

# BEVERAGES

## Royal Cup Coffee

Freshly Brewed Regular or Decaffeinated

Small 6 | Large 9

## Specialty Coffee

Espresso, Cappuccino, Café Latte or Americano

6

## Hot Tea

Imperial Breakfast, Decaf English Breakfast, Green, Earl Grey, Mint, Chamomile or Herbal Berry

6

## Juice

Apple, Orange, Grapefruit, Cranberry or Pineapple

5

## Premium Bottled Water

Still or Sparkling

Small 6 | Large 8

## Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite, Dr Pepper or Diet Dr Pepper

5

# WINE

## BUBBLES

Chandon Brut, California

18 | 85

La Marca Prosecco, Italy

14 | 45

Piper-Heidsieck Brut, France

24 | 95

Veuve Clicquot Yellow Label Brut, France

30 | 190

Chandon Brut Rosé, California

18 | 85

## WHITE

Kim Crawford Sauvignon Blanc, New Zealand

15 | 75

Cloudy Bay Sauvignon Blanc, New Zealand

22 | 95

August Kessler Riesling, Germany

14 | 65

La Crema Pinot Gris, California

13 | 50

Lucas & Lewellen Chardonnay, California

13 | 50

Cakebread Chardonnay, California

34 | 190

Whispering Angel Rosé, France

17 | 85

## BEER

### DOMESTIC 8

**Michelob Ultra** Light Lager, St. Louis, MO

**Coors Light** Light Lager, Golden, CO

**Bud Light** Light Lager, St. Louis, MO

**Miller Lite** Light Lager, Milwaukee, WI

**Budweiser** Pale Lager, St. Louis, MO

**Angry Orchard** Crisp Apple Cider, Cincinnati, OH

### NON-ALCOHOLIC

**Heineken 0.0** Pale Lager, Netherlands

## RED

Argyle Pinot Noir, Oregon

17 | 85

Decoy Pinot Noir, California

20 | 95

Juggernaut Cabernet Sauvignon, California

15 | 70

B.R. Cohn Cabernet Sauvignon, California

16 | 70

Alamos Seleccion Malbec, Argentina

16 | 70

Barossa Valley Shiraz, Australia

14 | 55

Il Palagio Chianti Classico, Italy

21 | 95

The Prisoner Blend, California

25 | 160

### IMPORT AND CRAFT 9

**Heineken** Pale Lager, Netherlands

**Stella Artois** European Pale Lager, St. Louis, MO

**Dos Equis** Pale Lager, Mexico

**Corona Extra** Pale Lager, Mexico

**Modelo Negra** Dark Lager, Mexico

**Guinness Draught** Irish Dry Stout, Ireland

**The Temptress** Imperial Milk Stout, Dallas, TX

**Deep Ellum** IPA Dallas, TX

# IN-ROOM DINING

Fairmont  
DALLAS

It is our pleasure to welcome you to Fairmont Dallas! Since opening in 1969, our grand hotel has stood as a landmark and a symbol of the rich tradition of culture, history, elegance and hospitality in Dallas.

Our Culinary Team is committed to exploring the vast landscape and diverse terrain of Texas to offer an authentic and exciting culinary experience for our guests. We take great pride in the relationships we have developed with North Texas farmers, purveyors and artisans.

Our dedication to sourcing locally gives us the distinct ability to bring you the freshest produce and very best ingredients available. Truly a community effort!

Our rooftop garden on the hotel's terrace level is planted seasonally and provides fresh organic produce attended by our food & beverage team on a daily basis.

The In-Room Dining menu is designed to captivate your imagination and stimulate your appetite for an amazing meal. If there is something special we can provide, please call In-Room Dining and we will do our very best to satisfy your request.

On behalf of the Fairmont Dallas team, we thank you for your patronage and truly hope that you enjoy your culinary experience!

## BREAKFAST 6:30am To 11:00am Dial 0 To Order

- V The Continental** House Granola, Vanilla Yogurt, Berries, Honey Drizzle, Baked Pastries, Fresh Fruit Salad  
*Served with Freshly Brewed Coffee and Your Choice of Orange, Grapefruit or Apple Juice*
- V \*Avocado Toast** Smashed Hass Avocado, Rosemary Batard, Soft Poached Eggs  
Tomato & Herb Salad, Fruit Salad Bowl
- V Buttermilk Pancakes** Three Fluffy Pancakes, Vanilla & Brown Sugar Butter, Maple Syrup  
Choice of Bacon, Ham, Sausage Links or Fruit Salad
- \*Fairmont 214** Two Eggs Any Style, Choice of Bacon, Ham or Sausage Links, Breakfast Potatoes, Toast  
*Served with Freshly Brewed Coffee and Your Choice of Orange, Grapefruit or Apple Juice*
- \*Farmer's Market Omelet** Three-Egg Omelet with Spinach, Mushroom, Onion, Peppers and  
Shredded Cheese, Choice of Bacon, Ham or Sausage Links, Toast
- \*Traditional Eggs Benedict** English Muffin, Canadian Bacon, Poached Eggs  
Hollandaise Sauce, Breakfast Potatoes
- V Cinnamon and Raisin French Toast** Golden Crisp French Toast, Maple Syrup  
Choice of Bacon, Ham, Sausage Links or Fruit Salad
- Breakfast Hash** Potatoes, Two Eggs Any Style, Onions, Peppers, Sausage, Bacon  
Cheddar Cheese, Hollandaise Sauce
- V Steel-Cut Oatmeal** Cinnamon, Brown Sugar, Raisins

