

DINING IN

BREAKFAST 6:00AM - 11:00AM

Fresh Sliced Market Fruit & Seasonal Berries	14
Baker's Basket Croissant, Danish, Seasonal Muffin, Preserves, Honey, Whipped Butter	8
Assorted Cereals Corn Flakes, Rice Krispies, Raisin Bran, Fruit Loops, Kashi, Natures Path or Arrowhead Gluten Free, Choice of Milk <i>Add : Fresh Fruit 3 Seasonal Berries 5</i>	6
Assorted Bagels Plain, Cinnamon Raisin, Sesame or Whole Wheat Whipped Butter, House Preserves, Cream Cheese	5
Toast Whole Wheat, Multigrain, Sourdough, White, Rye, English Muffin or Udi's Gluten Free, Whipped Butter, House Preserves	5
Avocado Toast v Soft Poached Egg, Pickled Onions, Fresh Herbs	18
Lemon Curd Pancakes v Blueberry Maple Compote, Maple Syrup	19
French Toast v Chantilly Cream, Banana Caramel	18
Large Cinnamon Roll v Royal Icing, Pecan Syrup	16
Almond Croissant v Almond Cream	13
Signature Breakfast all signature breakfasts include HC Valentine freshly brewed coffee or a selection of Lot 35 specialty teas, fruit juice, whipped butter, house preserves, local honey	
Continental v Fresh Fruit & Berries, Choice of Two Pastries or Toast	20
Fairmont ATX Two Eggs any style, Fingerling Potatoes, Roasted Tomato, Choice of : Bacon, Pork or Chicken Sausage <i>Add : 7oz NY Strip Steak 20</i>	27
Wellness GF Açaí Smoothie Bowl, Banana, Fresh Berries, Goji Berries, Coconut Pecan Granola, Greek Yogurt	18
Smoked Salmon Benedict English Muffin, Spinach, Heirloom Tomato, Smoked Salmon, Pickled Onion, Hollandaise	25
Truffle & Eggs GF Soft Scrambled Eggs, Black Perigord Truffle, Crème Fraiche, Chives, Brioche	MP
Sides	
Greek Yogurt	5
One Egg Your Way	4
Smoked Salmon	9
Tenderbelly Smoked Bacon	7
Old Fashioned Pork or Chicken Apple Sausage	6
Fingerling Potatoes	6

To protect both our guests and our colleagues during the COVID-19 crisis, we will be implementing doorstep delivery for a completely contactless In-Room Dining experience.

V : Vegetarian | VG: Vegan | GF: Gluten Free

Please note that a \$5 In-Room Dining delivery charge, applicable taxes & a 22% gratuity will be automatically added to your bill.



DINING IN

LUNCH & DINNER 11:00PM - 11:00PM

Caesar Salad ^{GF} Romaine Hearts, Parmesan Frico Add : Grilled Chicken Breast 6 Salmon 8	15
Bibb Salad ^{GF} Buttermilk Vinaigrette, Herbs, Radish, Pickled Onions Add : Grilled Chicken Breast 6 Salmon 8	15
Crispy Brussels ^{VG} Chili, Marcona Almonds, Garlic, Cucumber, Mint	14
Hummus ^{VG} Salsa Verde, Preserved Orange, Crispy Chickpeas, Flatbread	14
Hot Wings Frank's Red Hot Buffalo Sauce, Creamy Blue Cheese, Celery	16
Texas Style Burger* 8 oz Angus Beef Patty, American Cheese, Shredded Lettuce, Onion, Tomato, Sweet Pickles, Yellow Mustard, Fries	22
Hot Turkey Sandwich Gruyère, Broccolini, Hot Peppers, Aioli, Fries	19
Grilled Cheese Sandwich ^V Sourdough, Onion Jam, Gruyère, Fries	17
Spicy Rigatoni Pasta ^V San Marzano Tomatoes, Onion, Calabrian Chili, Parmesan, Basil	22
Pan Seared Salmon* ^{GF} Caper Herb Butter, Grilled Endive, Petite Herb Salad	36
Roasted Half Amish Chicken ^{GF} Jus, Roasted Broccolini	30
NY Steak Strip Au Poivre* ^{GF} 14oz Prime NY Strip, Green Peppercorn Cognac Sauce, Aioli, Fries	46

SWEETS

Cookies & Milk Chocolate Chip Cookies, Local Mill King Milk	7
Chocolate Caramel Tart Chocolate Crumble, Caramel Sauce, Whipped Cream	9
Lemon Meringue Coupe Graham Cracker Streusel, Lemon Curd, Blackberry Jam	9

