



MESSAGE FROM THE CHEF

Globally Inspired North American Quality

On the journey of farm to plate the opportunity of creation knows no bounds when it comes to planning a menu. Our commitment to you, our guest, is that we will only serve the highest quality ingredients from our region and our nation.

As an avid food lover, I am inspired by the time and care that others put in to cultivating, harvesting and raising nothing but truly outstanding products and I apply the same dedication to the creation of each dish on all of our menus at The Fairmont Winnipeg.

It is from Manitoba and beyond that we source, secure and prepare our Canadian Cuisine. We believe in "regions without borders" and embrace uniquely Manitoban products as well as those found across our great nation. From delicious Cold Water Scallops from The Bay of Fundy to West Coast Oysters or Prairie Beef, we commit to only serving the best ingredients we can find.

I truly hope you enjoy your dining experience and we look forward to having you back, often.

Sincerely

Jeremy Langemann Executive Chef

Executive Chef

In-Room Dining

 Breakfast
 6:30 am - 11:30 am

 All Day
 11:30 am - 12:30 am

 Dinner
 5:30 pm - 9:30 pm

 Late Night
 12:30 am - 6:30 am



The Velvet Glove Restaurant, located on the Lobby level, features the best of the Prairies; offering fresh, seasonal and regional cuisine.

Breakfast 6:30 am – 11:30 am (7:00 am on Saturday and Sundays)

A la carte menu available.

Lunch 11:30 am – 2:00 pm (closed Saturday and Sundays)

A la carte and daily features.

Dinner **5:30 pm – 9:30 pm** (*closed Sundays*)

A la carte and daily features.

DIAL 6255



The Fairmont Lounge gives comfortable food a Prairies twist with local, sustainable ingredients and authentic flavor.

Monday – Sunday 11:30 am – close

DIAL 6435

♣ While Lifestyle Cuisine *Plus* recipes have been evaluated by professional software, it is important to note that our chefs are not registered dieticians and cannot replace the advice of qualified professionals who should be consulted if you have specific individual dietary needs. If you require further details on the ingredients in any of our dishes, or have any special requirements with respect to their preparation, please notify us and a chef would be happy to speak with you.

We ask that you advise us of any special requirements to prevent potential adverse reactions to allergens or specialty diet meals

Please note that a \$4.00 In Room Dining charge applies to all orders.

All prices are subject to applicable government taxes.

If you have a food allergy, intolerance, or specific dietary restriction, please advise your In Room Dining Server.

BREAKFAST



Breakfast

Served from 6:30 am - 11:30am

Fairmont Lifestyle Cuisine

Created using fresh and nutritionally balanced ingredients, contributing to optimal health and wellness.

• Fairmont 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 and wellness.

~ DASH/Heart Healthy, Diabetes, Vegan, Raw, Macrobiotic, Gluten Free.

Ocean Wise

Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Complete Breakfast

FRUIT AND PASTRY \$19 Sliced melon, seasonal berries or two pieces of whole fruit, with your choice of housebaked item - butter croissant, danish, muffin, wheat, white, multi grain or Winnipeg rye toast, butter and preserves. Choice of freshly brewed coffee, decaffeinated coffee or fine teas. Selection of fresh juices. FRUIT AND SMOOTHIE / LOW FAT \$19 Fresh seasonal fruit plate with sliced melons, banana and fresh berries with fresh banana bread and a mango smoothie shot. Choice of freshly brewed coffee, decaffeinated coffee or fine teas. Selection of fresh juices. TWO COUNTRYSIDE FARM EGGS 🕀 GLUTEN FREE \$22 Your choice of two organic eggs, choice of smoky bacon, pork sausage or pea meal bacon, breakfast potatoes; choice of wheat, white, multi grain, gluten free or Winnipeg rye toast with butter and preserves. Choice of freshly brewed coffee, decaffeinated coffee or fine teas. Selection of fresh juices. \$20 THE HEALTHY START / LOW FAT Two poached Countryside Farm eggs, slice of multi grain toast, marinated Garden Grove Cocktail tomatoes, muesli or fresh berries. Choice of freshly brewed coffee, decaffeinated coffee or fine teas. Selection of fresh juices. HARMS FAMILY SPINACH EGG WHITE FRITTATA GGLUTEN FREE \$23 Goats cheese and marinated Greenland Garden Cocktail tomatoes and arugula. Choice of freshly brewed coffee, decaffeinated coffee or fine teas. Selection of fresh juices. MANITOBA MUSHROOMS AND EGGS \$23

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mushrooms, Boursin cheese sauce, and breakfast potatoes. Choice of freshly brewed coffee, decaffeinated coffee or fine teas.

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Selection of fresh juices.

