



A new era of glamour has begun. Straight up, shaken or stirred; seducing cocktails add new life to the castle's timeless bar. Check in to see and be seen, where stories are told and memories made.



ON DRAFT

BOULEVARDIER

3oz

Lot 40 Rye + Aperol + Carpano Antica

Named after a monthly magazine from the 20's in Paris, this isn't a Negroni. It is, however, the Negroni's long-lost autumnal cousin.

19



MAI TAI

2.5oz

Appleton Reserve Rum + pineapple + lime + orgeat

Invented in the 40's at Trader Vic's in California, this Classic is synonymous with Tiki culture both past and present.

17



ZERO PROOF

HEDGE FUND

Seedlip Grove + blackberry syrup + pineapple + egg whites + lemon juice

Silky, tart hedgerow berries play nicely with the zesty citrus and ginger flavors of Seedlip Grove 42 in this zero proof blackberry sour.

12



BLANKET FEVER

Seedlip Spice + house cold brew + maple syrup + ginger beer

Lumberjacks love maple syrup and strong coffee. In Lumberjack Lingo "Blanket Fever" is what happens the morning after a big night. So have this, it'll help!

12



MONKEY GONE TO HEAVEN

coconut milk + housemade pineapple cordial + blueberry puree + orange juice + lime juice

What to drink when you want a tropical getaway, but all borders are closed. Slightly sweet and creamy, all the familiar tropical flavors come together to give you a luau in a glass.

12





RUNDLE BAR SIGNATURES

WILD FLOWER

2.5oz

Wild Life Rundle Bar Gin + Lillet
Blanc + St. Germain + plum bitters

We partnered with the best spirit makers around to bring you this gorgeous purple negroni inspired cocktail. Floral, smooth and spirited. Live wildly and let the good times be gin!

18



CIGAR BOX

2.5oz

house spiced rum + Bookers Bourbon +
coffee infused Amaro Montenegro +
cherry bitters + chocolate bitters

Cherry and spices dance in perfect harmony with rich coffee and chocolate flavors that will transport you back in time to the Sir William Wallace room, the last cigar lounge in the Bow Valley!

19



SCOTTISH GARDEN

2.5oz

Botanist Gin + Aperol + Green
Chartreuse + housemade grapefruit
cordial + basil leaves + soda

This bright summer sipper showcases the Botanist's 22 botanicals paired elegantly with the herbaceous aromas of Green Chartreuse and sweet bitterness of Aperol to bring lively flavor depth to your lips.

17



BURRO OF BOMBAY

2oz

Casamigos Mezcal + Grand Marnier +
orange turmeric syrup + lime +
ginger beer

Smokey mezcal meets bright spice notes of India in this marg-mule hybrid. Orange notes compliment earthy aromas while turmeric and gingerbeer give a sweet spicy backbone to this summertime tipple.

17



THE BRADSHAW

3oz

hibiscus infused Wild Life Vodka +
cointreau + orange bitters + simple
syrup + rose water + prosecco

Channel your 'Carrie' with this elegant yet sassy riff on the classic Cosmo. A lively mix of Prosecco and floral aromas mingle with zesty orange notes. Cotton candy adds just a touch of whimsy!

16







BEER

ON DRAFT

	12oz	20oz
Stella Artois Leuven, Belgium	8	10
Bud Light Anheuser-Busch, USA	8	10
Banff Spring Lager Big Rock Brewery, Calgary, Alberta	7	9
Grasshopper Wheat Ale Big Rock Brewery, Calgary, Alberta	8	10
Evolution IPA Grizzly Paw Brewery, Canmore, Alberta	8	10
Raspberry Ale Grizzly Paw Brewery, Canmore, Alberta	8	10
Ten Peaks Pale Ale Canmore Brewery, Canmore, Alberta	8	10
Village Apple Cider Village Brewery, Calgary, Alberta	9	11





WINE

CHAMPAGNE & SPARKLING

	5oz	btl
Veuve Clicquot Ponsardin Brut Champagne, France	36	163
Moët & Chandon Brut Champagne, France	31	155
Canella Prosecco Veneto, Italy	14	62
Trius Brut Ontario, Canada	19	84
Bollinger Spéciale Cuvée Brut, Champagne, France		184
Dom Pérignon Brut 2009 Champagne, France		435
Moët & Chandon Brut Champagne, France (375ml)		85
ROSE		
Gérard Bertrand Pays d'Oc Gris Blanc ◇ Languedoc-Roussillon, France <i>Dry, Subtle, Elegant</i>	15	65
Malbec Rosé, Luigi Bosca La Linda Mendoza, Argentina <i>Floral, Lively, Fresh</i>	13	57



