

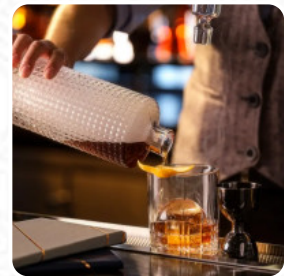
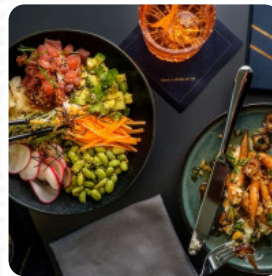
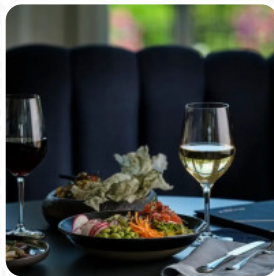
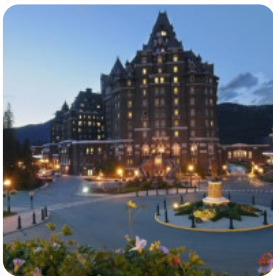


Fairmont Banff Springs Menu

<https://menuweb.menu>

405 Spray Avenue Banff, AB T1L1J4, United States

+14037626860, +14037622211 - <https://www.banff-springs-hotel.com/dine/afternoon-tea/>



A complete [menu](#) of Fairmont Banff Springs from Banff featuring all **410** menus and drinks can be found here on the menu. The Rundle Lounge offers a menu filled with traditional and unforgettable Fairmont experiences.

Enjoy Afternoon Tea with 12 varieties of loose leaf teas paired with delicious pastries and finger sandwiches. Please inform us in advance of any allergies or dietary restrictions so we can accommodate you. Price is \$49.00 per person. Dress code: Smart Casual (no hats, sportswear, or torn jeans).