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Two poached Countryside Farms Eggs on toast topped with sautéed Loveday Button

A La Carte Offerings

CLASSIC EGGS BENEDICT Countryside Farm poached eggs, back bacon on toasted English muffin, Hollandaise and breakfast potatoes.	\$23
BOURSIN EGGS BENEDICT Countryside Farm poached eggs, back bacon on toasted English muffin, Boursin cheese cream sauce and breakfast potatoes.	\$23
SMOKED SALMON BENEDICT Countryside Farm poached eggs, smoked salmon on toasted English muffin, béarnaise sauce, and breakfast potatoes.	\$23
THE PERFECT THREE <i>COUNTRYSIDE FARM</i> EGG OMELET Your choice of whole or egg whites Your choice of 3 items: ham, bacon, chicken sausage, bell peppers, spinach, mushrooms, tomato, asparagus, swiss, cheddar, <i>or</i> feta cheese. Breakfast potatoes, wheat, white, multi grain <i>or</i> Winnipeg rye toast.	\$21
THE PERFECT STACK VEGETARIAN Buttermilk pancakes stacked four high, Manitoba Saskatoon compote, whipped top half cream and maple butter. Add bananas, chocolate chips or seasonal berries for \$2.00	\$19
FRENCH TOAST Thick sliced bread dipped in seasoned egg and griddled until golden with Manitoba Saskatoon compote, whipped top half cream, maple butter and fresh berries.	\$18
MINI BELGIAN WAFFLES VEGETARIAN Four mini waffles with Manitoba Saskatoon compote, whipped top half cream, maple butter and fresh berries.	\$19
BAKED CRÊPE Grilled asparagus, black forest ham, brie and béchamel, wrapped in a hot crêpe and topped with choice of fried or poached egg.	\$21
HALF MELON AND COTTAGE CHEESE LOW FAT Cantaloupe melon filled with 2% cottage cheese with a slice of lemon poppy seed loaf.	\$14

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~ DASH/Heart Healthy, Diabetes, Vegan, Raw, Macrobiotic, Gluten Free.

Ocean Wise

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Additions

RUBY RED GRAPEFRUIT WITH SEASONAL BERRIES / LOWFAT	\$8
GREEK YOGURT BOWL LOW FAT Served with toasted almonds, fresh berries and granola	\$14
NATURE'S FARM ORGANIC OATMEAL Served with seasonal berries, Quebec maple syrup, toasted almond slivers, dried apricots, cranberries and choice of milk <i>or</i> cream.	\$14
CEREAL WITH SLICED BANANAS AND FRESH BERRIES Cheerios, Corn Flakes, Raisin Bran, Fruit Loops, Special K, All Bran, with choice of whole, skim $\it or$ soy milk.	\$10
BOWL OF SEASONAL FRESH BERRIES Served with brown sugar and cream	\$12
ENERGY BOOST SMOOTHIE	\$10
HASH BROWN POTATOES	\$4
BACON, CANADIAN BACK BACON or SAUSAGE	\$5
From Our Bakery	
TOASTED BREADS English muffin, Winnipeg rye, white, wheat or multigrain toast.	\$5
TOASTED BAGEL AND CREAM CHEESE	\$8
PASTRIES Butter croissant, fruit danish, cinnamon roll <i>or</i> freshly baked muffin.	\$5

Hot Beverages

FRESHLY BREWED COFFEE Regular or decaffeinated	\$5
CAFÉ LATTE, CAPPUCCINO, CAFÉ MOCHA, ESPRESSO	\$6
FAIRMONT TRADITIONAL AND HERBAL TEAS Breakfast, Earl Grey, Willow Stream Spa Blend, Margaret's Hope Darjeeling, Kyoto Cherry Rose, Japan Sencha, Jasmine Butterfly #1, Cascade Peppermint, Egyptian Chamomile, Kea Lani Orange Pineapple, Berry Berry.	\$5
FAIRMONT WELLNESS TEA SELECTION	\$5
HOT CHOCOLATE	\$5
Cold Beverages	
V8, TOMATO, ORANGE, GRAPEFRUIT, APPLE, CRANBERRY JUICE	\$5
6 FRESHLY JUICED ORANGES	\$8
MILK 2%, skim, chocolate <i>or</i> soy	\$4
PERRIER SPARKLING WATER 330ml	\$4
FIJI STILL WATER 500ml	\$4

KIDS Menu Items



Kids Breakfast

Served daily from 6:30 am - 11:30 am Exclusively for children 12 and under. Served with a glass of orange juice, apple juice or milk.

FLUFFY PANCAKES Fresh strawberries, maple syrup and bacon.	\$6
GOLDEN WAFFLES Fresh strawberries, maple syrup and bacon.	\$6
THE LITTLE FAIRMONT One egg any style, choice of bacon, ham <i>or</i> sausage, breakfast potatoes, wheat, white, multi grain <i>or</i> Winnipeg rye toast.	\$8
FRUIT SALAD AND VANILLA YOGURT 🖊	\$6
ASSORTED CEREALS WITH MILK Rice Crispies, Corn Flakes, Cheerios, Fruit Loops.	\$4
HOT OATMEAL WITH BROWN SUGAR	\$4

Kids All Day Dining Served daily from 11:30 am – 11:30 pm Exclusively for children 12 and under.

