

# DINING IN

## BREAKFAST

**6:00AM-11:00AM**

Fresh Sliced Market Fruit & Seasonal Berries <small>GF, VG</small>	14
Baker's Basket <small>v</small>	8
Croissant, Danish, Seasonal Muffin, Preserves, Honey, Whipped Butter	
Assorted Cereals <small>v</small>	6
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>	
Assorted Bagels <small>v</small>	5
Plain, Cinnamon Raisin, Sesame or Whole Wheat	
Whipped Butter, House Preserves, Cream Cheese	
Toast <small>v</small>	5
Whole Wheat, Multigrain, Sourdough, White, Rye, English Muffin or Udi's Gluten Free, Whipped Butter, House Preserves	
Avocado Toast* <small>v</small>	19
Soft Poached Egg, Pickled Onions, Fresh Herbs	
Lemon Curd Pancakes <small>v</small>	18
Blueberry Maple Compote, Maple Syrup	
French Toast <small>v</small>	18
Chantilly Cream, Banana Caramel	
Large Cinnamon Roll <small>v</small>	9
Cream Cheese Icing	
Almond Croissant <small>v</small>	8
Almond Cream	

### 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 <small>v</small>	20
Fresh Fruit & Berries, Choice of Two Pastries or Toast	
Fairmont ATX* <small>GF</small>	27
Two Eggs any style, Fingerling Potatoes, Roasted Tomato, Choice of : Bacon, Pork or Chicken Sausage	
<i>Add : 7oz NY Strip Steak 20</i>	
Wellness <small>GF, v</small>	19
Açai Smoothie Bowl, Banana, Fresh Berries, Goji Berries, Coconut Pecan Granola, Greek Yogurt	
Classic Eggs Benedict*	29
English Muffin, Canadian Bacon, Poached Eggs, Hollandaise, Fingerling Potatoes	
Smoked Salmon Benedict*	30
English Muffin, Smoked Salmon, Poached Eggs, Hollandaise, Fingerling Potatoes	
Truffle & Eggs*	MP
Soft Scrambled Eggs, Black Perigord Truffle, Crème Fraiche, Chives, Brioche	

### Sides

Greek Yogurt	5
One Egg Your Way*	4
Smoked Salmon*	9
Tenderbelly Smoked Bacon	9
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 11:00AM-11:00PM

Caesar Salad <sup>GF</sup> Romaine Hearts, Parmesan Frico <i>Add : Grilled Chicken Breast 6   Salmon 8</i>	15
Lyonnaise Salad* Frisee, Watercress, Herbs, Sourdough Croutons, Poached Egg, Warm Bacon Vinaigrette <i>Add : Grilled Chicken Breast 6   Salmon 8</i>	15
Crispy Brussels <sup>GF, VG</sup> Chili, Marcona Almonds, Garlic, Cucumber, Mint	14
Hummus <sup>VG</sup> Salsa Verde, Preserved Orange, Crispy Chickpeas, Flatbread	14
Hot Wings Frank's Red Hot Buffalo Sauce, Creamy Blue Cheese, Celery	18
Texas Style Burger* Double Smash Patty, American Cheese, Shredded Lettuce, Onion, Tomato, Pickles, Brioche Bun, Fries	22
Fried Chicken Sandwich Gruyère, Hot Peppers, Pickles, Aioli, Fries	20
Croque Madame* Ham, Gruyère, Bechémal, Sunny Side Egg, Fries	18
Spicy Rigatoni Pasta <sup>V</sup> San Marzano Tomatoes, Onion, Calabrian Chili, Parmesan, Basil	22
Salmon Provencale* Herb Crust, Confit Tomatoes, Olives, Capers, Potatoes	34
Roasted Half Chicken <sup>GF</sup> Potato Gratin, Grilled Asparagus, Garlic Herb Jus	30
Steak Au Poivre* <sup>GF</sup> 12oz Prime NY Strip, Green Peppercorn Cognac Sauce, Aioli, Fries	42

## SWEETS

Cookies & Milk <sup>V</sup> Chocolate Chip Cookies, Local Mill King Milk	7
Chocolate Caramel Tart <sup>V</sup> Chocolate Crumble, Caramel Sauce, Whipped Cream	9
Lemon Meringue Coupe <sup>V</sup> Graham Cracker Streusel, Lemon Curd, Blackberry Jam	9
Fairmont Creamery Ice Cream <sup>GF, V</sup> Vanilla or Chocolate	10