Fairmont Banff Springs Menu



Desserts

CHOCOLATE CAKE

Smoothies

JET LAG

Sashimi

HOTATE GAI

Pizza

PROSCIUTTO DI PARMA \$17.6

Antipasti

IBÉRICO DE BELLOTA \$52.7

Snacks

IBÉRICO CHORIZO \$17.6

Sandwiches

STEAK SANDWICH

Sauces

GUACAMOLE

Fish

GRILLED SALMON \$17.6

Casseroles

FRESH

Nigiri Sushi

AMAEBI

Cocktails

MAI TAI

Kalte Tapas

SERRANO GRAN RESERVA \$17.6

Soft Drinks

JUICE

Sushi Ñ La Carte - Maki Sushi

KANPYO MAKI

Udon

YOSENABE \$80.8

Makimono

SAKE SKIN MAKI

Snack

CHILI PORK DUMPLINGS

Paninis

ORGANIC EGG SALAD

Tapas Frías – Kalte Vorspeisen

SAUSAGE \$17.6

Makiman Chef Specials

BEEF TATAKI \$21.1

Fairmont Banff Springs Menu



Omelet

TAMAGO

Classics

BACARDI OAKHEART SPICED

Asiatische Getränke

SAPPORO

\$14.0

American Food

MAC AND CHEESE

Sushi Catering

MIRUGAI

Pizza - Klein Ø 22Cm

BELVEDERE

Wodka

KETEL ONE

Wein, Sekt Und Spirituosen

JÄGERMEISTER

Pizza Speciale - Picolla Ø 26Cm

COPPA

\$16.4

Vip Drinks

BOMBAY SAPPHIRE

Aperitifs

TANQUERAY NO. 10

Alkoholische Geträmk

FERNET BRANCA

Beverages

GRAND MARNIER

Family Meals

ROASTED TURKEY

Egg Dishes

OMELETTE

Sashimi & Nigiri

KAMPACHI

Beef Dishes With Rice

SUKIYAKI

\$84.3

Popular Items

CARNIVALE

Japanese Traditional Maki

TEKKA MAKI

Maki & Temaki

FUTO MAKI

Draught

STELLA ARTOIS, LEUVEN, BELGIUM

Fairmont Banff Springs Menu



Sauvignon Blanc

OYSTER BAY, SAUVIGNON BLANC, NEW ZEALAND

Japanese Whisky

TOKI

Cold

HAMACHI CRUDO

Teas

EGYPTIAN CAMOMILE

Dessert Wine

SORTILEGE MAPLE WHISKEY

Wine By The Glass

SAUVIGNON BLANC, DOMAINE DELAPORTE, SANCERRE, FRANCE

Highlands

DALMORE 18

Raw Bar

SEAFOOD PLATEAU

Shareables

BLISTERED SHISHITOS \$21.1

Sushi & Sashimi

WHITE MAGURO

Irish Whiskey

BUSHMILLS ORIGINAL

Scotch Single Malt

LAPHROAIG QUARTER CASK

Sparkling Wine

BLUE MOUNTAIN BRUT, CANADA

Vegetarian Rolls

UME SHISO MAKI

Rye Whiskey

MICHTER'S STRAIGHT RYE

Snacks & Sweets

MADELEINES

BAR FOOD

VEGETABLES CRUDITÉS

Brandy & Cognac

HENNESSY XO

Tequila & Mezcal

CLASE AZUL REPOSADO

Dessert Menu

CHOCOLATE MOUSSE

Blended Scotch

JOHNNIE WALKER 18

Fortified Wines

NOILLY PRAT EXTRA DRY

Fairmont Banff Springs Menu



Lowlands

GLENKINCHIE 12

Barking Dog Special Desserts

BLUEBERRY SHORTCAKE

Black Tea

ENGLISH BREAKFAST
(DECAFFEINATED)

Super Food Smoothies

TREE OF LIFE

Sparkling Wine & Champagne

VEUVE CLICQUOT PONSARDIN BRUT,
CHAMPAGNE, FRANCE

Carafe

GEKKEIKAN HOT SAKE

Garden

BEETROOT TARTARE*

Headliners

HOUSE SMOKED DUCK \$15.2

Vegetarian Sushi Rolls

SHINKO MAKI

Appetizer From Sushi Bar

TUNA TATAKI \$15.2

Pour Commencer

CRISPY PANISSE \$21.1

Cured Meats

SOBRASADA \$17.6

Small Batch Bourbon And Rye

BLANTONS

Veg Sides

CHARRED AVOCADO

House

GEKKEIKAN DRAFT

Dessert Martinis

MADAME BUTTERFLY

Whisk(E)Y

FAMOUS GROUSE

Bourbon / Whiskey

BEARFACE

Green

KYUSHU JAPAN SENCHA

Islay

LAPHROAIG 10

Liquori

AMARO MONTENEGRO

Fairmont Banff Springs Menu



Highlands & Speyside

DALMORE KING ALEXANDER

Red By The Bottle

BAROSSA VALLEY ESTATE, SHIRAZ,
AUSTRALIA

World Whiskey

TULLAMORE D.E.W.

Premium Cold Sake

SHO CHIKU BAI GINJO

The Burgers

WILD LIFE

Single Malts

MACALLAN 18 DOUBLE CASK

SCOTCH WHISKY / IRISH WHISKEY

JAMESON

Traditional Afternoon Tea

FRESHLY BAKED SCONES

Lot 35 Loose Leaf Tea

ONTARIO ICEWINE

ALKOHOLISCHE GETRÄNKE

BAILEYS

Cured

BISON BRESAOLA

\$18.7

Specialty Cocktail

WISDOM

Dark Rum

EL DORADO 15

Reposado y Añejo / Aged

EL TEQUILEÑO AÑEJO

Fresh Produce Department

ENGLISH CUCUMBER

By The Glass Red

TRIVENTO, MALBEC, ARGENTINA

Island Malts

BRUICHLADDICH THE CLASSIC LADDIE

Sucre's (Sweet)

NUTELLA RASPBERRY

Cold-Pressed Juices (14 Oz.)