Starters

CHICKEN AND VEGETABLE NOODLE SOUP /	\$7
GARDEN SALAD Organic greens, tomato and cucumber.	\$6
Mains	
MINI BURGERS Beef patties topped with cheese and served with french fries.	\$8
3 PC. CHICKEN FINGER With coleslaw, carrot sticks and french fries.	\$8
GRILLED CHEESE Choice of wheat or white bread with french fries.	\$6
CHICKEN SLIDERS Grilled chicken with fresh fruit.	\$8
HAWAIIAN CHICKEN PIZZA Whole wheat crust, low fat mozzarella.	\$8
HOUSEMADE MACARONI & CHEESE	\$8
TOASTED PEANUT BUTTER AND BANANA SANDWICH Choice of wheat or white bread	\$6
Kids Desserts	
JELLO	\$3
BANANA SPLIT	\$5
INDIVIDUAL YOGURT 🖊	\$4
CHOCOLATE PUDDING "MUD PIE" With gummy worms and oreo crumbs	\$5
FRUIT COCKTAIL 🖊	\$4
TWO CHOCOL ATE CHIP COOKIES AND MILK	\$5

ALL DAY DINING





Appetizers

SWEET AND SPICY WINGS With blue cheese dip, carrot and celery sticks.	\$17
"SMOKEY SPICED" CALAMARI With roasted garlic aioli and fresh lemon	\$18
GRILLED VIETNAMESE-STYLE BABY BACK RIBS With rice vinegar, shredded carrots, cilantro and spicy peanuts.	\$22
FRIED FISH AND SHELLFISH Panko crusted pickerel, shrimp and scallops with wasabi aioli	\$22
PRIME RIB SLIDER Toasted soft roll with aioli, Danish blue, brie, and aged cheddar melt	\$18
Soups and Salads	
FOREST MUSHROOM AND POTATO CHOWDER VEGETARIAN Brandy flambéed chanterelle and morel mushrooms, whole roasted garlic.	\$10
CHEF'S DAILY SOUP	\$12
ORGANIC COMPOSITION VEGETARIAN Seven leaf blend, confit Greenland Farms tomatoes, watermelon radishes, goat cheese snow, rosemary & truffle vinaigrette.	\$13
VG CHOPPED SALAD ✓ LOW FAT Cucumber, Morden apples, chopped egg, crisp onion rings, creamy dressing.	\$14
VG CHICKEN COBB SALAD Organic mixed leaves, avocado, chopped egg, Harbourside Farms bacon rashers, blue cheese crumble, roast Manitoba chicken breast, roasted garlic vinaigrette.	\$19
SALAD TUNA NICOISE Rare seared tuna, fine beans, organic tomatoes, nicoise olives, bibb lettuce, new potatoes, herb vinaigrette	\$19
SMOKED SALMON House smoked salmon, new potatoes, shaved red onion, crisp capers, chopped egg, creamy dressing.	\$19
ORGANIC RED ROMAINE SALAD Two year old Bothwell cheddar, Harbourside Farms bacon rashers, sourdough crostini, roasted garlic vinaigrette.	\$14

Between The Breads

All sandwiches are served with choice of soup, salad or house spiced fries.

CAB BAGUETTE STEAK SANDWICH Vietnamese marinated ribeye, charred onions, wild mushrooms, cilantro, fried garlic chips.	\$22
CAB BEEF BURGER Black truffle Bothwell cheese, wild mushrooms, procini dijonaisse, tomato and onion chutney, toasted brioche.	\$22
SEARED CHICKPEA PATTY VEGETARIAN Pickled carrots, avocado, tomato, red onion, curried yogurt, toasted brioche.	\$22
PAN FRIED ATLANTIC SALMON CLUB Tomato, avocado, dried bonito, scallions, pickled ginger, lime, katsu sauce, toasted brioche.	\$22
MONTREAL SMOKED BEEF AND EGG STACKER ON RYE 1000 isle, provolone cheese sauce, fried egg, prosciutto, arugula.	\$22
UPPER DECK TANDOORI CHICKEN CLUB Aged white cheddar, bacon, lettuce, tomato, celery root remoulade, horseradish, ligonberries.	\$22
Home Cookin'	
VG FISH AND CHIPS Lake Manitoba pickerel, fresh Yukon fries, tarter sauce.	\$26
CLASSIC HAND MADE MANITOBA PEROGIES Pan fried, hickory smoked bacon, onions, sour cream, scallions.	\$25
HAND ROLLED SPINACH AND RICOTTA CANNELLONI San Marzano tomato sauce and béchamel bake.	\$26
NATURE'S FARM RIGATONI POMODORO VEGETARIAN San Marzano tomato sauce, fresh mozzarella, basil, with choice of rye or white noodles.	\$26
CHEF'S CATCH OF THE DAY Using locally sourced and seasonal ingredients. MARKET F	PRICE
Desserts	
NEW YORK STYLE CHEESECAKE Choice of topping: Saskatoon berry, spiced Morden apple $\it or$ strawberry rhubarb.	\$12
STICKY TOFFEE PUDDING Manitoba honey ice cream, "Crown Royal" caramel sauce.	\$12
BLACK VELVET CAKE Cream cheese frosting, Amarena cherries, salted dark chocolate.	\$12
CHEF'S DAILY CRÈME BRULEE Inquire when placing your order for today's current selection.	\$12