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DINING IN

LATE NIGHT

SUNDAY - THURSDAY 11:00PM - 1:00AM

FRIDAY & SATURDAY 11:00PM - 2:00AM

Caesar Salad _{GF}

Romaine Hearts, Parmesan Frico

15

Hummus _{VG}

Salsa Verde, Preserved Orange, Crispy Chickpeas, Flatbread

14

Hot Wings

Frank's Red Hot Buffalo Sauce, Creamy Blue Cheese, Celery

16

Texas Style Burger*

Angus Beef Patty, American Cheese, Shredded Lettuce, Onion, Tomato, Sweet Pickles, Yellow Mustard, Fries

22

Hot Turkey Sandwich

Gruyère, Broccolini, Hot Peppers, Aioli, Fries

19

SWEETS

Cookies & Milk

Chocolate Chip Cookies, Local Mill King Milk

7

Lemon Meringue Coupe

Graham Cracker Streusel, Lemon Curd, Blackberry Jam

9

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SIPS

ESSENTIALS

Coffee

(HC Valentine Freshly-Brewed Regular or Decaffeinated)

Small or Large Available

Specialty Coffee

(Espresso, Cappuccino, Café Latte, Americano or Café Macchiato)

Lot 35 Specialty Teas

(Imperial Breakfast, Decaf English Breakfast, Earl Grey, Sencha Green, Chamomile, Goddess Oolong or Mint)

Milk

(Whole, 2%, Skim, Chocolate, Soy, Almond or Coconut)

Juice

(Apple, Orange, Grapefruit, Cranberry, Tomato or Pineapple)

Fairmont ATX Sweet Tea "Done The Right Way!"

Evian Water

Topo Chico Sparkling Water

Soft Drinks

(Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Lemonade)

CHAMPAGNES & SPARKLING WINES

Lunetta Prosecco, Veneto, Italy

Maison Albert Bichot, Crémant De Bourgogne Brut Rosé, France

Moët & Chandon Impérial, Brut, France, NV

Veuve Clicquot "Yellow," Brut, France, NV

WHITE & ROSÉ WINES

Sea Sun, Chardonnay, California

Vincent Girardin, Vielle Vignes, Mâcon "Fuissé," Burgundy, France Jordan,

Chardonnay, Russian River Valley, California

Fernando Pighin & Figli, Pinot Grigio, Friuli Grave, Italy

Loveblock, Sauvignon Blanc, Marlborough, New Zealand

Langlois-Chateau, Sancerre, Loire Valley, France

Dr. Loosen, Riesling, Mosel, Germany

Château D'Escalans Whispering Angel, Rosé, Côtes de Provence, France

RED WINES

Schug, Pinot Noir, Carneros, California

Roco, "Gravel Road," Pinot Noir, Willamette Valley, Oregon

Isole e Olena, Chianti Classico, Tuscany, Italy

Markham, Merlot, Napa Valley, California

Château Greysac, Médoc, Bordeaux, France

La Posta, "Paulucci," Malbec, Mendoza, Argentina

Cannonball, Cabernet Sauvignon, California

Benziger, Cabernet Sauvignon, Sonoma, California

Groth, Cabernet Sauvignon, Oakville, California

BEERS

Real Ale Lost Gold IPA, Texas

Live Oak Hefeweizen, Texas

Ziegenbock Amber Ale, Texas

Bud Light

Heineken

Stella Artois, Pilsner

Corona, Lager

Peroni, Lager

Beck's, Non Alcoholic

9/12

7

6

5

6

5

5/7

7

5

5oz/9oz/BTL

12/18/55

16/24/75

21/32/95

28/42/135

12/18/55

13/19/60

16/24/75

12/18/55

15/23/65

14/21/70

11/17/50

13/19/60

16/24/75

13/19/60

15/23/70

15/23/70

16/24/75

13/19/60

11/17/50

16/24/75

19/28/90

7

7

7

7

8

8

8

8

7



KIDS MENU

AT FAIRMONT AUSTIN

BREAKFAST

KIDS SCRAMBLE 11

scrambled eggs, smoked bacon OR fresh fruit,
sourdough toast

BUTTERMILK PANCAKE 10

berries, smoked bacon, maple syrup

GRANOLA & YOGURT 8

pecan granola, greek yogurt, honey

CEREAL & MILK 8



KIDS MENU

AT FAIRMONT AUSTIN

LUNCH & DINNER

KIDS CHEESEBURGER 10
with fries

GRILLED CHICKEN BREAST 9
french fries OR grilled vegetables

CRISPY CHICKEN TENDERS 9
french fries OR grilled vegetables

MAC 'n CHEESE 10

TURKEY SANDWICH 9
french fries OR fresh fruit

PEANUT BUTTER & JELLY 6
french fries OR fresh fruit

