

DINING IN

Sunday–Thursday 7:00am–11:00pm
Friday & Saturday 7:00am–2:15am

ALL DAY

Fresh Sliced Market Fruit & Seasonal Berries <small>VG,GF</small>	14
Fairmont ATX*	27
Two Eggs Any Style, Breakfast Potatoes, Bacon, Sausage, Roasted Tomato, Fresh Fruit, Choice of Toast, Coffee and Juice	
Blueberry Pancakes <small>V</small>	19
Powdered Sugar, Fresh Berries, Maple Syrup	
Breakfast Tacos	18
Soft Scrambled Eggs, Smoked Bacon, Avocado, Queso Fresco, Black Beans, Red Salsa	
Caesar Salad	14
Baby Romaine, Parmesan, House Croutons, Roasted Garlic Dressing <i>Add Grilled Chicken Breast 6</i>	
Iceberg Wedge Salad <small>GF</small>	16
Applewood Smoked Bacon, Blue Cheese Dressing, Sun-Dried Tomato, Dill, Chives, Shallots <i>Add Grilled Chicken Breast 6</i>	
Hummus <small>VG</small>	12
Salsa Verde, Preserved Orange, Crispy Chickpeas, Flatbread	
Grilled Broccolini <small>VG,GF</small>	13
Meyer Lemon Vinaigrette, Za'atar	
Hot Wings <small>GF</small>	16
“ATX” Hot Sauce, Creamy Blue Cheese, Celery	
Texas Style Burger*	22
Angus Beef Patty, American Cheese, Shredded Lettuce, Onion, Tomato, Sweet Pickles, Yellow Mustard, French Fries	
Roasted Turkey Sandwich	19
Maple Bacon, Bibb Lettuce, Tomato, Avocado, Sriracha Aioli, French Fries	
Pan Seared Salmon* <small>GF</small>	36
Roasted Onion, Baby Artichokes, Confit Tomato, Herb Beurre Monte	
Roasted Half Amish Chicken <small>GF</small>	30
Whipped Potatoes, Chicken Jus, Roasted Garlic	
Steak Frites* <small>GF</small>	46
14oz Prime NY Strip, Classic Aioli, Chimichurri	
Gemelli Pasta Alfredo <small>V</small>	21
Parmesan, Roasted Garlic, Herbed Breadcrumbs <i>Add Atlantic Salmon 8 Add Grilled Chicken Breast 6</i>	
SWEETS	
Cookies & Milk	7
Chocolate Chip Cookies, Local Mill King Milk	
Vanilla Flan <small>GF</small>	10
Spiced Caramel, Whipped Chantilly	

To protect both our guests and our colleagues during the COVID-19 crisis, we will be implementing doorstep delivery for a completely contactless In-Room Dining experience.

V : Vegetarian | VG: Vegan | GF: Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note that a \$5 In-Room Dining delivery charge, applicable taxes and a 22% gratuity will be automatically added to your bill.



SIPS

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ESSENTIALS

Coffee	9/12
HC Valentine Freshly-Brewed Regular or Decaffeinated Small or Large Available	
Specialty Coffee	7
Espresso, Cappuccino, Café Latte, Americano or Café Macchiato	
Lot 35 Specialty Teas	6
Imperial Breakfast, Decaf English Breakfast, Earl Grey, Sencha Green, Chamomile, Goddess Oolong or Mint	
Milk	5
Whole, 2%, Skim, Chocolate, Soy, Almond or Coconut	
Juice	6
Apple, Orange, Grapefruit, Cranberry, Tomato or Pineapple	
Fairmont ATX Sweet Tea “Done The Right Way!”	5
Evian Water	5/7
Small or Large Available	
Topo Chico Sparkling Water	7
Soft Drinks	5
Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Lemonade	

CHAMPAGNES & SPARKLING WINES

Lunetta Prosecco, Veneto, Italy	5oz/9oz/BTL 12/18/55
Maison Albert Bichot, Crémant De Bourgogne Brut Rosé, France	16/24/75
Moët & Chandon Impérial, Brut, France, NV	21/32/95
Veuve Clicquot “Yellow,” Brut, France, NV	28/42/135

WHITE & ROSÉ WINES

Sanford “Flor De Campo,” Chardonnay, Santa Barbara, California	12/18/55
Vincent Girardin, Vielle Vignes, Mâcon “Fuisse,” Burgundy, France	13/19/60
Jordan, Chardonnay, Russian River Valley, California	16/24/75
Fernando Pighin & Figli, Pinot Grigio, Friuli Grave, Italy	12/18/55
Loveblock, Sauvignon Blanc, Marlborough, New Zealand	15/23/65
Patient Cottat, Sancerre, Vieilles Vignes Blanc, Loire Valley, France	14/21/60
Dr. Loosen, Riesling, Mosel, Germany	11/17/50
Château D’Escalans Whispering Angel, Rosé, Côtes de Provence, France	13/19/60

RED WINES

Schug, Pinot Noir, Carneros, California	16/24/75
Roco, “Gravel Road,” Pinot Noir, Willamette Valley, Oregon	13/19/60
Isole e Olena, Chianti Classico, Tuscany, Italy	15/23/70
Markham, Merlot, Napa Valley, California	15/23/70
Château Greysac, Médoc, Bordeaux, France	16/24/75
La Posta, “Paulucci,” Malbec, Mendoza, Argentina	13/19/60
Cannonball, Cabernet Sauvignon, California	11/17/50
Benziger, Cabernet Sauvignon, Sonoma, California	16/24/75
Groth, Cabernet Sauvignon, Oakville, California	19/28/90

BEERS

Real Ale Lost Gold IPA, Texas	7
Live Oak Hefeweizen, Texas	7
Ziegenbock Amber Ale, Texas	7
Bud Light	7
Heineken	8
Stella Artois, Pilsner	8
Corona, Lager	8
Peroni, Lager	8
Beck’s, Non Alcoholic	7



KIDS MENU

AT FAIRMONT AUSTIN

BREAKFAST

KIDS SCRAMBLE 11

scrambled eggs, smoked bacon OR fresh fruit,
sourdough toast

BUTTERMILK PANCAKE 10

berries, smoked bacon, maple syrup

GRANOLA & YOGURT 8

pecan granola, greek yogurt, honey

CEREAL & MILK 8



KIDS MENU

AT FAIRMONT AUSTIN

LUNCH & DINNER

KIDS CHEESEBURGER 10
with fries

GRILLED CHICKEN BREAST 9
pommes puree OR grilled vegetables

CRISPY CHICKEN TENDERS 9
french fries OR grilled vegetables

MAC 'n CHEESE 10

TURKEY SANDWICH 9
french fries OR fresh fruit

PEANUT BUTTER & JELLY 6
french fries OR fresh fruit