EVENING & LATE NIGHT DINING



Evening Dining Available Monday to Saturday, 5:30 pm – 9:30 pm

PACIFIC COAST SALMON Spruce-maple glaze, wild rice, broccolini, golden raisin beurre noisette.	\$38
6oz CERTIFIED ANGUS BEEF TENDERLOIN Caramelized onion potato puree, local heirloom carrots, red wine jus.	\$48
VEAL CHEEK BOURGUIGNON Truffle pommes puree, Harbourside bacon lardons, "mini" king oyster mushrooms, braised cipollini onions, natural jus.	\$40
MULE FOOT RACK OF PORK Brown butter sweet potato crush, chorizo corn foam, poached peaches.	\$40
Late Night Dining Available from 12:30 pm - 6:30 am	
CHEF'S DAILY SOUP Seasonally inspired.	\$10
ORGANIC RED ROMAINE SALAD Two year old Bothwell cheddar, Harbourside Farms bacon rashers, sourdough crostini, roasted garlic vinaigrette.	\$14
UPPER DECK TANDOORI CHICKEN CLUB Aged white cheddar, bacon, lettuce, tomato, celery root remoulade, horseradish, lingonberries.	\$22
DOMESTIC CHEESE SELECTION Fresh fruit, strawberries, fig preserve, assorted crackers.	\$18
BLACK VELVET CAKE Cream cheese frosting, Amarena cherries, salted dark chocolate.	\$12

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HOSPITALITY



Hospitality Menu

Served from 11:30 am – 11:30pm Please allow for a minimum of 2 hours preparation and delivery.

Cold Canapés

Priced per dozen.

JUMBO SHRIMP COCKTAIL Spicy cocktail sauce.	\$39
SHAVED PROSCIUTTO Over toasted rye bread with herb cream cheese	\$36
RED GRAPE, CELERY AND APPLE SALAD WITH CANDIED PECANS	\$34
Hot Canapés Priced per dozen.	
BALSAMIC AND PESTO MARINATED LAMB CHOPS	\$50
PETITE SALMON WELLINGTON	\$36
SPANAKOPITA	\$34
VEGETABLE SAMOSAS	\$34
Snacks	
DOMESTIC CHEESE DISPLAY WITH CRISPS AND CRACKERS (for 5 people)	\$40
GOURMET POTATO CHIPS AND PRETZELS	\$9
TORTILLA CHIPS WITH TOMATO SALSA AND SALSA VERDE	\$9
MARKET FRESH VEGETABLE CRUDITÉS With herb Boursin cheese dip.	\$15
SEASONAL SLICED FRUIT DISPLAY With berries and yogurt dip.	\$15
Bar Service	
BAR SET UP FOR 10 PEOPLE	\$50

BARTENDER SERVICE

\$30 PER HOUR

Minimum 4 hours

sticks

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3oz glasses, lemon, lime, cherries, pearl onions, ice, cocktail napkins and swizzle

BEVERAGES



Beverages

Hot Beverages

FRESHLY BREWED COFFEE Regular or decaffeinated	\$5
CAFÉ LATTE, CAPPUCCINO, CAFÉ MOCHA, ESPRESSO	\$6
FAIRMONT TRADITIONAL AND HERBAL TEAS Breakfast, Earl Grey, Willow Stream Spa Blend, Margaret's Hope Darjeeling, Kyoto Cherry Rose, Japan Sencha, Jasmine Butterfly #1, Cascade Peppermint, Egyptian Chamomile, Kea Lani Orange Pineapple, Berry Berry.	\$5
FAIRMONT WELLNESS TEA SELECTION	\$5
HOT CHOCOLATE	\$5
Cold Beverages	
SPRING WATER Fiji 500ml	\$4
SPARKLING WATER Perrier 330ml	\$4
SOFT DRINKS Coke, Diet Coke, Ginger Ale, Soda Water, Tonic Water, Iced Tea, Sprite, Diet Sprite	\$3
JUICE Orange, apple, grapefruit, cranberry, V8, tomato, Clamato	\$4
Fairmont Non-Alcoholic Refreshers	
POMEGRANATE GINGERALE This Winnipeg specialty combines pomegranate juice with ginger puree, freshly squeezed lime and sprite. Topped with a spicy ginger-candy makes this a modern twist to the classic refreshment.	\$5
ARNOLD PALMER Named for the famous golfer and combining two of the most refreshing beverages: lemonade and iced tea.	\$5
DESERT SPRINGS It wouldn't be a true Fairmont experience without an indulgent pampering at one of our spas. If you like the feeling of pure rejuvenation, this non-alcoholic beverage – a mix of sparkling soda, succulent citrus, crisp cucumber, fresh honey and refreshing mint – is for you.	\$6