SMOOTH SAILING

Damn Good Tacos

MR. PINK

Fairmont Banff Springs Menu



Sushi - Rolls

AVOCADO MAKI

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE

Tennessee/Rye

JACK DANIEL'S SINGLE BARREL

Scotch & Bourbon

ELIJAH CRAIG BOURBON

After Dinner Sippers

LIMONCELLO 10Z

Whiskey | Bourbon | Rye

REDWOOD EMPIRE 'LOST MONARCH'

Sake Tasting

NIGORI UNFILTERED SWEET SAKE

Welsh Single Malt

GLENMORANGIE SIGNET

Scotch & Japanese Whisky

GLENLIVET 12 DOUBLE OAK

Rum / Ron

FLOR DE CAÑA RESERVE 7 YEAR

Sushi & Sashimi Dinners

SAMURAI PARTY BOAT

\$112.4

Tequila Selections

DON JULIO BLANCO

MICRODISTILLERIES D'ICI^{^^^}

UNGAVA GIN

Thin Roll

NATTO MAKI

Other Aromatized And Fortified Wines

COCCHI AMERICANO ROSSA

Hard Liquor Pt. 1

MICHTER'S SOUR MASH

On Reflection

RISTRETTO NEGRONI

Other Indulgences

NONINO BITTER

Tao Specialty Cocktails

HARMONY

Islay Single Malt Whisky

ARDBEG 10

Fairmont Banff Springs Menu



Cognacs, Armagnac & Eau De Vie

RÉMY VSOP

Build Your Own Flight

BEARFACE ONE ELEVEN

NEW GENERATION URAMAKI 8 PCS

RED MAGURO

Japanese Sushi Bar Entrees

SASHIMI DINNER

\$56.2

Hosomaki (8 Uni)

SAKE MAKI

Kitchen Entrees-Tempura

ASSORTED TEMPURA

\$18.7

1. Select

SHABU SHABU

\$84.3

Bites ~ Snacks

HOUSE CANDIED SALMON

Cristalinos & Curiosities

EL TEQUILEÑO CRISTALINO

12" Oven-Baked Pizza

BEEFEATER

Creamy & Delicious Flavors

RED VELVET

Our Glasses|Our Spirits - Vodka

ABSOLUT

Single Malt Scotch - LOWLANDS

AUCHENTOSHAN SIGNATORY VINTAGE

Single Malt Scotch - ISLANDS

TALISKER SPECIAL RELEASE 2003

Vegan Afternoon Tea *on request, please advise at time of booking

CARROT GRAVLAX

Non Alcoholic Drinks

MASALA CHAI

GINGER ALE

Sushi Rolls

RAINBOW ROLL

SUSHI

Side Dishes

POTATO CHIPS

MEDLEY

Fairmont Banff Springs Menu



Sweets

THE RUNDLE OGC! [OOOEY, GOOEY, COOKIE]

