

IN-ROOM DINING

Indulge in a culinary journey without leaving the comfort of your room.

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MAY WE TAKE YOUR ORDER?

Whether in need of an early breakfast or a late night snack, you are invited to dine in the comfort of your guestroom 24 hours a day. **Dial 4500 to place your order.**

BREAKFAST 7AM - 11AM

The perfect start to your day

HARVEST BREAKFAST

Two Spark's Farm Free-Run Eggs, Spiced Heirloom Potatoes Choice of: Bacon, Pork or Chicken Apple Sausage, Oven-Dried Tomato, Choice of Toast

SIGNATURE BREAKFAST SANDWICH 💩 Spark's Farm Free-Run Egg, Aged Cheddar,
Avocado, Tomato, Pickled Shallot, Organic Greens, Brioche Bun, Spiced Heirloom Potatoes
Add Local Boar Bacon

SIGNATURE EGGS BENEDICT () Spark's Farm Free-Run Eggs, Toasted Petite Brioche, Hollandaise, Spiced Heirloom Potatoes & Oven-Dried Tomato	30
Choice of: Back Bacon or Certified Sustainable House Hot Smoked Salmon or Crushed Avocado	Ð
FREE-RUN EGG OMELETTE	28

AVOCADO GARDEN TOAST 🕥 (GF, DF, PB)	25
Pickled Shallot, Grilled Tomatoes, Organic Greens,	
House-Made Sourdough, Sea Salt	
Add Two Spark's Farm Free-Run Eggs	5

Add Two Spark's Farm Free-Run Eggs 5 Add Certified Sustainable House Hot Smoked Salmon 6

LEMON BUTTERMILK PANCAKE STACK 25 Grand Mariner Chantilly, Berry Compote, Maple Syrup

NORTHERN PRAIRIE OATMEAL BOWL (PB) 18 Toasted Granola, Seeds & Nuts, Stone Fruit Preserve, Brown Sugar

FAIRMONT FIT 24 Hrs

Nutritious and delicious

your server.

RIVERSIDE COBB SALAD (GF) Romaine Hearts, Cherry Tomato, Toasted Pepitas, Bacon, Sylvan Star Gouda, Spark's Farm Free-Run Eg Pink Goddess Dressing	29 9g,
GARDEN HERB DIP () (GF) Roasted Sweet Onion, Maitre'd Hotel Herbs, Root Vegetable Chips, Pink Goddess Dressing	19
CHICKEN CLUB WRAP Spinach Tortilla, Chicken Breast , Bacon, Lettuce, Tomato, Potato Chips, Pink Goddess Dressing	30
GREEN POWER JUICE (PB, GF, DF) Chef's Seasonal Blend of Protein & Vitamin Packed Veggies & Fruits	12
HEARTY ALBERTA BEEF & POTATO STEW (DF) Stewed Mushrooms & Vegetables, Toasted House-Made Sourdough	33
Allow us to fulfill your needs – please let us know if y have any special dietary requirements, food allergies food intolerances. All items are sourced, stored and pre-pared per local legislation. Consumer advisory: consuming raw or undercooked meat, poultry, eggs seafood may increase your risk of illness.	s or
FAIRMONT HOTEL MACDONALD PRIORITIZES SOURCING INGREDIENTS THAT ARE LOCAL, ORGAN AND/OR RECOGNIZED BY 3RD PARTY SUSTANABILI ORGANIZATIONS.	
Food prepared in our restaurant may contain allerge and raw proteins. If you have a food allergy, please n	

 Please contact us with questions regarding gluten free, vegetarian, vegan or any other dietary preferences.
 GF - GLUTEN FREE | DF - DAIRY FREE | PB - PLANT-BASED
 DFO - DAIRY FREE OPTION | GFO - GLUTEN FREE OPTION | L - LOCAL
 FAST & FRESH Dishes with this symbol are delivered within 30 minutes. A delivery charge of \$6 per order, applicable taxes, plus a 18% service charge will be added to all cheaues.