Wines By The Glass

WHITE			
	5oz	10oz	Bottle
Beringer "Stone Cellar" <i>Chardonnay</i> California, USA	\$10	\$19	\$45
Oggi <i>Pinot Grigio</i> Veneto, Italy	\$9	\$16	\$40
Red Rooster <i>Pinot Gris</i> Okanagan Valley, Canada	\$11	\$20	\$47
Luis Felipe Edwards <i>Sauvignon Blanc</i> Leyda, Chile	\$11	\$21	\$49
Sumac Ridge White Blend Okanagan Valley, Canada	\$9	\$16	\$36
Rudolf Muller <i>Riesling</i> Pfalz, Germany	\$7	\$13	\$31
RED			
	5oz	10oz	Bottle
McManis Cabernet Sauvignon California, USA	\$13	\$24	\$55
Sumac Ridge <i>Red Blend</i> Okanagan Valley, Canada	\$9	\$16	\$44
Tolaini Al Passo Sangiovese Tuscany, Italy	\$16	\$30	\$75
Pascual Toso <i>Malbec</i> Mendoza, Argentina	\$10	\$18	\$45
Majella "The Musician" <i>Cabernet/Shiraz</i> Coonawarra, Australia	\$13	\$24	\$56
Casa Silva Reserva <i>Carmenere</i> Colchuagua Valley, Chile	\$10	\$18	\$45
Quails Gate <i>Pinot Noir</i> Okanagan Valley, Canada	\$11	\$20	\$53
CHAMPAGNE & SPARKLING			
CHAIN TOLD & STRIKENIO	Flute		Bottle
Il Faggeto <i>Prosecco</i> Veneto, Italy	\$10		\$40
Piper-Heidsieck Brut	\$28		\$135

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Wine List

ECO-FRIENDLY & ORGANIC =

Green Partnership

Fairmont Hotels & Resorts was founded on an enduring connection to the land and communities where we do business. In 1990 our Canadian hotels pioneered the Green Partnership program – a comprehensive commitment to minimizing our hotels' impact on the planet. This green philosophy has grown to become a core value of our company.

value of our company.	Bottle
SPARKLING WINE	
Mumm Napa Brut Prestige Napa Valley, USA Napa Green	\$69
WHITE WINE	
Beringer California Collection <i>Chardonnay</i> California, USA Napa Green	\$38
Woodbridge <i>White Zinfandel</i> California, USA Napa Green	\$38
RED WINE	
J Lohr Seven Oaks <i>Cabernet Sauvignon</i> Paso Robles, USA Sustainable	\$64
Beringer Stone Cellars <i>Cabernet Sauvignon</i> Napa Valley, USA Napa Green	\$45
Beringer Knights Valley Cabernet Sauvignon Knights Valley, USA Sustainable	\$128
Peter Lehmann The Barossa <i>Shiraz</i> Barossa Valley, Australia Vegan	\$66
Peter Lehmann Mentor Shiraz/Cabernet/Merlot Barossa Valley, Australia Vegan	\$107
Luzon Monastrell/Syrah Jumilla, Spain Organic	\$48
M Chapoutier La Bernardine Chateauneuf-du-Pape, France Organic	\$94

DEFINITIONS

Sustainable: Pesticides and fungicides are used only when absolutely necessary. Water is often treated and re-used for irrigation and cleaning purposes. Cover crops may be grown between rows for natural predator/pesticide properties.

Napa Green: A third-party supervised association of Napa Valley Vintners, focusing on sustainable practices, energy conservation, pollution prevention, and water conservation.

Organic: Produced without using most conventional pesticides, fertilizers, bio-engineering or ionizing radiation. A Government-approved inspection confirms all the rules necessary to meet organic standards, however there are many certification bodies that govern organic wine.

Vegan: Made without the use of any animal product. Wines are typically fined and/or clarified using products such as gelatin, isinglass or albumin.

