

# **Comfortable Casual Canadian**







The Fairmont Royal York and its sister hotels across the country have been a part of Canadian history since 1886. In fact, Piper's takes its name from Tom Piper, a well loved Torontonian who operated a zoo on this site many years ago. We're proud of our home in the heart of Canada's most multicultural city.

As part of a coast-to-coast family from Newfoundland to Vancouver, Canada's finest ingredients are a reach away for us. We invite you to indulge in some of Canada's most desired fares from Atlantic salmon to delicious game meats and wholesome cheeses. Join us in a Canadian journey of casual favorites with a signature Piper's twist unlike anywhere else.



**Comfortable Casual Canadian** 

### SHARING

Hand Cut Yukon Gold Fries or Sweet Potato Fries \$8

### Piper's Rooster Wings \$19 I Half Dozen \$11

Smokey BBQ, Raging Hot, Hot and Sassy, Sweet Thai Chilli or Roof Top Honey and Kozlik Grainy Mustard

#### North of the Border Nachos \$18

Tri Coloured Tortilla Chips, Jalapeno Peppers, Onions, Tomatoes, Mozzarella Cheese Add Bison Chilli \$6

Add Grilled Chicken Breast \$5

#### Classic Quebec Style Poutine \$12

Hand Cut Yukon Gold Fries, Cheese Curds, Rooftop Herb Gravy Add Bison Chilli \$6 Add Grilled Chicken Breast \$5

### Half Baked Crab Artichoke Dip \$16

Creamy Asiago, Fresh Cut Dill, Tri Coloured Tortilla Chips, Mini Pita Bread

### Deep Fried "Mac and Cheese" \$14

Panko Crusted with Double Smoked Bacon Spicy Ketchup

## **CNE Onion Ring Toss** \$11

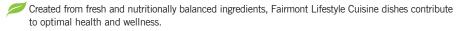
Jumbo Breaded Onion Rings with Spicy Ketchup and Peppercorn Ranch Dipping Sauces

#### Grilled Cheese Quesadilla \$14

Filled with Mozzarella and Cheddar Cheese, Green Onions, Jalapeno Peppers, Tomatoes and served with Salsa and Sour Cream on Toasted Whole Wheat Tortilla Add Grilled Chicken Breast \$5

### **Peppered Calamari** \$16

Light Crisp Batter with Cracked Black Pepper, Shaved Red Onions, Greek Style Lemon Garlic Yogurt with Fresh Clipped Dill



## Additionally, nutritious meals designed around select dietary needs and diet-dependent requirements.

### **SOUPS AND SALADS**

### Chef's Daily Soup \$8

#### Signature Seafood Chowder \$13

#### Caesar Salad \$14 I Half Caesar \$9

Romaine Hearts, Herb Croutons, Sun Dried Tomatoes, Parmesan Cheese Smoked Bacon, Classic Caesar Dressing

Add Grilled Chicken Breast \$5

### Organic Baby Greens Salad \$12

Shaved Fennel, Cherry Tomatoes, Organic Granola, Toasted Pumpkin Seeds Mill Street Organic Vinaigrette Add Grilled Chicken Breast \$5

### **SANDWICHES**

Served with Hand Cut or Sweet Potato Fries
Upgrade to Soup or Salad \$3

# **Royal York's Signature ½ Pound Beef Burger** \$19

Our House Recipe with Crisp Lettuce and Tomato, Smoked Bacon, Cheddar Cheese, Roasted Garlic Aioli

# Montreal Style Reuben Sandwich \$19

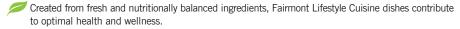
Grilled Rye Bread with Smoked Montreal Meat, Swiss Cheese, Sauerkraut, Thousand Island Dressing

# **Smokey Chicken Club Sandwich** \$19

Grilled Chicken Breast, Smoked Bacon, Crisp Lettuce, Tomatoes Smoked Jalapeño Aioli and Smoked Gouda Cheese

# Alberta Beef Rancher's Dip \$19

Signature Royal York rubbed and shaved Alberta Beef Rib Eye, served with Sautéed Onions, Classic Beef Jus and Horseradish Aioli on a Soft Portugues Bun



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### MAINS

### **Royal Stinger Fish and Chips** \$21

Classic Haddock Battered with our Roof top Honey and Mill Street Organic Lager, Tartar Sauce, Yukon Gold Hand Cut Fries

Pair it up with the Royal Stinger Honey Beer

#### Steak and Frites \$29

Classic New York Cut Strip Loin, Fresh Cut Yukon Gold Fries, Confit Cherry Tomatoes Red Wine Jus

Add Sautéed Muskoka Mushrooms \$3

Add Steamed Vegetables \$5

Pair it up with the Royal Stinger Honey Beer

#### St. Lawrence Market Tagliatelli Pasta \$21

Muskoka Woodland Mushrooms, Grilled Artichokes, Shaved Fennel, Cherry Tomatoes Tossed with a White Wine Truffle Cream Sauce and Grated Parmesan Cheese

Add Grilled Chicken Breast \$5

Pair it up with the Hops & Robbers I.P.A.

