



IN ROOM DINING

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Caring for you is our top priority. With this in mind, please note that servers will not enter your room. Our servers will knock on your door, place your meal on a stand at the doorway and wait for you to collect it before departing.

IN ROOM DINING

BREAKFAST 7AM - 11AM

A LIGHTER START

BREAKFAST PARFAIT | 7.50 VEG

Coconut Chia Seed Pudding, Greek Yogurt, Fresh Berries, Dried Cranberry Granola, Honey

THE BREAKFAST SANDWICH | 8 NF

Poached Egg, Canadian Back Bacon, Cheddar, English Muffin

TURKEY SAUSAGE BREAKFAST SANDWICH | 9 NF

Poached Egg Whites, Turkey Sausage, Cheddar, English Muffin

SIGNATURE BREAKFASTS

Gluten free toast available upon request.

THE OMELET | 23 NF/VEG/DF/GF

3 Free-Range Eggs, Crispy Home-Fried Potatoes, Grilled Tomato

Choose 3 Omelet Fillings: Ham, Cheddar Cheese, Goat Cheese, Green Onion,

Extra Fillings | \$3 Each Bell Pepper, Mushroom, Tomato, Spinach, Bacon

CLASSIC BREAKFAST | 23 NF/ GF

3 Free-Range Eggs Your Way, Crispy Home-Fried Potatoes, Grilled Tomato,

Choice of Bacon, Pork Sausage or Gluten Free Chicken Apple Sausage

Choice of Juice, Coffee or Tea

EGGS BENEDICT | 25 NF

2 Poached Free-Range Eggs, Thick Cut Canadian Back Bacon,

Hollandaise, English Muffin, Crispy Home-Fried Potatoes, Grilled Tomato

TOFU SCRAMBLE | 20 VEG/ DF

Broccoli, Sweet Potato, Bell Pepper, Spinach, Turmeric, Nutritional Yeast, Sourdough Bread

STRAWBERRY CHEESECAKE BUTTERMILK PANCAKES | 18 NF/VEG *GF AVAILABLE UPON REQUEST

White Chocolate Cream Cheese, Graham Cracker Crumb

CHOCOLATE CHIP WAFFLES | 17 NF / VEG

Maple Syrup, Sliced Banana

THE GREAT HALL CONTINENTAL | 25 PER PERSON

Chef's Choice of Local and Imported Charcuteries and Cheeses,

Baked Breads and Pastries, Seasonal Cubed Fruit, Yogurt and Granola, Assorted Jams and Butter

Choice of Juice, Coffee or Tea

ADD TO YOUR MEAL:

BREAKFAST SAUSAGE | 7 NF

HOME-FRIED POTATOES | 7 VEGAN/DF/GF/NF

BACON | 7 DF/GF/NF

BERRY BOWL | 10 VEGAN/DF/GF/NF

SEASONAL FRUIT | 7 VEGAN/DF/GF/NF

Please note that a \$6 in-room dining delivery charge and an 18% automatic gratuity will be added to your bill.

