

IN-ROOM DINING MENU

JUST WHAT YOU'RE LOOKING FOR





A MESSAGE FROM THE KITCHEN

Claremont Club & Spa, A Fairmont Hotel is a Bay Area landmark and has been proudly serving guests for over 100 years. Originally built as a private residence during the California Gold Rush, the hotel known today as Claremont Club & Spa opened for business in 1915. Today, our newly restored urban resort offers historic charm, contemporary amenities, and the unparalleled service for which Fairmont is known.

We invite you to experience true Claremont service with a California-inspired meal from our In-Room Dining Menu in the comfort of your guest room. From healthy and filling breakfasts to a full late-night menu, we have something to satisfy your craving no matter the time of day. And don't forget a sweet treat from our in-house pastry kitchen! Whatever you choose, you'll find ingredients from Northern California's finest farmers, ranchers, fishermen, bakers, artisans and vintners featured throughout the menu. Located at the intersection of Berkeley and Oakland and just across the Bay from San Francisco, Claremont is proud to be a part of the world-renowned Bay Area culinary community, and we are pleased to offer you a taste of this inspiring destination.

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items whenever possible. Should you have any special requests or dietary requirements, kindly call In-Room Dining, and we will be pleased to do our best to meet your needs. On behalf of the entire culinary team, welcome to Claremont Club & Spa! We look forward to serving you.

Sincerely



ARWI ODENSE,
EXECUTIVE CHEF



BREAKFAST | ENERGIZE

AVAILABLE 6:00 AM–11:30 AM /  GLUTEN-FREE /  VEGETARIAN /  VEGAN

COMPLETE BREAKFASTS

We serve only Chino Valley cage free organic eggs

East Bay Sunrise* 29

Two Eggs Any Style, Hash Browns
Choice of Breakfast Meat:
Applewood Bacon, Pork Sausage,
Chicken Apple Sausage, Choice of Toast

Traditional Eggs Benedict*

Two Organic Poached Eggs, Back Bacon,
Toasted English Muffin, Hollandaise

or

Farmer's Eggs Benedict* 24

Wilted Lacinato Kale & Spinach,
Roasted Bell Peppers, Roasted Red Onions

Build Your Own Omelette* 26

Three Whole Eggs or Egg Whites
Hash Browns, Choice of Toast

Choice of Three

Applewood Bacon, Country Ham, Mushrooms,
Green Onions, Spinach, Grape Tomatoes,
Bell Peppers, Goat Cheese, Swiss or
Fiscalini Cheddar

Additional Topping 2

Berkeley Continental 20

Choice of Two Freshly Baked Pastries
and Fresh Fruit Salad
Choice of Smoothie

VITALITY

California Farmer's Toast 16

Grilled Sourdough, Crushed Avocado,
Olive Oil, Sunflower Sprouts, Red Onion

House-Made Granola Parfait 12

Greek Yogurt, Fruit Compote, Berries

Acai Breakfast Bowl 18

Greek Yogurt, Shredded Coconut,
Pumpkin Seeds, Berries, Granola

Claremont Oats 16

Steel Cut Oats, Golden Raisins, Almond Milk,
Fruit Compote, Granola Crunch

Chia Sunrise Smoothie 12

Coconut Yogurt, Orange Juice, Chia,
Strawberries, Blackberries, Raspberries,
Banana

Runner's High Smoothie 12

Greek Yogurt, Apple Juice, Hemp Hearts,
Banana, Kale, Spinach

Breakfast Super Salad 18

Kale, Spinach, Quinoa, Walnuts,
Strawberries, Blueberries, Sweet Potato,
Goji Berries, Pressed Oil

CHEF'S SELECTION

PROFESSIONAL BRUNCH ADVISER

Brioche French Toast 18

Watsonville Strawberries, Smoked Bacon
Maple Syrup, Whipped Chantilly

Please note that a \$5.00 Hotel Delivery charge, applicable taxes and a 22% gratuity will be automatically added to your in-room dining bill.