# Seafood Tagliatelli Pasta \$27

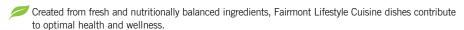
East Coast Scallops and Shrimp tossed in a White Wine Truffle Cream Sauce with Muskoka Woodland Mushrooms, Shaved Fennel, Artichokes, and Cherry Tomatoes Pair it up with the Spearhead Hawaiian Style pale Ale

### Glazed New Brunswick Salmon Salad \$25

Maple Glazed Atlantic Salmon Fillet, Organic Baby Greens, Cherry Tomatoes, Organic Pumpkin Granola, Shaved Fennel, Mill Street Organic Vinaigrette Pair it up with the Mill Street Organic Lager

#### **Side Orders**

Toasted Naan Bread \$4 Steamed Vegetables \$5
Sautéed Muskoka Mushrooms \$3 Onion Rings Upgrade \$3
Sautéed Onions \$2



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### **DESSERT**

### Classic Cherry Cheese Cake \$10

Vanilla Crème Anglaise and Chocolate Cigar Tuile

#### Five Layer Chocolate Torte \$10

Rasberry Coulis

## **SPECIALTY HOT BEVERAGES**

### **B-52 Coffee** \$12.50 (1.5 oz pour)

Bailey's, Kahlua, Grand Marnier, Second Cup Royal Blend Coffee, Whipped Cream, Garnished with Cherries

#### **Spanish Coffee** \$12.50 (1.5 oz pour)

Kahlua, Brandy, Second Cup Royal blend Coffee, Whipped Cream, Sugar-rimmed Glass

### **Peppermint Patty** \$12.50 (1.5 oz pour)

Peppermint Schnapps, White Crème de Cacao, Hot Chocolate, Whipped Cream, Sugar-rimmed glass

#### **Irish Coffee** \$12.50 (1.5 oz pour)

Jameson's Irish whisky, Brown Sugar, Second Cup Royal Blend Coffee, Whipped Cream

### **Blueberry Tea** \$12.50 (1.5 oz pour)

Grand Marnier, Amaretto di Saronno, Earl Grey Tea, Served in a Large Brandy Snifter, Garnished with a Cinnamon Stick, Orange Slice

#### Monte Cristo \$12.50 (1.5 oz pour)

Kahlua, Grand Marnier, Second Cup Royal Blend Coffee, Whipped Cream, Garnished with Cherries

### **Hot Toddy** \$12.50 (1.5 oz pour)

Brandy, Earl Grey Tea, Royal York Rooftop Honey, Lemon Wedge

### **OUR FAVOURITE BEERS**

Here at Piper's we are passionate about two things; the very best local produce and wonderful beer!

We are delighted to be able to bring these two passions together and share with you some of our very favorite authentically local breweries and some of their stunning selections, take a moment to peruse the selection and don't hesitate to ask your server for a suggestion.

To make things even more delicious we locked our chef in the kitchen with a Sample of each beer and he came out (days later) with some exceptional beer and food pairing selections, which you will find listed on the food menu....Cheers!

### From the Tap

### Royal Stinger Honey Beer 12 oz \$6.50 | Pint \$8 \*

Bronze medal award winner at the 2011 Canadian Brewery Awards, this seasonal cream ale is brewed exclusively for The Fairmont Royal York by the very local Mill St. Brewery. Not sweet, it is brewed with touch of the August 2012 harvest of honey from our very own rooftop beehives, giving the beer great aromatics and complexity

### Mill St. Organic Lager 12oz \$6.50 | Pint \$8 🌞

This 100% all natural certified Organic Lager is Ontario's first organic lager, and contains no pesticides, insecticides, herbicides or chemical fertilizers. Brewed with imported malt and hops, this is a super refreshing and uplifting lager which offers a light, crisp and refreshing flavour, with a clean finish.

## Hogsback Vintage Lager 12oz \$6.50 | Pint \$8 🍁

This Ontario brewers inaugural and flagship style is a European-inspired lager with superior flavour derived from using only premium ingredients combining three malt types (2-Row, Munich and Vienna), unique Saaz hops and German lager yeast. The result is a crisp, flavourful lager experience..

# Creemore Springs Lager 12oz \$6.50 | Pint \$8 🌞

Lager is made the world over, but Creemore Springs Premium Lager is one of a kind. In all our travels, we've never found another like it. From the start, they have fire-brewed their flagship beer to be unique. It's always made with the best ingredients and a strict adherence to traditional brewing methods. It's sharp, tasty and supremely satisfying.