STRAWBERRY CHOUX

Drinks

DRINKS

BEER

Starters

NORDIC SHRIMP SALAD

AHI TUNA CRUDO \$31.6

Tapas

FRIED SPANISH QUEEN OLIVES \$17.6

JAMON QUESO CROQUETAS \$21.1

Special Rolls

LOBSTER ROLL

SPICY TUNA MAKI

Main

CORONATION TOFU

SIMPLE GREENS \$18.7

Aperitif

NOILLY PRAT ROUGE

UMESHU PLUM WINE \$9.4

Whiskies

BLANTONS GOLD

DEWARS WHITE LABEL

Hot Drinks

TEA

COFFEE

Small Plates

ALBACORE TUNA TARTAR

1/2 DOZEN CANADIAN OYSTERS

Large Plates

18OZ BENCHMARK BONE-IN STRIPLOIN \$111.2

PAELLA NEGRO \$65.5

Tasting

MOUNT GAY BLACK BARREL

GRAND IBÉRICO

Rose

PEYRASSOL CUVÉE DES COMMANDEURS, CÔTES DE PROVENCE, FRANCE

GÉRARD BERTRAND PAYS D'OC GRIS BLANC, LANGUEDOC-ROUSSILLON, FRANCE

Charcuterie

FINOCCHIONA SALAMI \$16.4

ELK CALABRESE SALAMI \$16.4

Liquor

CANADIAN CLUB

CROWN ROYAL

Scotch Whiskey

GLENLIVET 15 FRENCH OAK

Fairmont Banff Springs Menu



MACALLAN REFLEXION

Gin & Tonics

PARK DISTILLERY GIN 20Z

TANQUERAY NO. TEN 20Z

Black

1907 ORANGE PEKOE

LIZA HILL DARJEELING

Vermouth

CARPANO ANTICA FORMULA

BAKER'S 7 YEARS OLD

Rich & Full Bodied

DALMORE 15

GLENFIDDICH 15

Lot 35 Tea Blends

JOIE DE PROVENCE

BELLA COOLA PUNCH

Reserve Lot 35 Tea Blends

DREAM DOVES SILVER NEEDLE

GOLDEN YUNNAN HILLS

Other Liqueurs

BRANCA PUNT-E-MESS

MANCINO BIANCO SECCO

Rolled

NEGI KAMPACHI MAKI

CHOP CHOP MAKI

Uncategorized

MARKET FRESH

IMPERIAL BREAKFAST

Soups

EMBER

TEMPURA UDON \$16.4

KITSUNE UDON \$16.4

Seafood

SALMON GRAVLAX

GRILLED OCTOPUS \$32.8

SHRIMP TEMPURA

Main Course

MAD HATTER

BREAD WITH TOMATO \$23.4

FRESH MARKET FISH

Japanese Specialties

SAKE

VEGETABLE TEMPURA \$14.0

MISO SOUP \$7.0

Whiskey

FLIGHT

GENTLEMAN JACK

CHIVAS REGAL

Fairmont Banff Springs Menu



Red Wine

ARA PATHWAY, PINOT NOIR, NEW ZEALAND

SUMMERHILL, MERLOT, CANADA

TRUCHARD, CABERNET SAUVIGNON, USA

Rye

ELIJAH CRAIG STRAIGHT RYE

LOT 40

OLD OVERHOLT

Liqueurs

BENEDICTINE

CHAMBORD

GALLIANO

Single Malt Scotch

GLENLIVET FRENCH OAK 15

MACALLAN 18 RARE CASK

CAOL ILA 12

Firm

HERCULE, SHEEP GOAT, SHARP, HAUTE-GARONNE, PYRÉNÉES, FRANCE \$17.6

OSSAU-IRATY, SHEEP, MILD, OSSAU VALLEY, BASQUE, FRANCE \$16.4

LOUIS D'OR, COW, MEDIUM, SAINTE-ÉLIZABETH-DE-WARWICK, QUÉBEC \$17.6

Liqueur

DISARONNO

LUXARDO MARASCHINO

ST. GERMAIN ELDERFLOWER

Soft

GREY OWL, GOAT, SHARP NOTRE-DAME-DU-LAC QUÉBEC \$17.6

ALBERTS LEAP, LE BON SECRET, COW, MILD VAUGHAN, ONTARIO \$17.6

BOIS DE GRANDMONT, COW, MILD, SAGUENAY-LAC-SAINT-JEAN, QUÉBEC \$17.6

Sweet Wine

INNISKILLIN, CABERNET FRANC, CANADA

INNISKILLIN, RIESLING, CANADA

INNISKILLIN, VIDAL, CANADA

Lot 35 Tea Press

CREAMY EARL GREY

GODDESS OOLONG

OREGON MINT

Bourbon & Rye

BASIL HAYDEN

BUFFALO TRACE

MICHTER'S BOURBON

Blue

BLEU DES BASQUES, SHEEP, MEDIUM, MACAYE, PYRÉNÉES, FRANCE \$17.6

FLEURON, COW, SHARP, LAURENTIANS, QUÉBEC \$17.6

ERMITE, COW, SHARP, SAINT-BENOIT-DU-LAC, QUÉBEC \$17.6

Fairmont Banff Springs Menu



Famón

IBERICO – PALLETA CEBO DE CAMPO	\$29.3
IBERICO – CEBO DE CAMPO	\$41.0
CINCO JOTAS IBERICO DE BELLOTA	\$87.8

Semi Soft

MAHÓN, COW, MILD BALEARIC ISLANDS, SPAIN	\$16.4
14 ARPENTS, COW, MEDIUM SAGUENAY–LAC-SAINT-JEAN, QUÉBEC	\$17.6
LE RASSEMBLEU, COW, MEDIUM LAURENTIANS, QUÉBEC	\$17.6

