

IN-ROOM DINING MENU

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JUST WHAT YOU'RE LOOKING FOR







BREAKFAST | ENERGIZE

AVAILABLE 7:00 AM–11:00 AM DAILY

A LA CARTE

Buttermilk Pancakes 26

elderberry maple syrup, blueberries,  
whipped salted butter

Avocado Toast 26

salsa verde, fresh herb salad, ricotta  
cheese, black sesame seeds

| add an egg 4

Brioche French Toast 26

caramelized peach, double smoked  
bacon, bourbon maple syrup

Spanish Egg Coccotte 28

baked eggs, merguez sausage, manchego cheese,  
roast cherry tomato, crispy russet hash browns

Salmon Florentine 29

cold smoked salmon, poached egg, kale,  
crispy russet hash browns, saffron hollandaise

Shakshuka 28

poached eggs, tomato, parsley, mini naan bread,  
crispy russet hash browns

Traditional Eggs Benedict 29

black forest ham, english muffin, poached egg,  
hollandaise sauce, crispy russet hash browns

Skyr Yogurt and Pistachio Granola 21

blueberries, mint, honey

Steel Cut Oat 21

brown sugar, berries, shaved almonds

Morning Bocadillo 28

ciabatta, fried egg, manchego, parma ham,  
arugula, crispy russet hash browns

Rocky Mountain Breakfast 30

three eggs any style, bacon sausage, crispy  
russet hash browns, blistered cherry tomato

Garden Omelet 28

tomato, peppers, spinach, crispy russet hash brown

Brie and Honey Ham Omelet 28

asparagus, smoked honey ham, chives,  
crispy russet hash browns

COFFEE & TEA

Coffee 5

regular or decaf

Lot35 Signature Teas 5

Hot Chocolate 5

Specialty Coffee 6  
Latte

Cappuccino

Mocha

London Fog

Macchiato





# APPETIZERS & MAINS

AVAILABLE 11:00 AM–11:00 PM / (V) VEGAN/ (VEG) VEGETARIAN

## APPETIZERS

### Chicken Wings 29

By the dozen  
Red Hot Sauce, Buttermilk Ranch,  
Celery Sticks

### Fish & Chips 28

Two Pieces Beer Battered Hake  
Dill Tartare Sauce, Coleslaw, Lemon Wedge

### Chicken Fingers 20

French Fries, Plum Sauce

### Harira Lentil And Chickpea Soup 18

Middle Eastern Spices, Harissa Paste, Cilantro

### Chefs Chopped Salad 26

Hearty Greens, Chickpeas, Avocado, Cherry  
Tomato, Sweet Peppers, Cucumber, Crispy Shallot,  
Pommery Mustard Vinaigrette

### Caesar Salad (GFO) 24

Parmesan, Romaine Lettuce, Pancetta,  
Rosemary Breadcrumbs, Creamy Lemon Dressing

### Green Salad (V) 12

House Vinaigrette

### Additions

Grilled Chicken 18 | 6oz Steak 28 | Seared Salmon 26

## MAINS

All burgers served with choice of:  
- French Fries  
- Ceasar Salad  
- House Salad

### AAA Alberta Beef Burger (GFO) 32

Double Beef Party, American Cheddar, Bacon,  
Dill Pickles, Caramelized Onion, Beef Steak Tomatoes,  
Iceberg Lettuce, Russian Dressing

### Chicken & Mozzarella Sandwich 30

Rosemary & Chili & Fried Chicken, Mozzarella Cheese,  
Bruscheta Tomato, Basil Aioli, Homemade Brioche Roll

### Portobello Burger (VEG) 30

Marinated Portobello Mushroom, Feta Cheese, Arugula,  
Parsley, Sundried Tomato, Artichoke Tapenade

### Traditional Club House 26

Smoked Turkey, Lettuce, Bacon, Tomato,  
Mayo, on Sourdough Bread

### Baby Back Ribs 44

Whiskey Barbecue Sauce, Honey Drizzled  
Cornbread, Garlic Roasted Potato and Grilled Asparagus

### Spaghetti Bolognese (GFO) 30

Beef Ragu, San Marzano Tomato, Shaved  
Parmesan Cheese

### Three Cheese Tortellini 30

Primavera Sauce, Fresh Herbs

### Grilled Chicken Penne (GFO) 32

Pesto Cream Sauce, Parmesan Cheese

### AAA Alberta Steak

Cowboy Butter, Garlic Roasted Potato and Grilled  
Asparagus

12oz New York Striploin 75

14oz Ribeye 88w

### Pan Seared Salmon 38

Saffron Butter Sauce, Garlic Roasted Potato and Grilled  
Asparagus

### Oven Roasted Chicken Breast 38

Mushroom Sauce, Garlic Roasted Potato and Grilled  
Asparagus

PLEASE INFORM ONE OF OUR WAITING STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES

Please note that an 18% gratuity and \$6 delivery charge will be added to your total bill.