### SIDES

<b>Pastry</b> Danish, Muffin or Croissant	<b>4</b>	<b>Assorted Berry Bowl</b>	<b>9</b>
<b>Bagel</b> Toasted and Served with Cream Cheese	<b>6</b>	<b>Avocado</b>	<b>5</b>
<b>Toast</b> White, Whole Wheat, Rye or English Muffin Served with Butter and Jelly	<b>6</b>	<b>Bacon</b>	<b>8</b>
		<b>Link Sausage</b>	<b>8</b>

## DINNER 4:00pm To 10:00pm Dial 0 To Order

### APPETIZERS & STARTERS

- V Chips & Salsa** Chili-Lime Tortilla Chips **15**
- Crispy Chicken Wings** Choice Of Buffalo, Teriyaki, BBQ or Salt & Pepper, Served with Ranch **18**
- Smoked Salmon & Artichoke Dip** Cream Cheese, Lemon Pepper, Pita Chips **14**

### SOUPS & GREENS

- V Pyramid Caesar** Crisp Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing  
Add Chicken, Salmon or Shrimp **6**
- V From the Patch** Roasted Squash, Brussels Sprouts, Radicchio, Toasted Pumpkin Seeds, Shallot Vinaigrette  
Add Chicken, Salmon or Shrimp **6**
- Chicken Noodle Soup** Housemade Chicken Broth, Vegetables **9**
- Soup of the Day** **9**

**V** - Vegetarian Option **V** - Vegan Option

\$5 In-Room Dining Charge, 22% taxable service charge & applicable sales tax will be added to your bill.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## DINNER 4:00pm To 10:00pm Dial 0 To Order

### HANDHELDS

- Choice of Fries, Chef Salad or Caesar Salad*
  - \*All-American Burger** Sharp Cheddar Cheese, Thousand Island Dressing  
Lettuce, Tomato, Onion, Pickle, Bacon, Brioche Bun **25**
  - Grilled Chicken Sandwich** Bacon, Lettuce, Tomato, Cheddar Cheese, Chipotle Ranch, Ciabatta Bun **24**
  - Italian Cold Cuts** Pepperoni, Salami, Coppa, Provolone Cheese, Lettuce, Tomato, Mayonnaise, Hoagie Bun **23**
- ### ENTRÉES
- \*Steak Frites** 6oz Flat Iron Beef Steak, Green Peppercorn Sauce, Seasoned Fries, Market Vegetable **34**
  - Spaghetti Bolognese** Beef Bolognese, Al Dente Noodles, Parmesan, Garlic Baguette Bread **28**
  - V Spaghetti Primavera** Marinara Sauce, Al Dente Noodles, Sautéed Vegetables **25**
  - \*Seared Salmon** Fish Broth, Crisp Onion, Black Kale, Risotto Cake **33**
  - V Squash Ravioli** Cauliflower Purée, Sautéed Kale, Hazelnut Butter **28**

### SWEET ENDINGS

- Ice Cream** Vanilla, Chocolate or Strawberry **9**
- Lava Cake** Cranberry Sauce **10**
- Apple Crumb Cake** Caramel Sauce **11**

## KIDS' CORNER

### BREAKFAST 6:30am To 11:00am

- Cereal** Frosted Flakes, Raisin Bran, Rice Krispies, Corn Flakes, Mini Wheats or Cheerios **7**
- Junior 214** One Farm-Fresh Egg Cooked Any Style, Crispy Hash Browns, Toast  
Choice of Crispy Bacon, Ham or Breakfast Sausage, Orange or Apple Juice **12**
- V The Short Stack** Mini Pancakes, Maple Syrup, Creamed Butter **9**
- V Oatmeal** Brown Sugar, Raisins **7**

### DINNER 4:00pm To 10:00pm

- Chicken Tenders & Fries** **12**
- V Grilled Cheese** Texas Toast, American Cheese, French Fries **10**
- Grilled Chicken** Market Vegetables, Rice **14**
- V Pasta** Buttered Noodles or Housemade Marinara, Parmesan Cheese **12**

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