Mountain Series

WILD FLOWER FAIRMONT BANFF SPRINGS
ICONIC PEAK FAIRMONT CHATEAU LAKE LOUISE
EMERALD GLOW FAIRMONT JASPER PARK LODGE

Spirits

FINLAND
FRANGELICO
KAHLUA
SAMBUCCA

Whisky

OBAN 14
LAGAVULIN 16
TALISKER 10
HENNESSY VS

Afternoon Tea

OVEN ROASTED HEIRLOOM TOMATO
MUSHROOM SUMMER TRUFFLE
DEVILLED HAM
HASKAP CANELE

Port

TAYLOR 10
TAYLOR 20
TAYLOR 30
TAYLOR 40

Non - Alcoholic

CR*FT NON ALCOHOLIC PALE ALE, VILLAGE BREWERY, CALGARY, AB
CR*FT NON ALCOHOLIC STOUT, VILLAGE BREWERY, CALGARY, AB
ASAHI DRY ZERO BEER, ASAHI BREWERY, JAPAN
SUNBREW (0.0% ABV), 330ML

Junior Afternoon Tea

HUMMUS CARROT
ORANGE CREAMSICLE MOUSSE
BEAR TRUFFLES
FLORA'S BERRY GARDEN

Hot & Cold Sake

NIGORI UNFILTERED SWEET
YOSHI JUNMAI-GINJO (ORGANIC)
YOSHI NO GAWA JUNMAI
GOKUJO DAIGINJO BOTTLE

Fairmont Banff Springs Menu



Restaurant Category

STEAKHOUSE

DESSERT

VEGETARIAN

GLUTEN FREE

COLTERENZIO LUMO, PINOT GRIGIO,
ITALY

VINELAND, SEMI-DRY RIESLING,
CANADA

SAGET LA PETITE PERRIÈRE, ROSÉ,
FRANCE

Salads

NOSTALGIA

SALAD

SIDE SALAD

HOUSE SALAD \$9.4

SUNOMONO SALAD \$15.2

Vodka

ABSOLUT ELYX

ABSOLUT CITRON

CHOPIN

CÎROC COCONUT

GREY GOOSE

TITO'S

Sushi Nigiri

OCTOPUS

CRAB

SABA

TOBIKO

IKURA

Cognac

HENNESSY VSOP

REMY MARTIN 1738

REMY MARTIN LOUIS XIII

HARDY NOCES DE PERLE

CAYMUS ROYAL

HENNESSY 250 COLLECTOR BLEND

Sushi

CUCUMBER ROLL

CALIFORNIA MAKI

MATSU SUSHI \$55.0

TAKE SUSHI \$45.6

SASHIMI

Single Malt Scotch - Highlands

ARDMORE 10Z

GLENTURRET 10 10Z

GLENTURRET 12 10Z

GLENTURRET TRIPLE WOOD 10Z

LAGAVULIN 8 10Z

OBAN 11 SPECIAL RELEASE

White Wine

CANELLA PROSECCO, VENETO, ITALY

MOËT CHANDON BRUT, CHAMPAGNE,
FRANCE

J. DROUHIN MÂCON-VILLAGES,
CHARDONNAY, FRANCE

Single Malt Scotch - Islay

BRUICHLADDICH PORT CHARLOTTE

Fairmont Banff Springs Menu



BRUICHLADDICH MALTBAR PORT
CHARLOTTE

BOWMORE OLD RARE

BOWMORE ASTON MARTIN 22

CAOL ILA SIGNATORY VINTAGE 2012

LAGAVULIN 12 SPECIAL RELEASE

TRADITIONAL ALE, BIG ROCK BREWERY,
CALGARY, ALBERTA

EVOLUTION IPA GRIZZLY PAW
BREWERY, CANMORE, ALBERTA

BEAVERTAIL RASPBERRY ALE, GRIZZLY
PAW BREWERY, CANMORE, ALBERTA

OKANAGAN APPLE CIDER, KELOWNA,
BRITISH COLUMBIA

PLAINSBREAKER HOPPED WHEAT ALE,
BANDED PEAK BREWING, CALGARY,
ALBERTA

Dessert



LEMON TART

CHEESECAKE

FRESH FRUIT SALAD