# KIDS | SATISFY

## BREAKFAST

Available 7:00 am–11:00 am daily

(12y and under)

All kids dishes include seleccion of juice

14

Eggs, Bacon & Toast *or*

Kids Pancakes with Strawberries *or*

Waffles with Butter & Syrup *or*

Lil Omelet with Cheese & Ham

## LUNCH & DINNER

Available 11:00 am–11:00 pm

(12 years old and under)

MAIN

CHOICE OF MAIN

18

SPECIAL

Battered Pop Corn Fish & Chips

Jumbo All Beef Hotdog  
with French fries

Chicken Fingers  
with French fries

Beef Burger  
with French fries

Bolognese Bowtie Pasta

DESSERT 6

Red Velvet Cookie Cake  
with confetti sprinkles



# DESSERTS

AVAILABLE 11: 00AM-11:00 PM

16

## Churros (VEG)

Dulce de Leche & Milk Chocolate Sauce

## Flourless Chocolate Torte (VEG) (GF)

Chocolate Mousse & Flourless Chocolate Sponge

## Pecan Caramel Eclairs

Pecan Praline & Caramel Chantilly Cream

# LATE NIGHT MENU

UPON AVAILABILITY FROM 11:00 pm - 7:00 am

## BEVERAGES

Grizzly Paw Sodas	4.5
cream soda, root beer, orange soda	
Flow Water	
1l	8
500 ml	5

## ALCOHOLIC BEVERAGES

AVAILABLE UNTIL 2:00 am

### BEER

Back Country Blonde Ale	8.5
Big Rock Apple Cider	9
Big Rock Pear Cider	9
Long Shadows Ipa	10

### WINE

Veuve Clicquot Brut Champagne	
Btl 375ml	85
Whitehaven Sauvignon Blanc	
Btl 375ml	35

## BOTTLED COCKTAILS

ICONIC PEAK | EMERALD GLOW | WILDFLOWER

Each 120 MI	21
Cocktail Trio	59

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# LATE NIGHT MENU

UPON AVAILABILITY FROM 11:00 pm - 7:00 am

## FROM THE GUIDES PANTRY

### SMALL PLATES

Meat Platter	15
Cheese Platter	15
Beef Burritto	16
Chicken Caesar Wrap	16
Caesar Salad	14
Greek Salad	14

### SNACKS

Clif Bars	5
Vegetable Crudities	4
Chips	4

### DESSERTS

Berries Cheesecake	7.50
Carrot Cake	5.75

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## A black and white photograph of a glass of water with ice cubes, a lemon wedge, and a sprig of mint on a wooden surface. The glass is partially filled with water and several ice cubes. A wedge of lemon is placed on the rim of the glass, and a sprig of mint is tucked behind it. The background is a light-colored wooden surface.

AVAILABLE 7:00AM-11:00PM / 10:00 AM-11:00PM FOR ALCOHOLIC BEVERAGES

SPARKLING WINE & CHAMPAGNE				50Z	BTL	COCKTAILS   11:00AM-8:00PM	
Giusti Prosecco, Italy		16	80	Winter Daiquiri 2oz		18	
Taittinger Brut Champagne, France		29	140	bacardi white rum, ginger, bosc pear, fig & cinnamon			
WHITE WINE		50Z	80Z	BTL	Apres Spritz 5oz aperol, yuzu, blood orange, sparkling sake		19
House White		13	18	60	Smokey Old Fashioned 2oz		21
Henry of Pelham Chardonnay		17	27	85	maker's mark bourbon, jura 10, rich demerara,		
Henry of Pelham Dry Riesling, ON		15	24	70	aromatic bitters		
Chatelaine Desjacques Sauvignon		17	24	80	Espresso Martini 2oz		18
Blanc, France					ketel one vodka, coffee liqueur, fresh espresso		
Mission Hill Reserve Pinot Gris, BC		23	30	110	Basil Smash 2oz		19
RED WINE		50Z	80Z	BTL	london dry gin, elderflower, basil, lemon, green tea		
House Red		13	18	60	Blackberry & Sage Margarita 2oz		18
Lopez de Haro Rioja Reserva, Spain		16	25	75	el tequileno blanco tequila, blackberry, sage & lime		
5 Vineyards Mission Hill					ZERO PROOF COCKTAILS		
Cabernet Merlot, B.C		15	26	55	Lemon Meadows		15
Ken Wright Pinot Noir, USA		24	36	115	seedlip grove 42, lemon oleo, fresh lemon		
Goldschmidt "Katherine"					Strawberry & Cucumber Margarita		15
Cabernet Sauvignon, USA		20	32	120	seedlip grove 42, fresh cucumber, fresh strawberry, lime		
ROSÈ WINE		50Z	80Z	BTL	Blueberry & Yuzu Mule		15
Pellehaut Gascogne Rosé, France		13	18	60	seedlip grove 42, blueberry puree, yuzu, ginger beer		
*Please see our Master Wine List for our full selection!*							
BEER & CIDER				BTL	NON-ALCOHOLIC POPS		
Bud Light				9	Grizzly Paw Sodas		8
Kokanee				9	root beer, cream soda, black cherry cola, grapefruit,		
Stella				9	orange, light cola		
Corona				9	POP		4.50
		CANS		375ML	coke, diet coke, sprite, gingerale, coke zero		
Back Country Blonde Ale				8.5	JUICE		5.50
Fahr Hefeweizen, Brauerei Fahr				9	orange, apple, grapefruit, cranberry, pineapple, tomato		
Pegasus APA, Ol'Beautiful Brewery				9	SPARKLING WATER		355ML 750ML
Apple Cider, Big Rock				9	still, sparkling		5 8
Pear Cider, Big Rock				9			
Erdinger Weissbrau Alkoholfrei				11			
		CANS		473ML			
Long Shadow IPS, Blindman Brewery				10			

