

SNACKS			
CHEF’S SELECTION OF MARINATED OLIVES	7	VEGAN PAKORAS	
RIB BLITZ		Cashew Cheese + Red Mustard Salad + Lemon	8
Ginger Sesame Soy Glaze	10	Pickled Onion	
PICKLED JALAPEÑO & ONION BHAJIS		SMOKED GOLDEYE HUSHPUPPIES	
Tamarind Sweet Chili	8	Dill Pickle Aioli	9

NEXT			
PONDEROSA MUSHROOM CHOWDER		JUMBO TEMPURA PRAWN	
Lavosh Crisp + Truffle Crème Fraîche	9/15	Spicy Wakame Salad + Sunflower Shoots	18
CHEF’S CRAFT CHARCUTERIE		CRISPY CORNMEAL SQUID	
Local + Seasonal + Artisan	20	Yuzu and Gochujang Hot Sauce + Pea Tendrils	16
Add Artisal Cheese Selection 9		MUSSELS & FRITES	
TOGARASHI PICKEREL CHEEK TACOS		Shallots + Local Tomatoes + Roof Top Herbed	
Soft White Corn Tortilla + Pear Jicama Slaw +	17	Butter + White Wine + Capellini Frites + Roasted	15
Paquillo Pepper Gribiche		Garlic Aioli	
BAO BUNS		HAND MADE LOCAL PEROGIES	
Confit Manitoba Boar Belly + XO Soy Glaze +	15	“Country Perogy Shop” Perogies + Hickory	19
Pickled Radish		Smoked Bacon + Sour Cream + Melted Onions	



FRESH FROM THE GARDEN			
COMPOSITION SALAD		KALE CAESAR SALAD	
Seasonally Inspired + Locally Sourced + Always	15	Torn Bread Garlic Crouton + Shaved Grana	17
Changing		Padano + Smoked Pork Belly + Lemon Roasted	
GREENLAND GARDENS HEIRLOOM TOMATO SALAD		Garlic Dressing	
Toasted Feta + Rooftop Herbs + Crispy Black	16	TUNA NIÇOISE	
Pepper Lentils + Tomato Gastrique		Seared Tuna + Fine Beans + Tomatoes + Olives +	25
SIGNATURE CHICKEN COBB SALAD		Fingerling Potatoes + Poached “Nature’s Farm”	
Mixed Leaves + Avocado + Chopped “Nature’s	20	Egg + Sweet Herb Vinaigrette	
Farm” Egg + Smoked Pork Belly + Blue Cheese		SALAD ENHANCEMENTS	
Crumble + Roasted Manitoba Chicken Breast +		Grilled Chicken	7
Roasted Garlic Vinaigrette		Catch Of The Day	15
		Grilled Shrimp	14

THE BIG SHOW			
ORGANIC KING SALMON		TRUFFLE-LICIOUS BURGER	
Herb Gnocchi + Cauliflower Purée + “Greenland	29	Fresh Ground CAB Patty + “Bothwell” Truffle	21
Gardens” Heirloom Tomatoes + Castelvetroano		Cheese + Roasted Garlic Aioli + Heirloom Tomato	
Olives + Sauce Vierge		Bacon Jam + Butterhead Lettuce + “Gunns Bakery”	
CAULIFLOWER WILD RICE BEIGNETS		Brioche Bun + Local Greens/Fries	
Roasted Sunchokes + Moroccan Carrot Purée +	23	VEGAN PHO	
Pickled Radish + Sautéed Bitter Greens + Spiced		Rice Noodles + Crispy Tofu + Rich Mushroom	21
Cashews		Ginger Broth + Pickled Shiitake Mushrooms +	
“40 DAY” DRY AGED CAB RIB EYE		Edamame + Torn Basil + Mint + Snap Peas + Pea	
Pickled Campari Tomatoes + King Oyster	43	Shoots	
Mushroom + Capellini Frites + Sunchoke Purée +		LAMB SIRLOIN	
Truffle Powder + Natural Jus		Warm Beluga Lentil Salad + Brown Butter Sweet	27
APPLEWOOD SMOKED DOUBLE BOAR CHOP		Potato Purée + “Harm’s Farm” Garden To Table	
Warm Lyonnaise New Potato Salad + Dill Pickled	32	Vegetables + Preserved Meyer Lemon Chimichurri	
Watermelon Rind + Black Garlic Coulis + Roasted			
Radish + Manitoba Crab Apple Jus			

If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal. Some menu items may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.