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WHITE WINES

	Bottle
CANADA	
Pelee Island Winery Chardonnay VQA (Ontario)	\$32
Hillebrand Trius Dry Riesling VQA (Niagara Peninsula)	\$38
Sandhill Pinot Gris VQA (Okanagan Valley)	\$48
Sumac Ridge Private Reserve Gewurztraminer VQA (Okanagan Valley)	\$51
UNITED STATES	
	\$52
McManis Chardonnay (California)	\$53
Conundrum White Wine (California)	\$77
AUSTRALIA	
Wonderwall Sauvignon Blanc/Semillon (Margaret River)	\$50
NEW ZEALAND	
Kim Crawford Sauvignon Blanc (Marlborough)	\$62
Oyster Bay Sauvignon Blanc (Marlborough)	\$50
SOUTH AFRICA	
Graham Beck Chardonnay/Viognier WO (West Cape)	\$47
FRANCE	
Louis Latour Chardonnay AOC (Beaune)	\$54
Jean-Marc Brocard Chablis AOC (Chablis)	\$84
Joseph Mellot "La Chatellenie" Sancerre AOC (Loire Valley)	\$70
ITALY	
Santa Margherita <i>Pinot Grigio</i> DOC (Trentino-Alto-Adige)	\$56
Oggi Pinot Grigio IGT (Veneto)	\$40
GERMANY	
Rudolf Muller Riesling (Pfalz)	\$31

RED WINES

	Bottle
CANADA	
Inniskillin Dark Horse Vineyard Meritage VQA (Okanagan Valley)	\$54
Osoyoos Larose Le Gran Vin Reserve Meritage VQA (Okanagan Valley)	\$117
Sandhill 'One' Bordeaux Blend VQA (Okanagan Valley)	\$102
Le Clos Jordanne 'Le Grand Clos' Pinot Noir VQA (Niagara Peninsula)	\$154
Tawse Growers Blend Pinot Noir VQA (Niagara Peninsula)	\$80
Quails Gate Pinot Noir VQA (Okanagan Valley)	\$60
Sumac Ridge Black Sage Bench Merlot (Okanagan Valley)	\$62
Hillebrand Trius Merlot VQA (Niagara Peninsula)	\$45
Sandhill Cabernet/Merlot VQA (Okanagan Valley)	\$53
UNITED STATES	
David Bruce Petit Syrah (Central Coast)	\$99
Caymus Zinfandel (Napa Valley)	\$120
Rochioli Estate Russian River Valley Pinot Noir (Russian River Valley)	\$178
Argyle Pinot Noir (Willamette Valley)	\$98
AUSTRALIA	
Wynns Coonawarra Estate Cabernet Sauvignon (Coonawarra)	\$52
Two Hands Angels Share Shiraz (McLaren Vale)	\$66
NEW ZEALAND	
Main Divide Pinot Noire (Canterbury)	\$99
Oyster Bay Merlot (Hawkes Bay)	\$50
CHILE	
Errazuriz Max Reserva Cabernet Sauvignon (Aconcagua Valley)	\$52
Casa Silva Reserva Carmenere (Colchagua Valley)	\$46
Concha y Toro Casillero del Diable <i>Merlot</i> (Rapel Valley)	\$44
A D.C.ENITINI A	
ARGENTINA	\$0 6
Catena Malbec (Mendoza)	\$86
Alamos Malbec (Mendoza)	\$45
SOUTH AFRICA	
Graham Beck Shiraz/Cabernet Sauvignon WO (Western Cape)	\$47
Café Culture Pinotage WO (Western Cape)	\$40

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FRANCE	Bottle
Chateau La Gurgue AOC (Margaux)	\$142
Louis Latour AOC (Beaune)	\$61
Paul Jaboulet Aine Parallel 45 AOC (Côtes du Rhône)	\$50
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SPAIN	
Torres Celeste Crianza Tempranillo DO (Ribera del Duero)	\$60
ITALY	
Illuminati Riparosso Montepulciano D'Abruzzo DOC	\$45
Tolaini Al Passo Sangiovese/Merlot IGT (Tuscany)	\$75
Tolaini Chianti Classico Riserva Sangiovese DOCG (Chianti Classico)	\$75
Tolaini Valdisanti Cabernet Sauvignon/Sangiovese/Cabernet Franc	\$80
Zenato Ripassa Valpolicella Superiore (Veneto)	\$70
Tolaini Picconero Merlot/Cabernet Sauvignon/Petit Verdot IGT (Tuscany)	\$190
Fuligni Ginestreto Rosso di Montalcino DOC (Montalcino)	\$110
Masi Costasera Amarone della Valpolicella Classico DOC (Veneto)	\$101
Col dei Venti Tufo Blu Barolo Nebbiolo DOCG (Piedmont)	\$135
LARGE FORMATS	
J Lohr Seven Oaks Cabernet Sauvignon (Paso Robles, USA) 3 Litre	\$224
Sumac Ridge Estate Black Sage Bench <i>Merlot</i> VQA (Okanagan Valle) 3Litre 25 th Anniversary, Autographed by Winemaker Mark Wendenbury	\$200
25 Anniversary, Autographed by Whichiaker Wark Wenderbury	
CHAMPAGNE & SPARKLING WINE	Bottle
CHAMPAGNE	Donne
Piper-Heidsieck Brut AOC (Reims, France)	\$135
Veuve Cliquot Brut AOC (Reims, France)	\$138
Moët & Chandon Dom Perignon Brut AOC (Epernay, France)	\$430
SPARKLING WINE	
Henkell Trocken <i>Piccolo Sekt</i> (Germany) 200ml	\$12
Il Faggeto Prosecco DOC (Veneto, Italy)	\$40
Mumm Napa Brut Prestige (Napa Valley, USA)	\$69