### **OUR FAVOURITE BEERS**

#### Steam Whistle Pilsner 12oz \$6.50 | Pint \$8 \*

It starts with grainy malt as it ebbs and flows to, a floral and earthy hop bitterness that mildly eases down, leaving a crisp end. Simple and crisp, as a good pilsner should be, The beer pours a straw yellow, with nice lacing and it's got that sweet citrus aroma that really tempts the tastebuds and encourages another sip, and another...

#### Mill St. Tankhouse Ale 12oz \$6.50 | Pint \$8 \*

Like traditional pale ales, Tankhouse Ale has a deep copper-red colour. They use five different malts to produce a complex malty texture. The most dominant character of this Pale Ale is the hop. The spicy cascade is used to give an assertive hop flavour, aroma and bitterness. The result is a satisfying and complex beer with a huge amount of flavour and body.

#### Hops & Robbers I.P.A. 12oz \$6.50 | Pint \$8 \*\*

This is golden IPA with an exceptionally rich and complex character. Fruity aromas of lemon with hints of pineapple combine crisply with toasty caramel flavours and a tasty malt backbone. Dry hopping with cascade hops ensures more hop aromatics are retained in the finished beer. Made with pride and panache, Double Trouble Brewing's flagship brand Hops & Robbers is refreshingly delicious.

#### Mill St. Cobblestone Stout 12oz \$6.50 | Pint \$8 \*

Pours black as night after the cascading subsides. A creamy cream colored head of about two fingers adorns. Retention is epic. The aroma is slightly toasty with a roasted malt note and light sweet chocolate. Taste is roasted and toasty, some bread crusts, light bakers cocoa. The feel is excellent. It's creamy, rich, with a full feeling body. Who even remembers that Irish stout now?

#### From the Bottle

### Spearhead Hawaiian Style Pale Ale \$7 🍁

Aloha from Toronto! As the name suggests, this bold, hoppy West Coast pale ale is brewed Hawaiian style—with pineapple. It is naturally carbonated, unfiltered and dry-hopped to provide a delicate carbonation and complex flavour and bouquet. This perfectly "imbalanced" pale ale has a fresh citrusy character with hints of tropical fruit, zest and pine and a refreshingly dry finish.

# Thornbury Apple Cider \$7 🌞

Okay, so it's not a beer, but we still love it! Crafted in Thornbury, Ontario, the heart of apple country, Thornbury Premium Cider is a truly original Canadian cider that tastes like a traditional English cider: dry, crisp and premium. It's made with 100% fresh-pressed local apples (not from concentrate), this 5.3% ABV cider is cold filtered to maintain maximum flavour and aroma, try it over ice!

### OTHER BEERS

#### Coors Light 12oz \$6.50 | Pint \$8 \*\*

A classic lager from a classic brewery. Pale golden light beer. Aged slowly for easy drinking and a crisp finish.

#### Stella Artois 12oz \$7 | Pint \$8.50

The best of Belgium. Bright light gold colour; aromas of tea leaf and citrus; snappy, full-flavoured lager with slightly bitter hop finish.

#### **Heineken** 12oz \$7 | Pint \$8.50

The full bodied premium lager from Holland, a traditional bottom-fermentation lager.

#### **Sapporo** 12oz \$7 | Pint \$8.50

Japan's oldest and most famous beer. Brewed in the Pilsner style, but with rice in the mash, making for a unique medium-bodied crisp beer.

#### Alexander Keith's IPA 12 oz \$6.50 | Pint \$8 \*

Full-flavored and fully fermented; smooth and golden in colour; slightly floral mild hop character.

#### **Bottles** Domestic \$6

Molson Canadian, Budweiser, Labatt's Blue, Bud Light, Coors Light

### **Bottles** Import \$7

Corona, Beck's Non-alcoholic, Hoegaarden, Heineken

**Smirnoff Ice Cooler** 



### WHITE WINES

### 2008 Chardonnay Glass \$12 | Bottle \$48 🌞

Château des Charmes, Niagara, Ontario

From one of our favourite local wineries. This is a rich wine with a creamy, buttery texture and toasty melon, tropical fruit and pear flavours.

### 2010 Pinot Grigio Glass \$13 | Bottle \$52 🍁

Crush, Niagara, Ontario

Crisp and refreshing local Pinot Grigio in an easy-going style with bright notes of almonds, pearskin and yellow fruits.

#### 2011 Sauvignon Blanc Glass \$16 | Bottle \$64

Kim Crawford, Marlborough, New Zealand

Jumping-from-the-glass fragrance of grapefruit, kiwi and lime zest. This is classic Marlborough Sauvignon Blanc, bursting with tropical fruit and a mouth watering freshness to the finish.