Fairmontwinnipeg



Fairmont Winnipeg



VelvetGlovewpg



WINE

WHITE	5oz	9oz	Btl	RED	5oz	9oz	Btl
Quadri Pinot Grigio <i>Veneto, Italy</i>	10	17	48	Don Ramon Grenache/Tempranillo <i>Campo De Borja, Spain</i>	10	17	48
Journeys Ends Bees Knees Chenin Blanc/Viognier <i>Western Cape, South Africa</i>	12	20	52	Pascual Toso Malbec <i>Mendoza, Argentina</i>	12	20	52
Ironstone Leaping Horse Chardonnay <i>California, USA</i>	13	22	58	Cline Family Cellars Red Farmhouse <i>Sonoma, USA</i>	13	21	56
Yealands Estate Sauvignon Blanc <i>Marlborough, New Zealand</i>	13	21	56	Southern Vineyards Silvern Shiraz <i>Barossa Valley, Australia</i>	13	21	58
				Wente Sandstone Merlot <i>California, USA</i>	14	24	66
				McManis Cabernet Sauvignon <i>California, USA</i>	15	25	69

BEER

ALE		DRAUGHT	
Anchor Steam - USA - 355mL	9	Original 16 Copper Ale - Saskatchewan	9
Alexander Keiths India Pale Ale - Nova Scotia - 341mL	7	Original 16 Pale Ale - Saskatchewan	9
		Canadian Barley Blonde Ale - Winnipeg	9
		Half Pints Bulldog Amber Ale - Winnipeg	9
LAGER		Guinness - Dublin	11
Budweiser - USA - 341mL	7	Stella Artois - Belgium	11
Molson Canadian - Canada - 341mL	7	Goose Island IPA - USA	11
Moosehead - Canada - 341mL	7		
Miller Genuine Draft - USA - 355mL	7	SPECIALTY BEER	
Kokanee - Canada - 341mL	7	Savanna Premium Dry Cider - South Africa - 330mL - 5.0%	9
Farmery - Neepawa - 473mL	8		
Corona - Mexico - 330mL	8	Rochefort Trappistes 10 - Belgium - 330 mL - 11.3%	12
Heineken - Netherlands - 330mL	8	Daura Damm Lager (GF) - Spain - 330mL - 5.4%	9
		Lagunitas IPA - California, USA - 355 mL - 6.2%	10
LIGHT BEER		Stiegl Radler - Austria - 500mL - 2.5%	10
Bud Light - USA - 341mL	7	Erdinger Dunkel - Germany - 500mL - 5.6%	12
Labatt Lite - Canada - 341mL	7		

SIGNATURE COCKTAILS

Dark ‘N’ Snowy Signature Spiced Rum + Amaro Montenegro + Royal Jamaican Ginger Beer	15	Prairie Negroni Crown Royal Northern Harvest + Sweet Vermouth + Irish Mist + Campari	16
Tennessee Sour Gentleman Jack Tennessee Whiskey + Fresh Lemon + Pure Cane + Egg White Froth	15	Golden Mule Sauza Reposado Tequila + Fresh Lime & Orange + Mint + Ginger Beer	16
Pomegranate Cucumber Mojito Bacardi Silver Rum + Fresh Cucumber & Mint + Pomegranate + Lime + Soda	15	Manhattan Espresso Espresso Infused Whiskey + Carpano Antica Vermouth + Amaro Montenegro	18

MARTINIS

VODKA		GIN	
Finlandia	16	Beefeater	16
Absolut Citron	16	Tanqueray	17
Tito’s Handmade	11	Bombay	18
Stolichnya	17	Dillon’s	19
Stoli Gold	18	Beefeater 24	20
Ketel One	20	Plymouth	22
Grey Goose	22	Tanqueray no. 10	24
Belvedere	24	Hendrick’s	24
Ciroc Blue Dot	24	Botanist	26
Stoli Elit	28		