WINE

WHITE

	5oz	btl
Chardonnay, Joseph Drouhin Mâcon Villages Burgundy, France <i>Fresh, Light, Unoaked</i>	14	62
Gewürztraminer, Cedar Creek ◇ British Columbia, Canada <i>Full Body, Lively, Crisp</i>	13	57
Sauvignon Blanc, Whitehaven Marlborough, New Zealand <i>Balanced Acidity, Crisp, Clean</i>	15	65
Pinot Grigio, Colterenzio Lumo Venezie, Italy <i>Bright Acidity, Citrusy, Crisp</i>	13	57
Grenache Blanc & Viognier Blend, Boutinot La Fleur Solitaire Côte du Rhone, France <i>Plump Edge, Floral, Lively</i>	13	57
Chardonnay, Wente Morning Fog Livermore Valley, California, USA <i>Bright, Mouth-Filling Body, Oaked</i>	15	68
Sauvignon Blanc, Groth Napa Valley, California, USA <i>Balanced Acidity, Crisp, Clean</i>		100
Chardonnay, Rombauer Vineyards 'Carneros' Los Carneros, California, USA <i>Buttery, Mouth-Filling Body, Oaked</i>		140



WINE

RED	5oz	btl
Malbec, Tinto Negro Limestone Block Mendoza, Argentina <i>Herbal, Full Body, Soft Palate</i>	15	65
Pinot Noir, Oyster Bay Marlborough, New Zealand <i>Silky, Rich, Complex</i>	15	65
Cabernet Sauvignon, Francis Ford Coppola Napa Valley, USA <i>Powerful, Succulent, Complex</i>	19	87
Grenache, Syrah & Mouvèdre, Boutinot Les Coteaux Côtes du Rhone, France <i>Elegant, Supple, Smooth</i>	14	62
Zinfandel, Wente Beyer Ranch Central Coast, USA <i>Jammy, Balanced, Full Body</i>	14	62
Cabernet & Merlot Blend, ◇ Mission Hill Estate Series British Columbia, Canada <i>Smooth, Graceful, Complex</i>	13	57
Pinot Noir, Louis Latour Burgundy, France <i>Silky, Rich, Complex</i>		92
Cabernet Sauvignon, Chateau Montelena Rutherford, California, USA <i>Bold, Succulent, Complex</i>		158
CORAVIN PROGRAM		
Merlot, Emmolo by Jenny Wagner Napa Valley, USA <i>Rich, Dark, Lush</i>	38	184
Cabernet Sauvignon, Stags' Leap Napa Valley, USA	31	138
◇ <i>Sommelier's selection</i>		





SPIRITS

VODKA	1oz	Bacardi Oakheart Spiced	11
Absolut	10	Bacardi White	10
Absolut Citron	10	Malibu	9
Absolut Elyx	11	Mount Gay Black Barrel	10
Belvedere	12	Mount Gay XO	12
Finlandia	10	Pyrat XO	11
Grey Goose	12		
Ketel One	11	WHISKY & RYE	1oz
Tito's	12	Bearface	10
Wild Life	12	Canadian Club	10
		Crown Royal	10
GIN	1oz	Gentleman Jack	11
Beefeater	10	Jack Daniel	10
Bombay Sapphire	10	Jameson	10
Botanist	13	Lot 40	10
Hendricks	11	Old Overholt	10
Plymouth	11	Toki	12
Tanqueray Ten	11	Tullamore Dew	11
Ungava	10	Westland American Oak	24
Wild Life	11		
Wild Life Barrel Aged	14	BOURBON	1oz
Wild Life Rundle Bar	10	Basil Hayden	11
		Bookers	12
RUM	1oz	Buffalo Trace	10
Appleton Reserve	12	Bulleit	10
Bacardi 8	11	E.H. Taylor	21
Bacardi Black	10	Makers Mark	10
		Woodford Reserve	13



SPIRITS

SCOTCH BLENDS 1oz

Chivas Regal	10
Famous Grouse	10
Johnnie Walker Black	12
Johnnie Walker Blue	35

SCOTCH SINGLE MALT 1oz

Bruichladdich Single Malt Port Charlotte	26
Bruichladdich Single Malt	26
Glenfiddich 15	18
Glenfiddich 18	35
Glenkinchie 12	15
Glenlivet 12	13
Glenlivet Double Oak 12	18
Glenlivet French Oak 15	20
Glenmorangie Original 10	12
Lagavulin 16	27
Laphroaig 10	11
Macallan Double Cask	22
Oban	15
Talisker 10	14

MEZCAL/TEQUILA 1oz

Arette Blanco	10
Casamigos Anejo	23
Casamigos Blanco	14
Casamigos Mezcal	23
Casamigos Reposado	16
Cazadores Anejo	11
Cazadores Reposado	10