COMFORT 11AM - 11PM

Our favourite familiar comfort classics

LEMON SALT & PEPPER WINGS (DF, GFO) House Aioli	24
MEAT & CHEESE PLATE (DFO) Selection of Local Meats, Artisanal Cheese, Pickled Vegetables, Grilled House-Made Sourdough Fig & Rosemary Crackers	43 1,
HERITAGE CHICKEN PANINO () Carved Herb-Marinated Chicken Supreme, Petite Ciabatta, Romesco Sauce, Whipped Citrus Ricotta, Pepper Greens, Served with Side of Hand-Cut Fries or Farmhouse Sal	35 Iad
LENTIL BURGER (PB, DF) Spiced Potato & Lentil Patty, Hummus, Pickled Onion, Fresh Arugula, Potato Onion Bun Served with Side of Hand-Cut Fries or Farmhouse S	31 alad
PASTA MAFALDA () (PB, DF) Confit Heirloom Vegetables, Organic Sundried Tomato Sauce, Toasted Pecans, Vegan Parmesan, Herb-Infused Oil	43
CLASSIC BURGER Grilled Alberta AAA Beef Patty, Truffle Aioli, Sylvan Star Gouda, Heirloom Tomato, Butter Lettuce & Pickle Side of Hand-Cut Fries or Farmhouse Salad	37
HARVEST 11AM - 11PM Our locally inspired venue	
HARVEST SALAD (PB, DF) Baby Spinach & Frisée, Granny Smith Apple, Organi Popcorn Shoots, Fresh Blueberries, Fairwinds Farm Cl House-Made Granola, Green Apple Dressing	
BISON CARPACCIO (L) Smoked Egg Yolk, Reclaimed Micro Greens, Chive Aioli, Caper Dust, Ciabatta Crisps	25
HARVEST CHOWDER Manhattan Broth, Kennebec Potato, PEI Mussels, Tiger Prawn, Garden Vegetables, Crème Fraîche	21
VULCAN COUNTRY ALBERTA LAMB RACK (GF) Sweet Pea Purée, Fondant Potato, Grilled Artichoke Heart, Minted Merlot Jus	59

ALBERTA TROUT		48
Certified Sustainable Trout, Atlantic Lobster	Arancini,	

Lemon Butter Sauce, Parmesan Asparagus Tips
ALBERTA TENDERLOIN (GF) 63
AAA Alberta Beef, Tallow Pomme Purée, Seasonal Prairie
Garden Farm Vegetables, Cognac Pepper Sauce

SWEET TREATS 11AM - 11PM

Go ahead—indulge yourself

S'MORE CAKE 🔊 Milk Chocolate, Graham Crumble, Toasted Marshmallow Fluff	18
As part of Fairmont Hotels & Resorts' global partnership with Make-A-Wish® and the Bake-A-Wish® challenge, \$5 from each S'more Cake sold will be donated to help grant life-changing wishes.	
CHOCOLATE HAZELNUT MARTINI Rich Dark Chocolate Custard, Hazelnut Praline, Chantilly Cream	16
PISTACHIO RASPBERRY DOME 🖄 Pistachio Mousse, Raspberry Curd, Almond Cake	15
DELUXE MACARON ICE CREAM SANDWICH (GF) Chef's Seasonal Flavour Infusion ()	18
LOCALLY HANDCRAFTED PINOCCHIO ICE CREAM & VEGAN SORBET (DFO)	15

Choice of: Vanilla Bean, Burnt Honey, Belgian Chocolate or Vegan Raspberry (3 Scoops)

KIDS BREAKFAST 7am - 11am

ALL DAY 11AM - 11PM

Something for the little ones		
MINI PANCAKES Canadian Maple Syrup, Whipped Cream, Seasonal Berries, Juice or Milk	14	HUMMUS Grilled Sour Fried Corn (
CASTLE BREAKFAST Scrambled Free-Run Eggs, Heirloom Potatoes, Maple Bacon,	16	CHICKEN &
Heirloom Potatoes, Maple Bacon, Toast, Juice or Milk BREAKFAST CEREAL Rice Krispies, Fruit Loops or Cheerios,	8	KID'S PAS Rich Tomato Meatballs of
FRUIT & BERRY BOWL	12	CHICKEN Plum Sauce
Mixed Fruit & Berries		MINI BEEF CHEESEBL Hand-Cut F

HUMMUS Grilled Sourdough & Fried Corn Chips, Crudité	9	K M Cł
CHICKEN & CHEESE QUESADILLA & FRIES	16	Or or
KID'S PASTA Rich Tomato Sauce & Meatballs or Plain Buttered	15	LC "F Bl Ca
CHICKEN FINGERS & FRIES Plum Sauce	17	Co Cl
MINI BEEF CHEESEBURGERS (2pc) Hand-Cut Fries	18	Ca FF Se & I

KID'S DINNER22Mashed Potatoes, Corn & Peas
Choice of Certified Sustainable
Organic Salmon, Chicken Breast
or Alberta Beef Short Rib12LOCALLY HANDCRAFTED
"PINOCCHIO" VANILLA
BEAN SUNDAE
Caramel Sauce, Chantilly Cream,
Cookie Crumble12CHOCOLATE BROWNIE
Caramel Cream, Berries12