KYOTO CHERRY ROSE TEA CAKE \$14.0

AZUKI BEAN MATCHA CAKE \$14.0

GREEN TEA ICE CREAM \$9.4

PLUM WINE SORBET \$9.4

Single Malt Scotch - Speyside

BALVENIE 19 1OZ

BALVENIE 21 1OZ

GLENTURRET 25 Y.O. 1OZ

GLENTURRET 30 Y.O. 1OZ

MORTLACH 12

MORTLACH SIGNATORY VINTAGE 2008

TOMINTOUL 21

White

CHARDONNAY, JOSEPH DROUHIN
MÂCON-VILLAGES, BURGUNDY, FRANCE

WHIPLASH CHARDONNAY

PINOT GRIGIO, COLTERENZIO LUMO,
VENEZIE, ITALY

RIESLING SEMI DRY VINELAND
ESTATES, ONTARIO, CANADA

SAUVIGNON BLANC, WHITEHAVEN,
MALBOROUGH, NEW ZEALAND

RIESLING, GROSSET ALEA, CLARE
VALLEY, AUSTRALIA

CHARDONNAY, JOSEPH DROUHIN
POUILLY-FUISSÉ, BURGUNDY, FRANCE

Alcoholic Drinks



BACARDI WHITE

BACARDI BLACK

APEROL

CAMPARI

SOUTHERN COMFORT

ASAHI SUPER DRY \$14.0

KIRIN ICHIBAN \$8.2

JACK DANIEL'S

On Draft

CRACKED CANOE LIGHT LAGER,
MOOSEHEAD BREWERY, SAINT JOHN,
NEW BRUNSWICK

BANFF SPRINGS LAGER, BIG ROCK
BREWERY, CALGARY, ALBERTA

Gin

RUNDLE BAR GIN

BOTANIST

Fairmont Banff Springs Menu



DRUMSHANBO GUNPOWDER
IRISH GIN

HENDRICK'S

MALFY ROSA GIN

PARK ALPINE 10Z

PARK FLORA FAUNA -10Z

PLYMOUTH

Red

CABERNET SAUVIGNON, ROOTS RUN
DEEP

MALBEC, TINTO NEGRO LIMESTONE
BLOCK, MENDOZA, ARGENTINA

MERITAGE, LAKE BREEZE, BRITISH
COLUMBIA, CANADA

PINOT NOIR, OYSTER BAY,
MALBOROUGH, NEW ZEALAND

SYRAH, CHÂTEAU DE JAU,
ROUSSILLON, FRANCE

PINOT NOIR, LOUIS LATOUR,
BURGUNDY, FRANCE

MERLOT, EMMOLO BY WAGNER FAMILY,
CALIFORNIA, USA

CABERNET SAUVIGNON, CHÂTEAU
MONTELENA, CALIFORNIA, USA

Champagne & Sparkling

MISSION HILL, BRITISH COLUMBIA,
CANADA

GARDET BRUT, CHAMPAGNE, FRANCE

BOLLINGER SPÉCIALE CUVÉE BRUT,
CHAMPAGNE, FRANCE

DOM PÉRIGNON BRUT 2013
CHAMPAGNE, FRANCE

MISSION HILL BRUT, OKANAGAN,
CANADA

GARDET, BRUT TRADITION REIMS,
FRANCE 750ML

DOM PÉRIGNON BRUT 2013, REIMS,
FRANCE

LA MARCA, PROSECCO, ITALY

Mezcal / Tequila

400 CONEJOS MEZCAL 10Z

CLASE AZUL ANEJO 10Z

EL TEQUILENO BLANO

EL TEQUILENO PLATNIUM

GRAN ORENAIN 7

KOMOS REPOSADO ROSA 10Z

KOMOS ANEJO CRISTALINO 10Z

REY SOL 10 Y.O. SINGLE BARREL

Ingredients Used



GINGER

HAM

FRUIT

PRAWNS

SHRIMP

VEGETABLES

CHEESE

PORK MEAT

EDAMAME

\$7.0

Entrées



CHICKEN LIVER MOUSSE

BRANT LAKE WAGYU BEEF
CARPACCIO

SASHIMI PLATE (7
PCS)

\$26.9

SUSHI PLATE (6 PCS)

\$24.6

BUTA NO KAKUNI (2 PCS)