** Items are served raw or undercooked, or contain or may contain raw or undercook ingredients.*

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

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant

BREAKFAST | ENERGIZE

AVAILABLE 6:00 AM-11:30 AM /  GLUTEN-FREE /  VEGETARIAN /  VEGAN















SWEET AND SYRUPY

- Traditional Buttermilk Pancakes**  **20**
- Churned Butter, Maple Syrup
- Add Blueberries* **2**
- Belgian Style Waffle**  **18**
- Mint Scented Mascarpone,
Seasonal Fruit Compote

CEREAL

- Choice of:**
- All-Bran
- Corn Flakes
- Cheerios
- Rice Krispies
- Froot Loops
- Special K
- Add Sliced Banana* **6**

SIDES

- Smoked Salmon** **12**
- Two Eggs, Any Style***   **10**
- Hashbrowns**   **8**
- Bagel with Cream Cheese**  **6**
- Mixed Berries**   **8**
- Fruit Salad**   **7**
- Sliced Avocado**   **7**
- Cottage Cheese**   **6**
- Breakfast Meats** **8**
- Choice of:**
- Applewood Smoked Bacon
- Chicken Apple Sausage
- Country Ham
- Toast**  **5**
- White, Sourdough, Whole Wheat,
English Muffin, Gluten Free

Please note that a \$5.00 Hotel Delivery charge, applicable taxes and a 22% gratuity will be automatically added to your in-room dining bill.

* Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

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

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant








ALL DAY | RESTORE

AVAILABLE 11:30 AM-11:00 PM /  GLUTEN-FREE /  VEGETARIAN /  VEGAN

STARTERS

- Chicken Wings**  **18**
Honey Garlic or House Rubbed BBQ,
Pickled Vegetables
- Jumbo Shrimp Cocktail**  **26**
Citrus Poached Jumbo Prawns,
St. George Gin Cocktail Sauce
- Super Quinoa Salad**  **18**
White & Crimson Quinoa, Avocado Mousse,
Baby Lacinato Kale, Grape Tomatoes,
Sunflower Seeds, Smoked Almonds
- Chips, Guacamole & Salsa**  **10**
Tricolor Tortilla Chips,
Guacamole, Fire-Roasted Salsa

SOUP


- Soup of the Day** **12**
Ask for Today's Selection
- Tomato Bisque**   **10**
Toy Box Tomato, Basil

SALADS

- Caesar***  **15**
Romaine Hearts, Herbed Croutons,
Anchovies, Parmigiano-Reggiano,
Classic Caesar Dressing
- County Line Harvest Salad**  **14**
Sprouts, Edamame, Micro Shiso,
Sesame Ginger Vinaigrette
- Cobb Salad**  **16**
Greens, Grilled Chicken, Bacon, Avocado, Point
Reyes Blue Cheese, Hen Egg, Shallot
Vinaigrette
- Tomato & Burrata**   **18**
Heirloom Tomato, Micro Basil
Torn Ciabatta Croutons,
Balsamic Reduction
- Additions**
- Grilled Chicken Breast - 4 oz  **8**
- Pacific Salmon* - 3 oz  **11**
- Filet Mignon* - 4 oz  **15**
- Shrimp - 3 ea  **10**
- Spiced Tofu - 4 oz **6**
- Smoked Duck* - 3oz  **9**

CHEF'S SELECTION

TRUST THE EXPERT

- Tuna Poke Bowl***  **18**
Furikake Rice, Cucumber, Seaweed,
Edamame, Green Onions, Avocado,
Black Radish

Please note that a \$5.00 Hotel Delivery charge, applicable taxes and a 22% gratuity will be automatically added to your in-room dining bill.

* Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

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

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant

ALL DAY | RESTORE

AVAILABLE 11:30 AM–11:00 PM /  GLUTEN-FREE /  VEGETARIAN /  VEGAN

SANDWICHES

*Accompanied with Your Choice of:
French Fries, Organic Green Salad, or
Caesar Salad*

Sweet Potato Fries	2
Claremont Burger*	19
1/2 lb. Wagyu Beef, Brioche Bun, Smoked Fiscalini Cheddar Cheese, Claremont Secret Sauce	
Impossible Burger 	20
"Meatless" Patty, Little Gem, Avocado, Roasted Red Onion, Vegan Cheddar	
Grilled Chicken Clubhouse	20
"Everything" Wheat Bread, Bacon, Cheddar, Avocado, Stone Mustard Aioli	
BBQ Pulled Pork Sandwich	20
Grilled Pineapple Slaw, Chipotle Aioli, Ciabatta Roll	
Grilled Cheese	20
Brioche, Applewood Bacon, Tomato Jam	





