

COCKTAILS 2 oz

ROSEMARY OLD FASHIONED 18

buffalo trace bourbon, disaronno, rosemary syrup, angostura bitters

BLUE COSMOS 14

absolut peach, blue curacao, lime juice,
cranberry juice, simple syrup

COCCHI MANHATTAN 16

alberta premium dark horse whisky,
cocchi vermouth, angostura bitters

ACAPULCO CAIPIRINIA 16

blanco tequila, lime juice, simple syrup

SALTED ESPRESSO MARTINI 16

bacardi oakheart, cacao dark, butterscotch schnapps, espresso

MOSCOW MULE 16

wild life vodka, lime juice, simple syrup,
ginger purée, soda water

RUNDLE CAESAR 15

finlandia vodka, clamato, serrano pepper, cucumber,
olive brine, lime juice, worcestershire sauce, cracked pepper

COCKTAILS 2 oz

CAMELIZED PINEAPPLE MARGARITA 17

arete blanco tequila, cointreau, lime juice,
caramelized pineapple, li hing mui rim

AMARO GRAPEFRUIT SMASH 14

finlandia grapefruit, amaro lucano, angostura bitters,
mint, lime juice, simple syrup

SMOKED NEGRONI 17

cocchi storico, campari, botanist gin, los danzantes joven mezcal

GRAPE MOJITO 14

bacardi white rum, grapes, mint, lime juice, simple syrup

COCKTAIL FORGERY

BANFF SPRINGS HOUSE-MADE GINGER ALE 8

lemon juice, ginger purée, soda water,
candied ginger, simple syrup

CRANBERRY CUCUMBER FRESH 9

muddled cucumber, lime, orange & cranberry juice, soda water

POMEGRANATE LIME FRESH 8

lime, orange & pomegranate juice, soda water

CHAMPAGNE & SPARKLING WINE

	5 oz	Bottle
Canella Prosecco, Italy	14	62
Moët & Chandon Brut, France	31	155
Trius Brut, Canada	19	84
Bollinger “Spéciale Cuvée Brut”, France		184
Dom Pérignon 2009, France		435
Moët & Chandon Brut, France (375ml)		80

ROSÉ WINE

	5 oz	7 oz	Bottle
Viña Casablanca, Céfiro Rosé, Chile	12	17	56

WHITE WINE

	5 oz	7 oz	Bottle
Colterenzio Lumo, Pinot Grigio, Italy	14	20	62
Joseph Drouhin Mâcon, Chardonnay, France	14	20	62
Kuhlmann Platz, Riesling, France	12	17	56
Wente Morning Fog, Chardonnay, USA	13	19	60
Oyster Bay, Sauvignon Blanc, New Zealand	15	21	64
Paul Mas, Viognier, France			54
Hiedler, Grüner Veltiner, Austria			60
Blasted Church, Gewürztraminer, Canada			74

RED WINE

	5 oz	7 oz	Bottle
Andeluna Cellars, Malbec, Argentina	14	20	62
Ara Pathway, Pinot Noir, New Zealand	13	19	60
Culmina R&D, Meritage, Canada	21	29	93
Francis Ford Coppola, Cab Sauvignon, USA	19	27	87
Errazuriz Single Vineyard, Carmenere, Chile	16	22	69
Wynns, Coonawarra, Shiraz, Australia	14	20	62
La Ferme du Mont, Grenache Syrah, France			66
Château de la Grave, Cuvée Caractere, France			71
Sokol Blosser Dundee Hills, Pinot Noir, USA			109
Stags' Leap, Cabernet Sauvignon, USA			138

DESSERT WINE

	50 ml
Inniskillin, Cabernet Franc, Canada	18
Inniskillin, Riesling, Canada	18
Inniskillin, Vidal, Canada	18

DRAFT BEER

	12 oz	20 oz
Banff Springs Lager	7	9
Seasonal	8	10
Big Rock Traditional	8	10
Grizzly Paw Evolution IPA	8	10
Grizzly Paw Larch Valley Porter	8	10
Grolsch	9	12

18% gratuity will be added to parties of 8 or more

BOTTLE BEER

DOMESTIC

Bud Light, Budweiser, Coors Light, Kokanee 7

Phillips Electric Unicorn White IPA , Village Blacksmith,
Brewsters Brewfoot Blueberry Ale, Alexander Keith's 8