VEG - Vegetarian

DF - Dairy Free

GF - Gluten Free

NF - Nut Free

IN ROOM DINING

BREAKFAST 7AM - 11AM

FROM THE BAKERY

BANANA BREAD | 4.50 NF

ROCKY ROAD COOKIE | 4.50 NF

GLUTEN FREE PEANUT BUTTER CHIP COOKIE | 4.50 GF

SPECIALTY CROISSANTS: PLAIN, CHOCOLATE *or* ALMOND | 5.50

BAKERY BASKET & JAMS | 14

Danish, Croissants, Mini Muffins

HOT BEVERAGE POTS

COFFEE (4 CUPS) | 8

LOT 35 TEA (4 CUPS) | 6

AMERICANO 12 oz | 4.50

16 oz | 5.50

COLD BEVERAGES

MILK | 5

JUICE | 5

REDBULL | 5

EARTH WATER 473 ML | 5

HINDON WATER 330ML | 4.75

SAN PELLEGRINO SPARKLING WATER 500 ML | 6

SAN PELLEGRINO SPARKLING WATER 750 ML | 10

FRESH PRESSED JUICES 12 oz

FRESH PRESSED ORANGE | 10 VEGAN/DF/GF/NF

FRESH PRESSED GRAPEFRUIT | 7 VEGAN/DF/GF/NF

CARROT, ORANGE, LEMON, TURMERIC | 9 VEGAN/DF/GF/NF

LEMONADE | 7 VEGAN/DF/GF/NF

SMOOTHIES 16 oz

GREEN MANGO SHAKE | 10 VEG/DF/GF/NF

Soy Milk, Spinach, Oats, Mango, Pumpkin Seed, Birch Syrup

ANTIOXIDANT | 10 VEG/DF/GF/NF

Blueberry, Vanilla, Flax Seed, Banana

FUZZY PEACH | 10 VEG/DF/GF/NF

Peach, Banana, Orange, Lemon, Clove, Cinnamon

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IN ROOM DINING

ALL DAY DINING 11AM - 12AM

SOUP

FRENCH ONION SOUP | 15 ^{NF}
Swiss Cheese, Sour Dough, Veal Broth

ROASTED TOMATO SOUP | 13
Herb Oil, Smoked Crème Fraîche

ADD TO SOUP:

SOURDOUGH GRILLED CHEESE | 10 ^{VEG/GF}
Smoked Bacon Jam

SALADS

KALE CAESAR | 16 ^{DF/GF/NF}
Soy Caesar Dressing, Pickled Red Onion, Sourdough Croutons, Nutritional Yeast

NAPA CABBAGE | 17 ^{DF/GF/NF}
Shredded Napa Cabbage and Carrots, Spring Onions, Edamame, Ginger Sesame Dressing

KING PRAWNS COCKTAIL | 20 ^{DF/GF/NF}
Sambal Sauce, Lemon Wedge

ADD TO SALAD:

AVOCADO | 4 ^{VEG/DF/GF/NF}

GRILLED SALMON 3 oz | 12 ^{DF/GF/NF}

GRILLED HALLOUMI | 8 ^{VEG/GF/NF}

CHICKEN BREAST 6 oz | 12 ^{DF/GF/NF}

GARLIC SHRIMP | 14 ^{GF/NF}

CLASSIC COMFORTS

CHICKEN WINGS | 17 ^{DF/GF/NF}
Choice of: Sugar Shack, Hot Sauce, Whiskey Honey BBQ, or Garlic Parmesan

TOFU MUSHROOM NOODLE BOWL | 24 ^{V/GF/NF}
Marinated Tofu, Broccolini, Rice Noodle, Mushroom Broth, Crispy Shallots

FISH & CHIPS | 32 ^{NF}
Beer Battered Cod, Thick Cut Fries, Mushy Peas, Tartar Sauce, Lemon

BLACKENED SALMON | 30 ^{NF/GF}
Butternut Squash, Apple Cider Braised Kale, Cipollini Onions

PRIME RIB 10oz | 52 ^{NF/GF} **12oz | 60** ^{NF/GF}
Yorkies, Mashed Yukon Gold Potatoes, Creamy Spinach, Wine Jus

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IN ROOM DINING

ALL DAY DINING 11AM - 12AM

HANDHELDS

BRAISED SHORT RIB GRILLED CHEESE | 22 NF

Challah Toast, Smoked Gouda, Pickled Red Onion, Beef Jus & Black Kale Chips

BUTTERMILK FRIED CHICKEN SANDWICH | 24 NF

Brioche Bun, Sweet Sriracha Aioli, Pickled Red Onions, Avocado, Butter Leaf Lettuce, served with Coated Fries

THE JPL BURGER | 24 NF

Cheddar Cheese, Shaved Red Onion, Tomato, Butter Leaf Lettuce, Chipotle Mayo, Bread and Butter Pickles, Brioche Bun, served with Coated Fries
Substitute a Beyond Meat Patty for burger patty at no additional cost

ADD TO YOUR BURGER:

BACON | 4 DF/GF/NF

SAUTÉED MUSHROOMS | 4 GF/NF

COUPLE OF ONION RINGS | 4 NF

MARGARITA FLATBREAD | 21 VEG

Buffalo Mozzarella, Torn Basil, San Marzano Tomato Sauce, Extra Virgin Olive Oil

ADD TO YOUR FLATBREAD:

GRILLED CHICKEN BREAST 6 oz | 10 DF/GF/NF

GOAT CHEESE | 6 VEG/GF/NF

CRISPY BACON | 4 DF/GF/NF

GARLIC SHRIMP | 14 GF/NF

SWEET TOOTH

SNICKERS BAR | 12 VG

Crunch, Caramel, Peanut Nougat, Chocolate Mousse

WINTER CARROT CAKE | 13 NF

Apricot Gel, Cinnamon Crumble, Cream Cheese Icing

GREAT HALL CHEESECAKE | 14 NF

Meringue, Graham Crumbs, Macerated Strawberries

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JUST FOR KIDS

KIDS' MENU 12 AND UNDER

KIDS' BREAKFAST

7AM - 11AM

Gluten free toast available upon request.

CHEESY SCRAMBLED EGGS | 12 GF/NF

Cheddar, Free-Range Eggs, Home Fries, Seasonal Fruit

BUTTERMILK BLUEBERRY PANCAKES | 13 NF

Whipped Cream, Maple Syrup, Macerated Blueberries

CHOCOLATE CHIP WAFFLES | 12 NF

Maple Syrup, Sliced Banana

KIDS' ALL DAY DINING

11AM - 12AM

CHICKEN NOODLE SOUP | 7

SPAGHETTI & MEATBALLS | 12 NF

Beef Meatballs, Tomato Sauce, Parmesan

FOUR PEAKS GRILLED CHEESE & TOMATO SOUP | 10 GF AVAILABLE ON REQUEST

Mozzarella, Cheddar Cheese

CHICKEN TENDERS & FRIES | 12 NF

Served with Plum Sauce or Honey Mustard Dip

KIDS' BEEF BURGER | 14 NF

Lettuce, Tomato, Mayo, Served with French Fries or House Salad

LITTLE SWEET TOOTH

11AM - 12AM

CHOCOLATE BROWNIE | 9 VEG/NF

Market Berries, Whipped Cream

ICE CREAM SUNDAE | 8 NF/GF/ VEG

Topped with Whipped Cream, Sprinkles and Chocolate Shavings

CHOOSE YOUR ICE CREAM | Strawberry, Chocolate or Vanilla

CHOOSE YOUR SAUCE | Caramel or Chocolate

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FROM THE BAR

BAR SERVICE 11AM - 9:45PM

WINES AVAILABLE BY THE GLASS

WHITE & ROSE	5 oz	BTL
Mission Hill Pinot Gris	14	65
Oyster Bay Sauvignon Blanc	16	72
St. Francis Chardonnay	17	80
RED	5 oz	BTL
Sea Sun Pinot Noir	16	72
Velvet Devil Merlot	15	68
Bonanza Cabernet	20	98
SPARKLING	5 oz	BTL
Veuve Clicquot Yellow Label Brut	33	155
Pasqua Prosecco	17	76

[**CLICK HERE TO VIEW OUR MASTER WINE LIST**](#)

BEERS & CIDERS

CRAFT BEER

JPL Premium Lager | 10

Jasper Brewing Crisp Pils | 10

Folding Mountain West Coast IPA 473 ML | 12

IMPORTED BEERS

Stella Artois | 10

Guinness 500ML | 12

DOMESTIC BEERS

Kokanee | 9

Coors Light | 9

CIDER

Lonetree | 10

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FROM THE BAR

BAR SERVICE 11AM - 11:45PM

SEASONAL COCKTAILS

LOVE NOTE BY LELANI 2 oz | 18

Suntory Toki Whiskey, Cinnamon/Peach Syrup, Cranberry Juice, Lemon Juice, Angostura Bitters