COGNAC 1oz

E+J	9
Hennessy VS	10
Hennessy VSOP	12
Louis XIII	225
Remy Martin 1738	19
Remy VSOP	11
Remy XO	25



SPIRITS

OTHER LIQUEURS	1oz	Southern Comfort	8
Amaro Montenegro	10	St. Germain	11
Aperol	9	Yellow Chartreuse	9
Baileys	9		
Benedictine	8	PORT	2oz
Campari	9	Taylor 10	12
Carpano Antica Formula	12	Taylor 20	17
Chambord	9	Taylor 30	25
Cointreau	9	Taylor 40	35
Creme de Cassis	9	Flight	45
Cynar	9		
Disaronno	9		
Drambuie	9		
Fernet Branca	9		
Frangelico	9		
Galliano	9		
Giffard Cacao Brown	10		
Grand Marnier	10		
Green Chartreuse	9		
Jägermeister	9		
Kahlúa	9		
Lillet	9		
Limoncello 2oz	15		
Luxardo Maraschino	9		
Martini Dry-Sec	10		
Pimms	9		
Sambucca	9		



Steeped in tradition, The Fairmont Banff Springs has been serving Afternoon Tea for over 125 years as Anna, Duchess of Bedford, intended it to be when she first invited her guests for tea and scones.

We offer a selection of refined teas from around the world along with an inspired menu that brings local ingredients and Canadian favourites to the traditional afternoon experience.

Over the years our pastry chefs have perfected scones, shortbread and other delicacies to truly delight the senses. Never forget, the most essential ingredient to Afternoon Tea is good conversation.

LOT 35 TEA BLENDS

BLACK**1907 Orange Pekoe**

Bright, brisk and lively with excellent flavour. Speaks to its pedigree of seasonal tea from Sri Lanka and Kenya.

Creamy Earl Grey

A remarkably heady earl grey tempered with wickedly delicious cream flavour. One cup is not enough.

Imperial Breakfast

The perfect breakfast tea with burgundy depth and malt highlights. Bold and robust with a bright golden cup.

Liza Hill Darjeeling

A delicate cup with a distinctive 'muscatel' grape character. Hints of currant create an almost wine like taste.

OOLONG**Goddess Oolong**

A distinctive light cup that has hints of orchid-like flavour. Excellent for quiet moments.

GREEN**Kyushu Japan Sencha**

Spring harvest yields a deliciously vegetative green tea with buttery smoothness.

WHITE**Ontario Icewine**

Alive with riesling and berry notes. Finishes with a silky white tea smoothness.

HERBAL**Bella Coola Punch**

Orange notes and highlights of velvety sweet pineapple evoke passionate memories.

Egyptian Camomile

Delightfully aromatic with an expressive wild apple-like character. Pale cup.

Flora's Berry Garden

Full flavoured with deep berry notes. The cup is burgundy red providing strength and character.

Market Fresh

Summer in a cup. Sweet watermelon notes are complimented with mellow accents of cucumber and gazpacho. Stunningly delicious.

Oregon Mint

Cool, pungent and lively. Immensely captivating. The pedigree of the world's best mint.

Joie de Provence

An enchanting herbal rooibos tea. Fruity ripe berry notes balanced with mild lavender.

Jet Lag

Opens with delicious mint highlights, finishes with piquant recharging ginger notes.

CHAI**Masala Chai**

Rich with deep mouth feel. Opens with light ginger heat and finishes on a savory cardamom note.



RESERVE LOT 35 TEA BLENDS

Dream Doves Silver Needle 8

A white tea with body, light butter highlights with honey and white flower notes. Only grown in April.

Golden Yunnan Hills 6

Superb early season Yunnan black tea. Opens with oak highlights and finishes like a mild peaty speyside.

Madame Butterfly 9

Only grown 3 weeks per year, succulent new spring tea infused 7 consecutive nights with new jasmine buds. Smooth and ethereal jasmine.

KINGS & QUEENS OF THE CASTLE

Bella Coola Punch

Orange notes and highlights of velvety sweet pineapple.

Flora's Berry Garden

Full flavoured with deep berry notes. The cup is burgundy red providing strength and character.



