7:00 AM - 11:00 AM	
Fresh Sliced Market Fruit & Seasonal Berries	14
The Fairmont ATX* Two eggs any style, Breakfast Potatoes, Bacon, Sausage, Roasted Tomato, Fresh Fruit, Choice of Toast	27
Fat Stack Buttermilk Pancakes Powdered Sugar, Butter, Maple Syrup Add: Blueberries 2	17
ATX Ranch Breakfast Tacos Scrambled Eggs, Chorizo, Onion, Jalepeno, Black Beans, Grilled Tortillas	18
ATX Benny Soft Poached Eggs, Toasted English Muffin, Canadian Bacon, Hollandaise, Breakfast Potatoes	20
Wild Berry Parfait Greek Yogurt, Pecan Granola, Blackberry Compote, Honey	12
LUNCH & DINNER 11:00AM- 11:00 PM	
Caesar Salad Baby Romaine, Parmesan, House Croutons, Roasted Garlic Dressing Add: Grilled Chicken Breast 6 I Salmon 8	15
Heirloom Tomato Salad _{GF} Stracciatella, Cucumber, Red Onion, Chives, Mint, Basil, Smoked Tomato Jam	17
Crispy Brussels Chili, Marcona Almonds, Garlic, Cucumber, Mint	13
Hummus _{VG} Salsa Verde, Preserved Orange, Crispy Chickpeas, Flatbread	12
Hot Wings _{GF} "ATX" Hot Sauce, Creamy Blue Cheese, Celery	16
Texas Style Burger* Angus Beef Patty, American Cheese, Shredded Lettuce, Onion, Tomato, Sweet Pickles, Yellow Mustard, French Fries	
Roasted Turkey Sandwich Maple Bacon, Bibb Lettuce, Tomato, Avocado, Sriracha Aioli, French Fries	19
Spicy Rigatoni Pasta San Marzano Tomatoes, Onion, Calabrian Chili, Parmesan, Basil	22
Pan Seared Salmon* _{GF} Roasted Onion, Baby Artichokes, Confit Tomato, Herb Beurre Monte	36
Roasted Half Amish Chicken _{GF} Charred Broccolini, Herbed Meyer Lemon Salsa	30
NY Strip Steak Frites* _{GF} 14oz Prime NY Strip, Classic Aioli, Chimichurri	46
SWEETS	
Cookies & Milk Chocolate Chip Cookies, Local Mill King Milk	7
Vanilla Flan Spiced Caramel, Whipped Chantilly	10



NINGIN

LATE NIGHT SUNDAY- THURSDAY 11:00 PM -1:00 AM FRIDAY & SATURDAY 11:00PM-2:00 AM

Caesar Salad Baby Romaine, Parmesan, House Croutons, Roasted Garlic Dressing	15
Hummus _{VG} Salsa Verde, Preserved Orange, Crispy Chickpeas, Flatbread	12
Hot Wings _{GF} "ATX" Hot Sauce, Creamy Blue Cheese, Celery	16
Texas Style Burger* Angus Beef Patty, American Cheese, Shredded Lettuce, Onion, Tomato, Sweet Pickles, Yellow Mustard, French Fries	22
Roasted Turkey Sandwich Maple Bacon, Bibb Lettuce, Tomato, Avocado, Sriracha Aioli, French Fries	19
SWEETS	
Cookies & Milk Chocolate Chip Cookies, Local Mill King Milk	7
Vanilla Flan _{GF} Spiced Caramel, Whipped Chantilly	10

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 & a 22% gratuity will be automatically added to your bill.



SIPS

Beck's, Non Alcoholic

ESSENTIALS	0.44.0
Coffee (HC Valentine Freshly-Brewed Regular or Decaffeinated) Small or Large Available	9/12
Specialty Coffee (Espresso, Cappuccino, Café Latte, Americano or Café Macchiato)	7
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)	5
Fairmont ATX Sweet Tea "Done The Right Way!"	5/7
Evian Water Tong Chica Specialing Water	7
Topo Chico Sparkling Water Soft Drinks	5
(Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Lemonade)	3
	5oz/9oz/BTL
CHAMPAGNES & SPARKLING WINES	12/18/55
Lunetta Prosecco, Veneto, Italy	
Maison Albert Bichot, Crémant De Bourgogne Brut Rosé, France	16/24/75 21/32/95
Moët & Chandon Impérial, Brut, France, NV	28/42/135
Veuve Clicquot "Yellow," Brut, France, NV	20/ 12/100
WHITE & ROSÉ WINES	40/40/55
Sanford "Flor De Campo," Chardonnay, Santa Barbara, California Vincent Girardin,	12/18/55
Vielle Vignes, Mâcon "Fuissé," Burgundy, France Jordan, Chardonnay, Russian	13/19/60
River Valley, California	16/24/75 12/18/55
Fernando Pighin & Figli, Pinot Grigio, Friuli Grave, Italy	15/23/65
Loveblock, Sauvignon Blanc, Marlborough, New Zealand	14/21/60
Patient Cottat, Sancerre, Vieilles Vignes Blanc, Loire Valley, France	11/17/50
Dr. Loosen, Riesling, Mosel, Germany	13/19/60
Château D'Escalans Whispering Angel, Rosé, Côtes de Provence, France	10/10/00
RED WINES	40 (04 (75
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 15/23/70
Markham, Merlot, Napa Valley, California	16/24/75
Château Greysac, Médoc, Bordeaux, France	13/19/60
La Posta, "Paulucci," Malbec, Mendoza, Argentina	11/17/50
Cannonball, Cabernet Sauvignon, California	16/24/75
Benziger, Cabernet Sauvignon, Sonoma, California	19/28/90
Groth, Cabernet Sauvignon, Oakville, California	
BEERS	7
Real Ale Lost Gold IPA, Texas	7
Live Oak Hefeweizen, Texas	7
Ziegenbock Amber Ale, Texas	7
Bud Light	8
Heineken	8
Stella Artois, Pilsner	8
Corona, Lager	8
Peroni, Lager	7





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





LUNCH & DINNER

KIDS CHEESEBURGER 10 with fries

GRILLED CHICKEN BREAST 9 french fries 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