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Vineland Estates Select Late Harvest Vidal VQA (Ontario, Canada) \$10 Quails Gate Late Harvest TBA Optima VQA (Okanagan Valley, Canada) \$13 Inniskillin Ice Wine Vidal VQA (Niagara Peninsula, Canada) 50ml \$15
Quails Gate Late Harvest TBA <i>Optima</i> VQA (Okanagan Valley, Canada) \$13
Inniskillin Ice Wine <i>Vidal</i> VQA (Niagara Peninsula, Canada) 50ml \$15
D: .:C
Digestif
Ramazotti Sambuca \$7
Ouzo 12 \$7
Pernod \$7
Baileys \$7
Grand Marnier \$9
Port
POIT 2oz
Taylor Fladgate Late Bottle Vintage <i>Ruby</i> (Villa Nova de Gaia, Portugal) \$8
Taylor Fladgate 10yr <i>Tawny</i> (Villa Nova de Gaia, Portugal) \$10 Royal Oporto <i>Colheita 1977</i> (Villa Nova de Gaia, Portugal) \$24
Royal Oporto <i>Colheita 1977</i> (Villa Nova de Gaia, Portugal) \$24
Armagnac
loz
Samalens VSOP \$9
Cognac
10z
Courvoisier VS \$11
Couvoisier VSOP \$14
Remy Martin VSOP \$17
Remy Martin XO \$35
Hennessy VS \$11
Hennessy VSOP \$17
Hennessy XO \$35

Louis XIII de Remy Martin

\$210

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Single Malts and Blends

	1oz
HIGHLANDS	
Balblair Elements	\$11
Old Pulteney 12 year	\$12
Dalwhinnie 15 year	\$15
Glenmorangie 10 year	\$11
Glenmorangie Lasanta	\$14
Oban 14 year	\$18
CAMBELLTOWN	
Springbank 10 year	\$11
Glendronach Revival	\$16
SPEYSIDE	
Glenlivet 12 year	\$11
Glenlivet 15 year	\$13
Glenlivet 18 year	\$18
Macallan 10 year	\$13
Macallan 12 year	\$16
Macallan 25 year	\$70
Aberlour 12 year	\$10
Glenfiddich 12 year	\$12
Benriach 10 year	\$12
Balvenie 12 year	\$16
Craggenmore 12 year	\$16
ISLANDS	
Jura Superstition	\$10
Talisker 10 year	\$14
Highland Park 12 year	\$13
Highland Park 18 year	\$25
LOWILANDS	
LOWLANDS	¢10
Auchentoshan 12 year	\$10
Glenkinchie 12 year	\$15

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	1oz
ISLAY	
Laphroaig 10 year	\$12
Bowmore 12 year	\$12
Ardbeg 10 year	\$15
Bunnahabhain	\$14
Lagabulin 16 year	\$19
BLENDED	
Dewar's White Label	\$7
J&B Rare	\$8
Chivas Regal 12 year	\$12
Chivas Regal 18 year	\$18
Chivas Royal Salute	\$25
The Famous Grouse	\$7
Johnnie Walker Black	\$11
Johnnie Walker Double Black	\$14
Johnnie Walker Gold	\$17

\$28



Johnnie Walker Blue

Whiskeys

	1oz
CROWN ROYAL	
Crown Royal Original	\$7
Crown Royal Black	\$8
Crown Royal Limited Edition	\$9
Crown Royal Reserve	\$10
Crown Royal Extra Rare	\$25
CANADIAN CLUB	
Canadian Club Rye	\$6
Canadian Club Sherry Cask	\$7
JACK DANIELS	
Jack Daniels	\$7
Gentleman Jack	\$8
Jack Daniels Single Barrel	\$9
OTHER	
Bushmills	\$7
Bushmills Black	\$8
Jim Beam	\$7
Jameson 12	\$9
Makers Mark Kentucky Bourbon	\$8
Tullamore Dew	\$7
Wisers Deluxe	\$7
Wisers Small Batch	\$8
Woodford Reserve	\$9

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Spirits

VODKA 1oz Belvedere \$8 Finlandia \$6 Grey Goose \$9 Absolute Citron \$7 Absolute Mandarin \$7 Ketel One \$7 Luksusowa \$7 Stolichnaya \$7 Stolichnaya Gold \$8 Wyborowa \$7 GIN 1oz Beefeater 24 \$8 **Bombay Saphire** \$8 Hendricks \$9 Plymouth \$8 Tanqueray \$6 Tanqueray Number 10 \$8 RUM 1oz Bacardi Black \$6 Bacardi Silver \$6 Bacardi Gold \$6 Appleton \$7 Bacardi 8 Amber \$8 Captain Morgan Silver \$8 Captain Morgan Spiced \$8 Captain Morgan Black \$7 Havana Club7 \$7 Lemon Hart \$7 Mount Gay \$8 Mount Gay Silver \$8 Malibu Coconut \$7