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# DINING IN

## LATENIGHT 11:00PM-6:00AM

Caesar Salad <sub>GF</sub> Romaine Hearts, Parmesan Frico Add : Grilled Chicken Breast 6   Salmon 8	15
Lyonnais Salad* Frisee, Watercress, Herbs, Sourdough Croutons, Poached Egg, Warm Bacon Vinaigrette Add : Grilled Chicken Breast 6   Salmon 8	15
Hummus <sub>VG</sub> Salsa Verde, Preserved Orange, Crispy Chickpeas, Flatbread	14
Hot Wings Frank's Red Hot Buffalo Sauce, Creamy Blue Cheese, Celery	18
Texas Style Burger* Double Smash Patty, American Cheese, Shredded Lettuce, Onion, Tomato, Pickles, Brioche Bun, Fries	22
Fried Chicken Sandwich Gruyère, Hot Peppers, Pickles, Aioli, Fries	20
Crispy Chicken Tenders French Fries, Ketchup, Ranch	16
Croque Madame* Ham, Gruyère, Béchamel, Sunny Side Egg, Fries	18
Fairmont ATX* <sub>GF</sub> Two Eggs any style, Fingerling Potatoes, Roasted Tomato, Choice of : Bacon, Pork or Chicken Sausage Add : 7oz NY Strip Steak +20	27
Breakfast Tacos* Soft Scrambled eggs, Smoked Bacon, Avocado, Queso Fresco, Black Beans, Red Salsa	20

## SWEETS

Cookies & Milk <sub>V</sub> Chocolate Chip Cookies, Local Mill King Milk	9
Lemon Meringue Coupe <sub>V</sub> Graham Cracker Streusel, Lemon Curd, Blackberry Jam	9
Fairmont Creamery Ice Cream <sub>GF, V</sub> Vanilla or Chocolate	10

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# SIPS

## ESSENTIALS

### Coffee

HC Valentine Freshly-Brewed regular or Decaffeinated  
Small or Large Available

9/12

### Specialty Coffee

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

7

### Lot 35 Specialty Teas

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

6

### Milk

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

5

### Juice

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

6

### Fairmont ATX Sweet Tea "Done The Right Way!"

5

### Evian Water

5/7

### Topo Chico Sparkling Water

7

### Soft Drinks

5

Coca-Cola, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Diet Dr. Pepper,  
Ginger Ale, or Lemonade

## CHAMPAGNES & SPARKLING WINES

5oz/9oz/BTL

Lunetta Prosecco, Veneto, Italy

12/18/55

Maison Albert Bichot, Crémant De Bourgogne Brut Rosé, France

16/24/75

Moët & Chandon Impérial, Brut, France, NV

21/32/95

Veuve Clicquot "Yellow," Brut, France, NV

28/42/135

## WHITE & ROSÉ WINES

Sea Sun, Chardonnay, California

12/18/55

Vincent Girardin, Vielle Vignes, Mâcon "Fuisse," Burgundy, France Jordan,  
Jordan Chardonnay, Russian River Valley, California

13/19/60

16/24/75

12/18/55

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

15/23/65

The Seeker, Sauvignon Blanc, Marlborough, New Zealand

14/21/70

Langlois-Chateau, Sancerre, Loire Valley, France

11/17/50

Dr. Loosen, Riesling, Mosel, Germany

13/19/60

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

## RED WINES

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

13/19/60

Isole e Olena, Chianti Classico, Tuscany, Italy

15/23/70

Markham, Merlot, Napa Valley, California

15/23/70

Château Greysac, Médoc, Bordeaux, France

16/24/75

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

13/19/60

Cannonball, Cabernet Sauvignon, California

11/17/50

Benziger, Cabernet Sauvignon, Sonoma, California

16/24/75

Groth, Cabernet Sauvignon, Oakville, California

19/28/90

## BEERS

Lagunitas IPA

7

Live Oak Hefeweizen, Texas

7

Ziegenbock Amber Ale, Texas

7

Bud Light

7

Heineken

8

Stella Artois, Pilsner

8

Corona, Lager

8

Peroni, Lager

8

Heineken 0.0

7



# KIDS MENU

AT FAIRMONT AUSTIN

## BREAKFAST

KIDS SCRAMBLE 11  
scrambled eggs, smoked bacon OR fresh fruit,  
sourdough toast

BUTTERMILK PANCAKE <sub>v</sub> 10  
berries, smoked bacon, maple syrup

GRANOLA & YOGURT <sub>v</sub> 8  
pecan granola, greek yogurt, honey

CEREAL & MILK <sub>v</sub> 8



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# KIDS MENU

## AT FAIRMONT AUSTIN

### LUNCH & DINNER

KIDS CHEESEBURGER 10  
with fries

GRILLED CHICKEN BREAST <sup>GF</sup> 9  
french fries OR grilled vegetables

CRISPY CHICKEN TENDERS 9  
french fries OR grilled vegetables

MAC 'n CHEESE <sup>v</sup> 10

PEANUT BUTTER & JELLY <sup>v</sup> 6  
french fries OR fresh fruit



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