STONE BAKED PIZZA

*Served with Grated Parmigiano-Reggiano and
Chili Flakes*

Gluten Free Crust Available Upon Request

Chicken Pesto	18
Grilled Chicken, Roasted Artichokes, Pancetta, Baby Bell Peppers, Fontina	
Quattro Formaggi	16
San Marzano Tomato Marinara, Fontina, Provolone, Mozzarella, Parmesan	
BBQ Pork	17
Pineapple, Pickled Red Onion, Mozzarella	
Carne	24
Italian Sausage, Pepperoni, Bacon, Mozzarella	

SOMETHING SWEET **12**

Citrus Vanilla Bean Crème Brûlée  	12
Seasonal Berries, Caramelized Cocoa Nibs	
Passion Fruit Tart 	
Rose Petal Meringue, Raspberry Blood Orange Compote	
Mocha Chocolate Torte 	
Cassis Coulis, Candied Pecans	
Latest Scoop Ice Cream or Sorbet  	
<i>Choice of Three Scoops</i> French Vanilla, Dark Chocolate, Caramel Sea Salt, Raspberry Sorbet, Mango Sorbet	

Please note that a \$5.00 Hotel Delivery charge, applicable taxes and a 22% gratuity will be automatically added to your in-room dining bill.

** Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.*

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



Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant

EVENING

AVAILABLE 6:00 PM–10:00 PM /  GLUTEN-FREE /  VEGETARIAN /  VEGAN



ENTREES

- Roasted Pacific Salmon*** 38
Fregola Sarda Pasta, Escabeche
- Grilled 10 oz NY Strip Loin***  48
Rainbow Carrots, Pomme Purée,
Red Wine Shallot Reduction
- Mary's Rosemary Chicken Breast**  34
Marble PeeWee Potatoes, Fennel,
Garlic Spinach, Glazed Mushrooms

SIDES

- Pomme Purée**
- Honey Glazed Rainbow Carrots**
- Wilted Spinach**
- Brussels Sprouts, Parmesan**
- Basmati Rice**
- Lemon Garlic Charred Broccolini**
- Sweet Potato Fries**
- French Fries**
- 8

PASTA

- Served with Parmesan and Garlic Focaccia,
Grated Parmigiano-Reggiano and Chili Flakes*
- Macaroni and Cheese**  16
Fontina Cheese, Panko Bread Crumbs
- Tagliatelle** 18
Traditional Bolognese, Fresh Herbs,
Parmigiano-Reggiano
- Artichoke & Spinach Ravioli**  24
Wilted Lacinato Kale, Toy Box Mushrooms,
“Vegan Puttanesca” Sauce

SNACKS

- Marinated Olives** 12
Spanish Chorizo, Roasted Red Peppers
- Hummus and Crudités** 
Cumin-Scented Hummus, Crudités
- Local Artisan Cheese Board** 
Selection of Three Cheeses,
Honeycomb, Orange Fig Preserve

Please note that a \$5.00 Hotel Delivery charge, applicable taxes and a 22% gratuity will be automatically added to your in-room dining bill.

* Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

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

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant



KIDS | SATISFY

BREAKFAST AVAILABLE 6:00 AM–11:30 PM /  GLUTEN-FREE /  VEGETARIAN /  VEGAN






MAINS AND DESSERTS AVAILABLE 11:30 AM–11:00 PM

12 YEARS AND UNDER – ALL MEALS ARE SERVED IN CHILD-SIZED PORTIONS

BREAKFAST

Junior East Bay Sunrise*	12
One Egg Any Style, Hash Browns <i>Choice of Breakfast Meat:</i> Applewood Bacon, Pork Sausage, Chicken Apple Sausage	
Silver Dollar Pancakes 	10
Choice of Chocolate Chip or Blueberry Pancakes Maple Syrup, Butter	
Belgian Waffle 	8
Berry Compote, Whipped Cream	
Fruit Cup & House-Made Granola 	14
Melons & Berries	

DESSERTS

Freshly Baked Jumbo Cookies 	9
Chocolate Chip or Snickerdoodle Choice of Plain or Chocolate Milk (May contain traces of nuts)	
Brownie Ice Cream Sandwich 	8
Vanilla Ice Cream, Chocolate Sauce	
Ice Cream  	12
Two Scoops Choice of Vanilla or Chocolate	
Seasonal Fruit & Berries 	8