(VO) - Vegan Optional - Egg White\* Can Be Substituted For Aquafaba  
Please note that an 18% gratuity and \$6 delivery charge will be added to your total bill.





## DINING OPTIONS

Enjoy cuisine and cocktails that reflect a combination of our heritage and the latest culinary trends. Executive Chef Nicholas Issel and his talented culinary team have put together a selection of menus at our restaurants that are local, fresh and innovative. Our team of Mixologists is based at the Chateau providing award wining beverage menus and creations for all outlets with innovative methods and a creative team. Explore internationally acclaimed Canadian fine wines from the country’s top growing regions from our comprehensive, globe-spanning list, a Wine Spectator Award of Excellence-winner.

### FAIRVIEW BAR AND RESTAURANT

A grand bar with a view. Overlooking wondrous Lake Louise, Fairview Bar and Restaurant offers a reflection of the world beyond its windows. Bounty and botanicals from the surrounding Rocky Mountains inspire the seasonal menus, served in an elegant setting. Distinctive cocktails and a comprehensive wine list round out your experiencein the art deco-detailed space.  
DRESS CODE: Smart Casual.

### AFTERNOON TEA AT THE CHATEAU

Featuring an assortment of our signature Lot 35 teas accompanied by delectable pastries and traditional North American and European style finger sandwiches, Afternoon Tea at Fairmont Chateau Lake Louise is a truly delightful way to spend the afternoon.  
DRESS CODE: Resort Casual.

### WALLISER STUBE

Innovative European alpine cuisine is featured nightly at the intimate Walliser Stube restaurant and wine bar. Choose from a tempting variety of classic Swiss, German and Alpine dishes influenced by regional styles, or experience our famous Swiss Fondue - a homage to the original Mountain Guides of the Chateau.  
DRESS CODE: Smart Casual.

### ALPINE SOCIAL

Celebrating the birthplace of mountaineering in the Canadian Rockies, Alpine Social’s specialty is hearty, gourmet comfort food. Enjoy a tasteful selection of seasonal sharing plates. Be sure to ask about our extensive selection of Canadian & American Whisky.  
DRESS CODE: Resort Casual.

### THE GUIDE’S PANTRY

Our new deli outlet has a mix of menu items from cold sandwiches, salads and snacks for a grab-andgo bite before you start your daily adventure. If you like to dine al fresco, be sure to check out our grab and go picnics available all summer.  
DRESS CODE: Resort Casual.

### LAKEVIEW LOUNGE

One of the most iconic views in the Canadian Rockies, the Lakeview Lounge & Patio offers a charming and elegant setting. Sit back, relax and admire the spectacular, world-class views of Lake Louise and Victoria Glacier. In addition to an extensive cocktail and wine selection, seasonally inspired lunch and dinner menus are available. Lakeview Patio is weather dependent.  
DRESS CODE: Resort Casual.

### LOUIZA

This Mediterranean-inspired restaurant invites you to explore its elegantly designed dining space, and an evolving menu featuring local ingredients that will change with the mountain seasons. This is the place to be inspired and feed your sense. Sip and savour a selection of wild-crafted cocktails, beautifully composed with local herbs, spices, and ingredients that rise to the occasion in the comfort and luxury of our famed luxury mountain resort. Looking for a bright start to the morning with the family? From sunrise to sunset, Louiza offers warm and welcoming hospitality throughout your Lake Louise mountain adventure getaway.  
DRESS CODE: Resort Casual.

Reservations are recommended for Fairview Bar & Restaurant, Lakeview Lounge, Louiza and Walliser Stube dinner. Reservations can be made by contacting Concierge, [cll.concierge@fairmont.com](mailto:cll.concierge@fairmont.com) or 403 522 1601.





TO ORDER, SIMPLY PRESS THE IN ROOM  
DINING BUTTON ON YOUR GUEST ROOM  
TELEPHONE