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Modern Classic Cocktails

BAY AREA DAISY Many Fairmont properties cultivate rooftop gardens and apiaries; the organic herbs and honey add a delicious, local touch to menu offerings. Take the Bay Area Daisy, which bursts with freshly squeezed citrus and a touch of honey syrup. It's like a sweet kiss from the warm Californian sun.	\$15
CHINESE FIVE-SPICE FIZZ For those who know their cocktails, this modern classic features luxurious Rémy Martin VSOP cognac, as well as unique flavours from Asia, including zesty fresh ginger and exotic Chinese five spice. A splash of bubbly soda brings a dash of style.	\$10
THE GREEN PARK Dynamic India was the inspiration behind this delicious cocktail: made with Bombay Sapphire Gin (names after the Star of Bombay, a stunning, 182-carat gem) and punctuated with fresh lemon and basil, both native to the region. But its flavor resonates the world over.	\$12
ZIMBALI TROPHY The mere thought of South Africa's spectacular Dolphin Coast evokes warm Indian Ocean breezes, endless beaches and the clearest, bluest skies. So go on: sit back and indulge in a Zimbali Trophy, an extraordinary blend of crisp white wine, fresh citrus and herbs. Isn't every moment at Fairmont a winning one?	\$9
CÉLIBATAIRE If célibataire is French for "single," then this sexy cocktail is quite the catch. Aperol joins Cointreau, bourbon and ginger beer – along with a sassy squeeze of fresh grapefruit and lemon – for a cocktail that's worth celebrating.	\$12
ACAPULCO MARGARITA Experimenting with local ingredients – lime, mint and tequila – Mexican bartender Don Carlos Orozco invented the margarita. The cocktail has since become a part of Mexico's rich culture identity, as well as a worldwide favorite. At Fairmont, we're simply building on this fine tradition.	\$15
CRANBERRY CUCUMBER MOJITO Crispcucumber adds a clean, dry note to this refreshing long drink. Tangy cranberry, fresh-picked mint, fine rum and a dash of sweetness make it a cocktail that redefines "cool."	\$14
SUNSET SPLASH Vintage Barbadian rum, sophisticated Italian Campari, luxurious French Champagne – this cocktail brings together ingredients from all corners of the world. Add a splash of splendor to your evening!	\$15
TRIPLE-PEPPER CAESAR The Bloody Mary may have originated in Paris, but its spicy cousin – the Caesar – remains Canada's most popular cocktail. This variation features an array of spices as vast as the country itself. Good thing it comes in a big glass.	\$9
ROYAL BOULEVARDIER Though a <i>boulvardier</i> is a person who frequents the most fashionable Parisian bars, any guest of ours definitely fits the bill. And what better way to experience "high society" than with this mix if fine Johnnie Walker, silky vermouth, Italian Aperol and real maple syrup?	\$13
KIWI SAPPHIRE TONIC The roots of the gin-and-tonic cocktail stretch back to British colonial India. With the refreshing addition of vibrant kiwi fruit and pineapple, this old favorite stakes its claim to a delicious future.	\$11
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Bottled Beer

ALE

Newcastle Brown Ale ~ England	\$8
LAGER	
Budweiser ~ USA ~ 341ml	\$7
Molson Canadian ~ Canada ~ 341ml	\$7
Moosehead ~ Canada ~ 341ml	\$7
Labatt Blue ~ Canada ~ 341ml	\$7
Miller Genuine Draft ~ USA ~ 355ml	\$7
Kokanee ~ Canada ~ 341ml	\$7
Farmery ~ Manitoba, Canada ~ 473ml	\$8
Corona ~ Mexico ~ 330ml	\$8
Heineken ~ Netherlands	\$8
Grolsch ~ Netherlands ~ 450ml	\$10
LIGHT BEERS	
Bud Light ~ USA ~ 341ml	\$7
Labatt Lite ~ Canada ~ 341ml	\$7
Stella Artois Lite ~ Belgium ~ 330ml	\$8
SPECIALTY	
Van Deist Fruli Strawberry Beer ~ Belgium ~ 250ml	\$8
Anchor Steam ~ USA ~ 355ml	\$9
Draught Beer	
_	20oz
Budweiser Crown ~ USA	\$9
Original 16 Pale Ale ~ Saskatchewan, Canada	\$9
Big Rock Traditional Amber Ale ~ Alberta, Canada	\$9
Alexander Keiths India Pale Ale ~ Nova Scotia, Canada	\$9
Half Pints Bulldog Amber Ale ~ Manitoba, Canada	\$9
Guiness ~ Dublin, Ireland	\$10
Stella Artois ~ Belgium	\$11

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