TRADITIONAL AFTERNOON TEA

64 PER PERSON

VICTORIAN SCONES

plain and raisin scones + Devonshire cream +
house made strawberry - rose preserves



COLD SMOKED SALMON

lemon- dill madeleine + fennel pollen cream cheese + crispy capers

MANS FARM EGG SALAD

onion brioche + black truffle + chive

WALDORF SALAD

tomato and champagne bread + chicken salad + grapes + celery +
candied walnuts

BENCHMARK ROAST BEEF

AAA Alberta beef + horseradish cream + watercress +
caraway bannock

CUCUMBER

herb & garlic cheese spread + sliced cucumber + pea tendril +
pain de mie



NANAIMO OPERA CAKE

coconut wafer + coconut + custard buttercream + chocolate ganache

PEAR AND ALMOND TART

pear + almond cake + oatmeal crumble

PARIS BREST

lemon + strawberry

MACARONS

chocolate dipped

*Nut free, vegetarian/vegan and dairy free afternoon tea menus to be
pre-ordered 24-hours prior to arriving.*

Please note nut and wheat products are used on the premises.



CANADIAN AFTERNOON TEA

74 PER PERSON

VICTORIAN SCONES

plain and raisin scones + Devonshire cream +
house made strawberry - rose preserves



NOVA SCOTIA COLD SMOKED SALMON

lemon- dill madeleine + fennel pollen cream cheese + crispy capers

MANS FARM EGG SALAD

onion brioche + black truffle + chive

RIDGE VALLEY CHICKEN

tomato and champagne bread + curried chicken salad + sultanas +
sunflower sprouts

ELK CARPACCIO

roasted garlic aioli + pickled shallots +
puffed wild rice + caraway bannock

RED HAT FARMS CUCUMBER

herb & garlic cheese spread + sliced cucumber + pea tendrils +
pain de mie

TOFINO TUNA

pickled mushrooms + roasted red pepper hummus
+ charcoal barquette



NANAIMO OPERA CAKE

coconut wafer + coconut + custard buttercream + chocolate ganache

PEAR AND ALMOND TART

pear + almond cake + oatmeal crumble

PARIS BREST

lemon + strawberry

MACARONS

chocolate dipped

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pre-ordered 24-hours prior to arriving.*

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JUNIOR AFTERNOON TEA

38 PER CHILD Available to children 12 and under

FLORA'S BERRY GARDEN

full flavoured with deep berry notes. The cup is burgundy red providing strength & character (herbal).

BELLA COOLA PUNCH

Orange notes and highlights of velvety sweet pineapple.



MANS FARM EGG SALAD

brioche

AB&J

malt and cereal bread + almond butter and strawberry jam

HAM AND CHEESE

house cured ham + swiss cheese + dijonnaise

CUCUMBER DILL

cream cheese + sliced cucumber + pain de mie



MACARON

CRISPY CEREAL TREAT

CHOCOLATE BROWNIE

BIRTHDAY CAKE CUPCAKE

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**BITES ~ SNACKS**

HOUSE CRISPS AND DIP	10
sea salt chips + speck & caramelized onion dip	
POPCORN	5
togarashi + lime + nori salt	
PULL APART FOCACCIA BITES	11
herbs + mozzarella + marinara	
PORK DUMPLINGS	16
red chili + lemongrass + green onion shoyu dashi	
ROASTED RED PEPPER HUMMUS	18
crudité vegetables + pita chips	

SMALL PLATES

TUNA TARTARE TACOS	21
gojugang + cucumber + chive + sesame + wonton shells	
BANH MI BAO BUNS	17
char sui pork belly + cucumber + pickled carrot & daikon + sambal mayo	
CHARRED BRUSSEL SPROUTS	17
apple + crème fraiche + pistachio + dried cranberry + dill vinaigrette	
TUNA² ROLL	23
spicy tuna + avocado + tuna tataki + cucumber + tobanjan aioli	
WILD MUSHROOMS	17
grapes + local honey goat cheese + radish + smoked pumpkin seeds	
ALBONDIGAS	19
pork and beef meatballs + stewed tomato + manchego + sourdough	
ELK CARPACCIO	24
roasted garlic aioli + puffed wild rice + crispy capers + pickled shallot + arugula	



LARGE PLATES

POKE BOWL	26
ahi tuna + avocado + edamame + radish + cucumber + sesame sushi rice + pickled ginger	
DAILY SOUP	10
chef's whim	
ALBERTA STEAK SANDWICH	25
open face + bourbon shallots + tomato + watercress + scallion aioli + sourdough	
PETITE FILETS	29
benchmark farms AAA alberta beef + crushed potatoes + olives + chimichurri	
AVOCADO TOAST	18
sourdough + tomato + pea sprouts + curried sunflower granola + extra virgin canola oil	

DESSERT

GIANDUJA CHOCOLATE SPHERES	14
hazelnut sauce + dehydrated ice cream	
BLACK SESAME MOCHI DONUTS	12
churned cream	
WHITE CHOCOLATE LEMON POSSET	12
pistachio crumble + candied lemon	