MAINS

Crispy Crudités  	9
Vegetable Sticks, Ranch	
Garden Salad  	9
Cucumber, Grape Tomato, Balsamic Dressing	
Chicken Fingers	11
French Fries, Honey Mustard	
Macaroni & Cheese 	10
Garlic Bread	
Cheeseburger*	10
American Cheese, French Fries	
Veggie Burger	\$\$
French Fries or Vegetable Sticks	
Hot Dog	10
French Fries or Vegetable Sticks	
Kid's Pizza 	10
Three Cheese Blend, Tomato Sauce	
Grilled Cheese 	12
American Cheese, French Fries	
Peanut Butter & Jelly 	12
Strawberry Jelly, Whole Wheat Bread	
Filet Mignon* 	16
Pomme Puree, Seasonal Vegetables	

CHEF'S SELECTION

**RESPECT YOUR
ELDERS.
ESPECIALLY YOUR
CHEF.**

Grilled Chicken Breast or Salmon	16
Seasonal Vegetables & Basmati Rice	

Please note that a \$5.00 Hotel Delivery charge, applicable taxes and a 22% gratuity will be automatically added to your in-room dining bill.

* Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

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

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant



LATE NIGHT THE PERFECT CURE

AVAILABLE FRIDAY AND SATURDAY
11:00 PM–1:30 AM

Tomato Bisque GF V	10
Toy Box Tomato, Basil	
Organic Spring Mixed Greens GF V	14
Shaved Fennel, Radish, Carrot, Champagne Vinaigrette	
Claremont Burger*	19
1/2 lb. Wagyu Beef, Brioche Bun, Smoked Fiscalini Cheddar Cheese, Claremont Secret Sauce	
Grilled Chicken Clubhouse	16
“Everything” Wheat Bread, Bacon, Cheddar, Avocado, Stone Mustard Aioli	
Impossible Burger V	20
“Meatless” Patty, Little Gem, Avocado, Roasted Red Onion, Vegan Cheddar	
Quattro Formaggi Pizza V	16
San Marzano Tomato Marinara, Fontina, Provolone, Mozzarella, Parmesan, Served with Parmigiano-Reggiano and Chili Flakes	
Tagliatelle	18
Traditional Bolognese, Fresh Herbs, Parmigiano-Reggiano	

OVERNIGHT INDULGE YOURSELF

AVAILABLE DAILY
11:00 PM–6:00 AM

Organic Spring Mixed Greens GF V	14
Shaved Fennel, Radish, Carrot, Champagne Vinaigrette	
Caesar Salad* V	15
Romaine Hearts, Herbed Croutons, Anchovies, Parmigiano-Reggiano, Classic Caesar Dressing	
Chips, Guacamole & Salsa V	14
Tricolor Tortilla Chips, Guacamole, Fire-Roasted Salsa	
Hummus & Crudite GF V	15
Cumin-Scented Hummus, Crispy Crudité	
Ham & Swiss Brioche	15
Black Forest Ham, Swiss Cheese, Lettuce, Stone Mustard Aioli	
House-Made Potato Chips	10
Boursin Dip	

CHEF'S SELECTION

THE CHEF IS ALWAYS RIGHT

Local Cheeseboard V	20
Chef's Selection of Three Cheeses, Honeycomb, Orange Fig Preserve	

Please note that a \$5.00 Hotel Delivery charge, applicable taxes and a 22% gratuity will be automatically added to your in-room dining bill.

* Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

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

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant



BEVERAGES | UNWIND

GF GLUTEN-FREE / V VEGETARIAN / V VEGAN

MINERAL WATER

Still or Sparkling Small **6** | Large **9**

SOFT DRINKS **7**

Coke, Diet Coke, Sprite
Ginger Ale / Cans (12 oz.)
Powerade

COLD BEVERAGES

Fresh Juices **6**

Orange
Grapefruit
Cranberry
Tomato
Apple

Cold Pressed Juices **8**

Choice of:

Greens: Celery, Cucumber, Kale, Lemon, Parsley, Romaine and Spinach.

Citrus: Apple, Lemon, Mint, Pineapple.

Roots: Apple, Beet, Ginger, Lemon.