#### 2010 Chardonnay Glass \$17 | Bottle \$68

McManis, California, USA

Beautifully made Californian Chardonnay has never gone out of fashion. You will find aromas of pineapple, pear and melon mixing with flavours of oakey vanilla caramel and butterscotch in this full-bodied wine.

### **RED WINES**

#### 2008 Cabernet Sauvignon Glass \$12 | Bottle \$48

LillyPilly, NSW, Australia

Feeling "soft" with hints of ripe red berries this luscious dry red gives notes of ripe plum and blackcurrant on the palate with subtle tones of French oak and lingers in an elegant dry finish.

#### **2009 Malbec** Glass \$14 | Bottle \$56

TriVento Amado Sur, Mendoza, Argentina

Everyone seems to be talking about this signature grape from Argentina. Blended with just a touch of Bonarda and Syrah grapes, this elegant wine is medium to full-bodied. Dark ruby-coloured, it offers cassis, cedar, incense, and delightful black cherry.

#### 2009 Merlot Glass \$12 | Bottle \$48

Sterling Vintner's Merlot, Central Valley, California

Very soft and approachable California Merlot with black plum, roasted herbs and bakers chocolate on the nose and a ripe, easy finish.

#### **2008 Shiraz** Glass \$15 | Bottle \$60

Earthworks, Barossa, South Australia

Classic inky Australian Shiraz – with blackberry, raspberry and blueberry nose. Jammy berry flavours dominate the palate – ever so slightly sweet, but finishing warm, soft and dry.

### COCKTAILS

#### Gin

#### Classic Gin Sour \$14.50

Possibly the most influential class of mixed libation, a great sour cocktail shows perfect harmony between spirit, freshly squeezed lemon, and sugar. We love ours with the high citrus notes of Gin.

#### Singapore Sling \$14.50

The 1915 Far Eastern classic in all its original glory. Gin navigates an ocean of freshly squeezed lemon juice and pineapple juice, with notes of Benedictine, Cherry Heering, and Angostura Bitters to ensure a smooth crossing.

#### Vodka

#### **Authentic New York Cosmopolitan** \$14.50

While this drink can be traced back to a bar in South Beach in 1986, it was refined by notable barmen in New York nearly a decade later. Absolut Citron, Cointreau, freshly squeezed lime juice, and cranberry. Served up with a flaming orange peel.

#### **Green Apple Martini** \$14.50

Rumor has it that this pop-culture icon sprang forth from Lola's bar in Los Angeles sometime during the early 1990s. Finlandia Vodka kissed with Green Apple Sour, freshly squeezed lemon juice, and a touch of simple syrup to balance.

#### Moscow Mule \$14.50

Vodka's first cocktail triumph, dating back to the early 1940s. Finlandia Vodka smothered in puréed ginger and freshly squeezed lime juice, and lengthened with club soda.

#### The Triple Pepper Caesar \$14.50

Invented in 1969 the Caesar is Canada's #1 selling cocktail, with more than 250 million sold each year. Ketel One Vodka, Tomato Juice, Clam Broth, Spices, Celery Salt.

## COCKTAILS

### Rye

#### Manhattan \$14.50

Legend has it that this drink's creation marked the inauguration of Gov. Samuel Tilden at a Manhattan Club party way back in 1874; experts place its invention several years earlier. Crown Royal stirred nimbly with Noilly Prat Sweet Vermouth and a single magic dash of Angostura Bitters.

Ugrade your Manhattan with the fabulous Makers Mark '46' \$4

#### Rum

### Anejo Highball \$14.50

A tribute to the great bartenders of Cuba, the Añejo Highball joins the "holy trinity" of rum drinks through a blend of Bacardi Gold, Grand Marnier, Ginger Beer, lime, and bitters. It epitomizes the bartender's creative art.

# SCOTCH WHISKY

#### **Blended**

Johnny Walker Red \$8

**J&B** \$10

**Dewars** \$9

Johnny Walker Black \$10

Chivas Regal 12 year \$10

Chivas Regal 18 year \$16

# **Single Malt**

Dalwhinnie 15 year \$16

Glenkinchie 10 year \$14

Glenmorange 10 year \$10

Lagavulin 16 year \$16

Talisker 10 year \$14

**Oban 14 year** \$16

Macallan 12 year \$16

Macallan 18 year \$20

Glenfiddich 12 year \$12

Glenlivet 12 year \$10

# **SOFT DRINKS**

# Fizzy \$5

Coca-Cola Diet Cola Sprite Tonic Soda

### Still \$5

Orange Juice
Pineapple Juice
Apple Juice
Cranberry Juice
Grapefruit Juice

### Small Water \$4

Perrier Evian

# Large Water \$8

Perrier Evian