Phillips Analogue 78 Kolsh, Blindman Dry Hopped Kettle Sour 9

INTERNATIONAL

Corona, Stella Artois 8

Paulaner Hefe-Weizen, Mongozo Gluten Free 10

NON ALCOHOLIC BEER

Budweiser Prohibition 7

CIDER & RADLER

Rock Creek Apple Cider 8

Somersby Blackberry 11

APERITIF 1 oz

Aperol 9

Campari Aperitivo 9

Cinzano Rosso 9

Lillet Blanc 9

Pimms 9

SHERRY 2 oz

Dry-Sack Medium Dry 9

Harvey's Bristol Cream-Sweet 9

BLENDED SCOTCH 1 oz

Chivas Regal 9

Dewar's White Label 9

Famous Grouse 9

J&B Rare 9

Johnnie Walker Red 9

Johnnie Walker Black 11

Johnnie Walker Gold 15

Johnnie Walker Platinum 25

Johnnie Walker Blue 35

SINGLE MALT SCOTCH 1 oz

SPEYSIDE

BenRiach 16 Year 14

Cragganmore Buchanan 12 Year 12

GlenDronach Parliament 21 Year 22

Glenfiddich 12 Year 12

Glenfiddich 15 Year 18

Glenfiddich 18 Year 35

Glenlivet 12 Year 13

Macallan Amber 21

Macallan Gold 17

LOWLAND

Glenkinchie 12 Year 19

SKYE

Talisker 10 Year 14

HIGHLAND

Dalmore Castle Leod 18
Dalmore King Alexander III 29
Dalmore 12 Year 13
Dalmore 15 Year 15
Dalmore 18 Year 22
Dalwhinnie Double Matured Malt 26
Dalwhinnie 15 Year 21
Glenmorangie Nectar D'Or 12 Year 22
Glenmorangie Quinta Ruban 12 Year 15
Glenmorangie Signet 30
Glenmorangie 10 Year 12
Oban 14 Year 15

SINGLE MALT SCOTCH 1 oz

ISLAY

Ardbeg 10 Year 11
Lagavulin 16 Year 27
Laphroaig 10 Year 11

RYE / WHISKEY 1 oz

Alberta Dark Horse, Crown Royal 10
Canadian Club, Jack Daniel's 9
Gentleman Jack, George Dickel 10
Jack Daniel's Single Barrel Rye 14
Lot No. 40 10
Sortilège Maple Whiskey 9

IRISH WHISKEY 1 oz

Bushmills Original, Jameson 9

BOURBON 1 oz

Basil Hayden 11

Booker's 12

Buffalo Trace, Bulleit 9

Knob Creek, Maker's Mark 10

Woodford Reserve 13

1792 Small Batch Bourbon 10

TEQUILA 1 oz

Casamigos Reposado 16

Don Julio Añejo 19

Don Julio Blanco 15

Don Julio Reposado 17

Patrón Añejo 17

Patrón Silver 13

Patrón XO Coffee 10

Arette Blanco 11

MEZCAL 1 oz

Los Danzantes Añejo 22

Los Danzantes Arte 30

Los Danzantes Joven 15

Los Danzantes Reposado 19

RUM 1 oz

Bacardi Black, Bacardi Superior 9

Bacardi 8, Bacardi Oakheart 10

Gosling's Dark 12

Malibu Coconut 9

Mount Gay Black Barrel 10

Pyrat XO, Appleton Estate 11

GIN 1 oz

Beefeater, Bombay Sapphire 9

Beefeater 24, Hendrick's 11

Tanqueray 10, Plymouth 11

The Botanist 13

Wild Life 11

VODKA 1 oz

Belvedere, Belvedere Citrus 12

Chopin, Grey Goose, Tito's 12

Finlandia 9

Finlandia Grapefruit 10

Ketel One 11

Stoli 10

Stoli Elit 14

Wild Life 12

BRANDY 1 oz

E & J 9

COGNAC 1 oz

Hardy Noces de Perle 135

Hennessy Paradis 60

Hennessy VS 9

Hennessy VSOP 12

Hennessy XO 25

Hennessy 250 160

Rémy Martin Louis XIII 200

Rémy Martin XO 25

GRAND MARNIER 1 oz

Cuvée du Centenaire 15

Cuvée Louis-Alexandre 11

Grand Marnier 9

PORT 2 oz

Taylor Fladgate 10 year Tawny 12

Taylor Fladgate 20 year Tawny 17

Taylor Fladgate 30 year Tawny 25

Taylor Fladgate 40 year Tawny 35

RUNDLE BITES TO SHARE

LEMON & CHINOOK FARM HONEY HUMMUS 18

olives, garden vegetables, caraway-sumac lavash

BAO BUNS 22

five-spice alberta pork, sweet chili hoisin, pickled carrot, cucumber, kimchi aioli

EDAMAME 14

nori ocean salt, lime

BACON WRAPPED DATES 19

chorizo, piquillo pepper coulis, marcona almonds, grapes

SPICY TUNA ROLL TACOS 29

gochujang, sesame, radish sprouts, togarashi wonton

CRISPY BRUSSELS SPROUTS 13

tamari maple glaze, candied pecans, grape tomatoes, pomegranate

BAKED QUESO 17

dancing goat's farm chèvre, oven roasted tomato sauce, arugula pesto, baguette

RIDGE VALLEY ALBERTA CHICKEN WINGS 20

sweet & spicy, creamy feta dip

MEATBALLS 19

fruitwood smoked bacon, blue b nedictin, honey bourbon bbq

CEVICHE 23

whitefish, peruvian chilli, celery ginger water, onion, corn nuts, taro chips

SEAFOOD CHOWDER 15

Ocean Wise catch in velout 

DESSERT

TRIPLE CHOCOLATE MOUSSE 14

layers of dark, milk and white chocolate

SALTED CARAMEL BREAD PUDDING 14

croissant bread butter pudding, salted caramel sauce

CHOCOLATE CAKE 14

fudge sauce, chocolate pop rocks, vanilla cream

A MESSAGE FROM THE KITCHEN

It is our distinct pleasure to welcome you to the Rundle Lounge. Our Culinary Team takes great strides to source and explore the unique Canadian landscape to give you, our guests, a truly authentic Western Canadian experience. We bring you the freshest ingredients from local farmers, purveyors and artisans who take great pride in providing the best that land and sea have to offer. We proudly serve locally grown meat, including Alberta AAA beef. Our fish and seafood are always fresh and sustainably sourced through our partnership with Ocean Wise; the Vancouver Aquarium's conservation program.