 |
| Hennessy X.O. | 30 | Rémy Martin VSOP | 15 |
| Hennessy VSOP | 16 | Courvoisier VSO | 15 |

TEQUILA

1oz

| | | | |
|---------------------|----|-----------------|----|
| 1800 Silver Tequila | 10 | Patron Anejo | 18 |
| Hornitos Reposado | 12 | Patron Reposado | 18 |
| Patron Silver Anejo | 14 | | |

PORT WINE

2oz

| | | | |
|---------------------|----|---------------------|----|
| Sandeman Ruby | 8 | Taylor Fladgate LBV | 8 |
| Sandeman LBV | 8 | Taylor 10 years | 14 |
| Sandeman VAU | 10 | Taylor 20 years | 22 |
| <i>Vintage 2000</i> | | | |
| Graham LBV | 8 | | |

PORT FLIGHT

WHISKEY

1oz

Irish

Jamesons 8
Red Breast 13

Tullamore Dew 9
Bush Mills Black Bush 8

Bourbon

Woodford 10
Distiller Reserve
Knob Creek Bourbon 9
Maker's Mark 10

Jack Daniels 8
Jim Bean 8
Gentleman Jack 9

Canadian

Canadian Club 8
Canadian Club 10
Sherry Cask

Crown Royal 10
Collingwood, Ontario 10

Blended Scotch

Johnny Walker Red 9
Johnny Walker Black 10
Johnny Walker Blue 42
J & B 8

Cutty Sark 25
Dewars White Label 8
Chivas Regal 9

Single Malt Scotch

Glenlivet 12 11
Glenlivet 15 16
Glenlivet 18 21
Glenfiddich 12 11
Glenfiddich 18 21
Glenmorangie 12
Macallan Gold 14
Macallan Amber 18
Macallan Sienna 32
Macallan Ruby 55
Ardbeg 10 18
Ardbeg Uigeadail 35
Ardbeg Corryvreckan 39

Highland Park 12 13
Highland Park 18 27
Auchentoshan 12
Glenrothes Select 12
Reserve Single Malt
Cragganmore 14
Laphroaig 15
Quarter Cask
Balvenie 12 17
Talisker 10 17
Dalwhinnie 15 18
Oban 14 20
Lagavulin 16 20

WHISKY FLIGHTS

Cutty Sark 25

Diplomacy 24

Redbreast (Irish), Canadian Club Sherry Cask, Maker's Mark Kentucky,
Bourbon (Bourbon), Glenmorangie (Scotch)
Flight 3/4 oz each

All Around Scotland 26

Auchentoshan (Lowland), Glenmorangie (Highland), Ardbeg 10 (Islay),
Talisker 10 (Skye), Glenrothes Single Speyside Malt (Speyside)
Flight 1/2 oz each

Ardbeg 55

Ardbeg Uigeadail, Ardbeg Corryvreckan, Ardbeg 10
Flight 3/4 oz each

MINERAL WATER

| | | |
|-------------------------|-----|--|
| Eska (355 ml) | 4 | |
| Eska Sparkling (355 ml) | 4 | |
| Perrier (330 ml) | 4.5 | |
| San Pellegrino (250 ml) | 4.5 | |
| Eska (750 ml) | 7 | |
| Eska Sparkling (750 ml) | 7 | |
| Perrier (750 ml) | 8 | |
| San Pellegrino (750 ml) | 8 | |

ENERGY DRINKS

| | | |
|------------------------------|---|--|
| Red Bull Regular (250 ml) | 7 | |
| Red Bull Sugar Free (250 ml) | 7 | |

SOFT DRINKS & JUICE

| | | |
|------------|-----|--|
| Coca Cola | 4.5 | |
| Diet Coke | 4.5 | |
| Ginger Ale | 4.5 | |
| Ice Tea | 4.5 | |
| Sprite | 4.5 | |
| Canada Dry | 4.5 | |
| Tonic | 4.5 | |

| | | |
|----------------------|-----|--|
| Orange Juice | 4.5 | |
| Apple Juice | 4.5 | |
| Grapefruit Juice | 4.5 | |
| Cranberry Juice | 4.5 | |
| Pineapple Juice | 4.5 | |
| Tomato Juice | 4.5 | |
| Clamato Juice | 4.5 | |
| Minute Maid Lemonade | 4.5 | |

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 5:00 p.m.
Saturday and Sunday 12:00 p.m. to 5:00 p.m.

WINE LIST

Glass Bottle

White Wine

| | | |
|--|----|----|
| Santa Carolina, Chardonnay, Chile (375ml) | | 20 |
| Trius, Rose, Niagara | 13 | 52 |
| Earth and Sky Riesling, VQA, Niagara-on-the-lake | 13 | 52 |
| Trius, Chardonnay, VQA, Niagara Peninsula | 13 | 52 |
| Mission Hill, Chardonnay, Okanagan Valley, B.C. | 16 | 64 |
| Raymond, Chardonnay, North Coast, California | 17 | 68 |
| Pasqua, Pinot Grigio, Veneto, Italy | 13 | 52 |
| Oyster Bay, Sauvignon Blanc, New Zealand | 17 | 68 |

Red Wine

| | | |
|--|----|----|
| Santa Carolina, Cabernet Sauvignon, Chile (375ml) | | 20 |
| Trius, Cabernet Sauvignon, VQA, Niagara Region | 13 | 52 |
| Mission Hill, Cabernet Merlot, Okanagan Valley, B.C. | 16 | 64 |
| Raymond, Cabernet Sauvignon, North Coast, California | 17 | 68 |
| Perrin Reserve, Côtes du Rhône | 14 | 56 |
| Oyster Bay, Pinot Noir, New-Zealand | 17 | 68 |
| Kilikanoon, Killerman's Run, Shiraz, Australia | 17 | 68 |
| Santa Carolina, Merlot | 14 | 56 |
| Finca El Origin, Malbec, Argentina | 16 | 64 |

Sparkling Wines & Champagne

| | | |
|---|----|-----|
| Henkell Trocken, Germany (200ml) | | 15 |
| Peller Estates, Ice Cuvée, Niagara Region | | 80 |
| Peller Estate, Ice Cuvée Rosé, Niagara | 21 | 84 |
| Prosecco, Italy | 13 | 52 |
| Poema, Cava, Spain | 15 | 60 |
| Piper-Heidsieck Brut, France | | 140 |
| Moët & Chandon, Brut Impérial, Epernay | 45 | 185 |
| Moët & Chandon, Nectar Impérial, Epernay | | 205 |
| Veuve Clicquot Ponsardin, Brut, Reims | | 220 |
| Moët & Chandon, Rosé Impérial, Epernay | | 225 |
| 2004 Dom Perignon, Luminous | | 475 |
| 2002 Louis Roederer, Cristal, Reims | | 600 |

Dessert Wine

(2oz)

| | | |
|---|----|----|
| Inniskillin, Vidal Ice Wine, Niagara Region (200ml) | 12 | 60 |
| Château du Suduiraut, Sauternes (375ml) | 17 | 98 |