\$16.4

AGEDASHI TOFU

\$9.4

Fairmont Banff Springs Menu



SAIKYOYAKI	\$18.7
CHICKEN SHIOYAKI	\$16.4
BEEF TEPPAN GYOZA	
GOMA AE	\$7.0

Rum



APPLETON SIGNATURE
BACARDÍ 8
BACARDI CARTA BLANCA

DICTADOR 2 MASTERS 1977 1OZ
EL DORADO 25
FIOR DE CANA 12 1OZ
GOSLING 151
MOUNT GAY XO
PYRAT XO
RON ZACAPA CENTENARIO SISTEMA
SOLERA 23

These Types Of Dishes Are Being Served



DESSERTS
PANINI
MEAT

SALAD
SOUP
ICE CREAM
MUSSELS
LAMB
CHICKEN
OYSTERS

Tequila

CASAMIGOS ANEJO



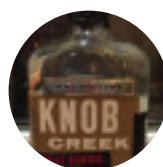
CASAMIGOS BLANCO
CASAMIGOS MEZCAL
CASAMIGOS REPOSADO

CAZADORES AÑEJO
CAZADORES REPOSADO
CLASE AZUL GOLD
DON JULIO 1942 ULTIMA RESERVA
ESPOLON REPOSADO
HORNITOS
TEARS OF LLORONA NO. 3 EXTRA
AÑEJO

Reserve List

BOWMORE 40 YEAR OLD RARE LIMITED
EDITION 1OZ
BOWMORE 50 YEAR OLD 1969 VAULT
COLLECTION 1OZ
BOWMORE ARC 52 1OZ
MACALLAN 30 YEAR SHERRY CASK 1OZ
MACALLAN DECANTER SERIES NO. 6 IN
LALIQUE 1OZ
GLENFARCLAS 50 YEAR LIMITED
RELEASE 1OZ
TOMINTOUL 1977 44 YEAR OLD COGNAC
CASK 1OZ
THE MACALLAN RED COLLECTION 78
YEARS OLD 1OZ
GLENTURRET 50 YEARS OLD 1OZ
GLENTURRET PROVENANCE 1OZ
GLENTURRET HIGHLAND PROWESS 1OZ

Bourbon



HEAVEN'S DOOR DOUBLE
BARREL
KNOB CREEK
BOOKER'S

Fairmont Banff Springs Menu



BULLEIT
EAGLE RARE 10
GARRISON BROTHERS
HEAVEN'S DOOR, DOUBLE BARREL
KENTUCKY OWL BATCH 12
KENTUCKY OWL ST. PATRICK'S EDITION
LEGENT
MAKER'S MARK
REDWOOD EMPIRE 'PIPE DREAM '
WOODFORD RESERVE

Whisky & Rye

291 COLORADO RYE, BARREL PROOF
291 COLORADO RYE WHISKEY, SMALL BATCH
BUSHMILLS WHITE LABEL 10Z
J.P. WISERS 18
MICHTER'S AMERICAN WHISKEY
MOUNTAIN PASS WHISKEY
OSOKYE SINGLE MALT
REDWOOD EMPIRE 'EMERALD GIANT RYE '
WESTLAND AMERICAN OAK 10Z

WHISTLE PIG STRAIGHT RYE 10 YEARS OLD
WHISTLE PIG STRAIGHT RYE 12 YEARS OLD
WILD LIFE SINGLE MALT
WILD LIFE WHEAT WHISKEY

Scotch



DALMORE 12
GLENFIDDICH 12 10Z
GLENMORANGIE LA SANTA
HIGHLAND PARK 12 10Z
CRAIGGELLACHIE 33
DALWHINNIE 30
GLENFARCLAS, FAMILY CASK 1989
MACALLAN 15 DOUBLE CASK
MACALLAN 25
TOMINTOUL 25
TOMINTOUL 1994 OLD SHERRY CASK
TOMINTOUL 1976 PORT PIPE
HIGHLAND PARK 12
JOHNNIE WALKER BLACK
JOHNNIE WALKER BLUE

Fairmont Banff Springs

405 Spray Avenue Banff, AB
T1L1J4, United States

Opening Hours:
Monday 11:00-15:00
Tuesday 11:00-15:00
Wednesday 11:00-15:00
Thursday 11:00-15:00
Friday 11:00-15:00
Saturday 11:00-15:00
Sunday 11:00-15:00

Made with menuweb.menu