ROSY CHEEKS BY BLAKE 2.25 oz | 21

Hendricks Gin, Chartreuse Verte, Luxardo Maraschino, Lemon Juice, Simple Syrup

FALLING INTO WINTER BY KONNOR 2 oz | 22

Hennessey VS, Patron Café, Egg White, Amarena Cherry Syrup, Cream

A CHAMOMILE TO REMEMBER BY CHASE 2.25 oz | 20

Chamomile Infused Knob Creek Bourbon, St. Germaine Elderflower, Honey Syrup

INVIERNO IN THE ROCKIES BY MATTHEW 3 oz | 22

Casamigos Blanco, Cointreau, Mulled Wine, Spice Syrup, Lime Juice

ZERO-PROOF

SPICED POMEGRANATE LEMONADE | 14

Seedlip Spice, Spiced Pomegranate Syrup, Lemon Juice, Soda Water

BLUEBIRD SKIES | 14

Seedlip Citrus, Blueberry Shrub, Simple Syrup, Soda Water

EMERALD LOUNGE CLASSICS & FAVOURITES

WOODFORD MAPLE OLD FASHIONED 2 oz | 17

Woodford Reserve Bourbon, Maple Syrup, Angostura & Orange Bitters

MATTHEW'S BARREL AGED MANHATTAN 3 oz | 21

Jim Bean Rye, Martini Rosso Vermouth, House-made Chocolate & Port Bitters

MOUNTAIN CAESAR 2 oz | 17

Absolut Elyx Vodka, Worcestershire, Tabasco, Horseradish, Clamato Juice, Jerky & Pickled Delicacies

EMPRESS 75 2 oz | 17

Empress Gin, Prosecco, Lemon Juice, Simple Syrup

EMERALD MULE 1.5 oz | 14

Absolut Elyx Vodka, Ginger Purée, Soda Water, Lime Juice

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FROM THE BAR

SIGNATURE BOTTLED COCKTAILS

11AM - 11:45PM



Created by Nils Schabert, regional manager of mixology for Fairmont Hotels & Resorts in Canada's Western Mountain Region, these signature bottled cocktails represent each of our hotels in its' unique environment. So take a piece of your Fairmont experience home, to share it with friends and family, or to simply savour it a little longer.

EMERALD GLOW - FAIRMONT JASPER PARK LODGE

120 ML | 21

Paying homage to its landmark location, Fairmont Jasper Park Lodge, the elegant flavours of this cocktail visually represent the vibrant green lakes for which JPL is renowned.

Flavour: Combining vodka, cucumber Vermouth, Chartreuse Verte and Lime Juice, this is a fresh and well balanced drink. The Emerald Glow cocktail offers an elevated and crisp texture from the cucumber infusion paired with the herbal sweetness of the Chartreuse.

WILDFLOWER - FAIRMONT BANFF SPRINGS

120 ML | 21

A delightful, modern twist on a Negroni, the Wildflower cocktail embodies equal parts timeless and contemporary. It's an eye-catching floral drink that leaves a lasting impression.

Flavour: Getting its elevated structure from the unique Rundle Bar Gin which is infused with butterfly pea flower, this cocktail is smooth through the entire drink experience with a sweet and light fruity finish thanks to elderflower liqueur, Lillet Blanc and plum bitters.

ICONIC PEAK - FAIRMONT CHATEAU LAKE LOUISE

120 ML | 21

This cocktail represents the surroundings of Lake Louise, and nature's transformation throughout the year. The color symbolizes the late evening sun sinking behind the majestic mountain range.

Flavour: Rich and balanced with whiskey, tawny port, lemon juice, Campari, honey water and Fairview Bitters. A smooth full-bodied texture from the port wine and honey is balanced with a hint of bitterness from Campari, fresh acidity from the lemon and a herbal touch from the bitters.

Fairmont Jasper Park Lodge is also pleased to offer a bottled selection of our most popular cocktails from The Emerald Lounge.

JPL COSMO

120 ML | 18

Fort Distillery Vodka, Cranberry Juice, Triple Sec, Raspberries, Sugar, Lime

JPL MAPLE OLD FASHIONED

120 ML | 18

Bourbon Blend, Maple Syrup, House Bitters

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