FRUIT & BERRY BOWL	12
Selection Of Seasonal Fruit & Berries	

BEVERAGES Alcoholic Beverages 10AM - 11PM

C	HA	N	\mathbf{IP}	١G	NI	Ð	60Z (Glass	

VEUVE CLICQUOT BRUT, France	40/190
BILLECART SALMON BRUT RESERVE, France	41/200
CHAMPAGNE TALMONT, France	250
LOUIS ROEDERER CRISTAL BRUT CHAMPAGNE, Fran	ice 900
DOM PERIGNON VINTAGE, France	650
PIPER HEIDSIECK RARE CHAMPAGNE, France	550
SPARKLING 602 Glass MIONETTO PRESTIGE PROSECCO BRUT, Italy CANELLA LIDO PROSSECO ROSÉ, Italy	16/75 17/80
WHITE WINE 507 Glass	
LOUIS LATOUR CHARDONNAY, France	23/110
TERRA ALPINA PINOT GRIGIO ALOIS LAGEDER, Ita	ly 16/75
KIM CRAWFORD SAUVIGNON BLANC, Australia	16/75
ANTINORI LE MORTELLE VIVIA, Italy	22/100

RED WINE 50Z Glass

LOUIS LATOUR BOURGOGNE GAMAY, France	23/105
MISSION HILL RESERVE CABERNET SAUVGINON Canada	33/150
MISSION HILL RESERVE MERLOT, Canada	30/140
CASTELLO DI GABBIANO CHIANTI CLASSICO RISERVA Italy	a, 19/90

ROSÉ 50Z Glass

MISSION HILL ESTATE SERIES ROSÉ, Canada	17/80
11 MINUTES PASQUA, Italy	19/110
HAMPTON WATER, France	22/100
BEER 2002 Glass	
FAIRMONT HONEY OAT BLONDE ALE, Edmonton 5%*	13
AMBASSADOG, YELLOWDOG BREWERY, Ambassadog, Japanese Lager 5.1%*	12
*Brewed exclusively for Fairmont Hotel Macdonald	
ROTATING SEA CHANGE, Edmonton	13
ROTATING EIGHTY EIGHT BREWING CO, Calgary	13
SOFT DRINKS	
FRESHLY PREPARED DRINKS (PB, GF, DF) Hand-Squeezed Orange or Grapefruit Juice	12
CANNED POP Coca-Cola, Diet Cola, Sprite, Gingerale	5
JUICE Orange, Grapefruit, Apple, Pineapple, Cranberry	7
FAIRMONT HOTEL MACDONALD BOTTLED WATER, Still or Sparkling	6
CHOCOLATE MILK MILK Skim or 2%	5
DAIRY-FREE MILK Soy, Almond or Oat	5
	9

COCKTAILS

COCKIAILS	
VINTAGE MARTINI <i>302</i> Botanist Gin, Glendalough Gin, Blanc Vermouth, Orange Bitters, Olives	20
SIGNATURE OLD FASHIONED 20z Fairmont Hotel Macdonald Private Label Bourbon, Lot 35 Lapsang Tea Syrup, Signature Bitters	22
CHIPOTLE PINEAPPLE MARGARITA 202 Nodo Reposado, Peated Chipotle Pineapple, Blueberries, Fresh Lime Juice	23
CONFEDERATION LOUNGE CAESAR 202 Absolut Vodka, House-Made Clamato Spice Mix Garnished Pickles, Pepperoni & Quail Eggs	21
BLOOD ORANGE NEGRONI 2.5oz Beefeater Gin, Aperol. Sweet Vermouth, Freshly Squeezed Blood Orange Juice	25
MIMOSA 502 Mionetto Prestige Prosecco Brut, Fresh Orange Juice	16
ZERO-PROOF MOCKTAILS	
PEAR & HOPS Seedlip Spice, Pear, Peroni Zero, Fresh Lime, Fever Tree Elderflower Tonic	18
TROPICAL PARADISE Seedlip Grove 42, Passionfruit Syrup, Lime Juice, Fever Tree Lemonade, Tajin Spice	16
THYME FOR WELLNESS Lyre's White Cane Non-Alcoholic Spirit, Kumquats, Thyme and Rosemary-Infused Syrup, Orange Juice, Lemon Juice, Vegan Egg Whites	18

BOTTLED/CANNED BEER

ALBERTA BEERS

BENT STICK BS BELGIAN WHEAT ALE 4.5% 473ML	12
SEA CHANGE DEATH WAVE LAGER 4% 473ML	12
SEA CHANGE GREMLIN IPA 6.2% 473ML	13
TOOL SHED PEOPLE SKILLS PATIO STYLE ALE 5.2% 473ML	12
TOOL SHED RED RAGE RED ALE 5.6% 473ML	13
WORLDWIDE BEER BOTTLES/CAN	11

Coors Light, Molson Canadian, Coors Original, Glutenberg Blanche, Peroni, Peroni Capre

CAFÉ FAVOURITES

LOT 35 TEA COLLECTION	7
COFFEE*	
Your choice of freshly brewed regular or hot	
250ML	6
500ML	9
CAFÉ LATTE*	8
CAPPUCCINO*	8
ESPRESSO*	7
HOT CHOCOLATE	6

*Locally roasted, direct trade coffee