Charcoal Lemonade: Activated Charcoal Lemonade

Traditional Iced Tea **5**

MILK **9**

Whole
Low-Fat (2%)
Non-Fat
Soy V
Almond V

HOT BEVERAGES

Carafe of Freshly Brewed Coffee **9**

Regular or Decaffeinated

Espresso Single **5** | Double **6**

Latte, Cappuccino **7**

Ghirardelli Hot Chocolate **7**

METROPOLITAN TEA COMPANY LOT 35 **6**

1907 Orange Pekoe - Medium Caffeine
Bella Coola Punch / Organic - No Caffeine
Creamy Earl Grey - Medium Caffeine
Egyptian Chamomile / Organic - No Caffeine
Imperial English Breakfast - Medium Caffeine
Kyushu Japan Sencha - Low Caffeine
Oregon Mint / Organic - No Caffeine
Decaf English Breakfast - No Caffeine

BEVERAGES | WINE, BEER & SPIRITS

AVAILABLE 11:30 AM-11:00 PM

CHAMPAGNE AND SPARKLING WINE

Glass

Moët & Chandon 25
Brut Impérial, Champagne, France

Veuve Clicquot 30
Brut, Champagne, France

Domaine Chandon 13
Brut, Napa Valley

Moët & Chandon 25
Rosé Imperial, Champagne, France

Bottle 375 ml | 750 ml

Moët & Chandon 60 | 110
Brut Impérial, Champagne, France

Veuve Clicquot 75 | 140
Brut, Champagne, France

Domaine Chandon 52
Brut, Napa Valley

Moët & Chandon 110
Rosé Imperial, Champagne, France

Dom Pérignon 325
Brut, Champagne, France

Louis Roederer 525
Cristal Brut, Champagne, France

BEER

Domestic 8
Anchor Steam, American Amber Ale
Sierra Nevada, Pale Ale
Fort Point, Park Wheat, Wheat Beer (can)
Fort Point, Villager, American IPA (can)
Fort Point, KSA, Kölsch (can)

Imported 9
Stella Artois, Belgian Pilsner
Heineken, Pale Lager
Negra Modelo, Mexican Munich Dunkel-style Lager

Selection of Three Beers 18

Selection of Six Beers 30

WHITE WINE

Glass | Bottle

Sauvignon Blanc, Round Pond 16 | 64

Rutherford, Napa, California
Gorgeously perfumed, showing bright aromatics of honeydew melon, lychee, and key lime zest. Rich, tropical fruit notes evolve on the palate, leading to a beautifully balanced lingering finish of candied green apple and lemon meringue.

Pinot Gris, King Estate 13 | 52

Willamette Valley, Oregon
Aromas of honeysuckle, Bartlett pear and pineapple are framed by delicate notes of mineral, rose petal and lemon zest. A supple wine from the start, the palate exudes flavors of fresh cut pear, pineapple and key lime.

Un-oaked Chardonnay Neyers, '304' 17 | 68

Sonoma, California
This wine is fermented and aged in Grade 304 stainless steel - hence the name - and the fermentation process includes the winery's unique approach to continuous yeast lees contact. The finished wine is crisp, fresh and texturally rich and complex. Flavors of lemon, passionfruit, honeysuckle and minerality. This wine has a great balance of acidity.

Oaked Chardonnay Mer Soleil, Reserve 22 | 88

Central Coast, California
White peach comes through on the palate, which has a vibrant acidity balanced by the natural character of fully ripe fruit. Medium to full-bodied, this wine has a finish that is lengthy but never heavy, its mix of oak, butter and fruit.

Rosé, Hess Selection 15 | 60

Shirtail Ranches, Napa, California
Delightfully pale pink in color, this Rosé is vibrant with a burst of fresh, red berry aromatics. Supported by a racy acidity, the wine is deliciously full of strawberries with hints of orange citrus that lead to a mouthwatering finish.

Please note that a \$5.00 Hotel Delivery charge, applicable taxes and a 22% gratuity will be automatically added to your in-room dining bill.
Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.
For more information go to www.P65Warnings.ca.gov/alcohol.

BEVERAGES | WINE, BEER & SPIRITS

AVAILABLE 11:30 AM–11:00 PM

RED WINE

Glass | Bottle

Pinot Noir, Sean Minor 15 | 60

Sonoma Coast, California

This Pinot Noir offers aromas of strawberry, cherry cola and raspberry fruit. On the palate, it offers bright and approachable flavors of cherry and strawberry combined with subtle layers of spice. The bright acidity combined with sweet oak results in a lingering finish.

Merlot, Tunnel of Elms 15 | 60

Napa, California

This well balanced, medium – bodied Merlot has aromas of ripe plums and dark cherry with hints of vanilla. It has an amazing core of plum, blueberry, cacao and baking spices. It is supple in texture and shows attractive depth on the finish.

Cabernet Sauvignon, Ancient Peak 14 | 56

Paso Robles, California

This Cabernet Sauvignon offers warm aromas of blueberry, plum and toasted oak along with classic varietal notes of graphite and black olive. The texture is plump and juicy, cascading across the palate with flavors of black currant and fresh red berries accentuated by hints of roast coffee, anise, tobacco, and mineral. Sleek acidity paves the way for an elegant finish framed by smooth tannins.

Cabernet Sauvignon, Arrowood 18 | 72

Sonoma, California

This Cabernet Sauvignon features a fruit forward nose of dark cherry, fleshy plum and black current preserve, with decadent undertones of dark chocolate and chai tea. Both fresh and ripe aromas layer the palate, which is complimented by a plush, velvety texture.

Malbec, Domaines Barons de Rothschild 'Aruma' 14 | 56

Mendoza, Argentina

To the nose, we find red fruits like ripe plums, cherries and raspberries as well as a soft spicy feeling. On the palate, it is fresh and juicy, a unique balance between acidity, gentle tannins and alcohol –with a long and delicate finish.

SPIRITS

Delivered with six glasses and one bucket of ice. Does not include an accompaniment of mix.

750 ml Bottle

Vodka

Finlandia 120

St. George 130

Hangar 1 130

Grey Goose 170

Belvedere 170

Chopin 185

Gin

Beefeater 100

Tanqueray 130

Hendrick's 185

Tequila

Sauza Blue Silver Blanco 100

Patrón Silver Reposado 185

Siete Leguas Reposado Añejo 195

Rum

Bacardí Oakheart 100

Mt Gay Eclipse 110

Whisk(e)y

Maker's Mark 145

Jack Daniel's 115

Macallan 12 215

Famous Grouse Scotch 100

Johnnie Walker Black Label 170

Scotch Templeton Rye 4 years 190

BAR ITEMS

30

Glasses, Ice, Napkins, Stir Sticks, Lemons, Limes, Olives, Cherries (per dozen glasses)

Please note that a \$5.00 Hotel Delivery charge, applicable taxes and a 22% gratuity will be automatically added to your in-room dining bill. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

HAPPY TAILS!

Soul Pup	15
Grilled Chicken Breast, Roasted Sweet Potatoes & Black Eyed Peas	
Pescatarian Pooch	15
Roasted Pacific Salmon, Green Peas & Carrots	
Vegan Tail-Wagger	15
Portobello Mushroom, Brown Rice, Roasted Potatoes & Broccoli Florets	
Apple Wedges & Peanut Butter	12
Bacon and Oatmeal Cookie	12
Tennis Ball	3
Chew Toy	15
Elk Antler (Extra Large)	35

REFRESHMENT CENTER

SNACKS

Caramel Popcorn	11
Barbeque Snack Mix	11
Margarita Cocktail Nuts	11
Gummy Bears	9
Jumbo Cashews	9
Dark Chocolate Almond	10
Chocolate All Berry Mix	11
Milk Chocolate Truffle Bar	4
Kettle Chips	10
Cheese Crisps	11
Chocolate Chips Cookies	11
Double Pouch - Pretzel and Trail Mix	14
Organic Dark Chocolate Coconut	11

BEVERAGE FRIDGE

Vodka 50 ml	11
Rum 50 ml	9
Gin 50 ml	11
Whiskey 50 ml	9
Liqueur 50 ml	9
Scotch Whisky 50 ml	12
Cognac V.S. 50 ml	12
Tequila Silver 50 ml	12

BEVERAGE CABINET

Still Water Bottle (Large)	9
Pinot Noir, 375 ml	26
Cabernet Sauvignon, 750 ml	52

BEVERAGE FRIDGE

Sparkling Water Bottle (Small)	7
Coca Cola, Can 12 oz	
Diet Coke, Can 12 oz	
Sprite, Can 12 oz	
Ginger Ale, Can 12 oz	
Tonic Water, Can 12 oz	
Soda Water, Can 12 oz	
Red Bull, Can 12 oz	
Sports Drink 20 oz	
Orange Juice, Can 5.5 oz	
Cranberry Juice, Can 5.5 oz	

BEVERAGE FRIDGE

Beer	8
Sparkling Wine, 187 ml	14
Chardonnay, 375 ml	24







CLAREMONT CLUB & SPA
A FAIRMONT HOTEL

TO ORDER, SIMPLY CONTACT IN ROOM
DINING THROUGH YOUR GUEST ROOM
TELEPHONE OR TELEVISION