



THE CLUB ROOM  
AT THE  
FORT GARRY HOTEL

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MENU

# COCKTAILS

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## **FROZEN MARGARITA \$14**

Traditional Lime or Mango



## **CLUB COCKTAILS \$13**

Classic 2oz Martini

Aperol Spritz

The Madras

Moscow Mule

Classic FGH Caesar

Old Fashioned

Negroni

Malibu Bay Breeze



## **CLASSIC HIGHBALLS \$9** **DOUBLE THE FUN (ADD 1 OZ +\$5)**

### **PICK YOUR POISON:**

Iceberg Vodka

Beefeater Gin

Captain Morgan's Spiced Rum

Bacardi White, Amber, Dark

Tequila Cazadores Blanco or Reposado

J.P. Wiser's Deluxe Canadian Whisky

Four Roses Bourbon

# BEER

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## **ON DRAFT**

**\$9** PINT (16 OZ) / **\$30** PITCHER (54 OZ)

Trans-Canada Craft Light

Good Neighbour Premium Lager

Little Brown Jug House Draft



## **KING CANS \$12**

Stella

Kilkenny

Stiegl

Sapporo

Fort Garry Dark

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# WINE

**SANGRIA \$12** GLASS

RED or WHITE

**\$13** GLASS / **\$48** BOTTLE

## SPARKLING

Prosecco (ITA)

## WHITE

Pinot Grigio, Tisdale, California (USA)

Sauvignon Blanc Dipinti, Trevenezie (ITA)

Chardonnay, Long Barn, California (USA)

## RED

Malbec, Bodegas Callia *Lunaris*, San Juan (ARG)

Carménère, Ventisquero *Yelcho*, Colchagua Valley (CHL)

Cabernet Sauvignon, Leaping Horse Vineyards,  
California (USA)

## RESERVED LIST BY THE BOTTLE

### SPARKLING

Benjamin Bridge nv Brut Nova Scotia **\$72**

### WHITE

Pinot Grigio Dipinti, Vigneti delle  
Dolomiti (ITA) **\$54**

Chardonnay, Domaine du Chalet Pouilly  
Saint-Véran, Burgudy (FRA) **\$68**

### RED

Pinot Noir, Copper Pot, W.O. Cape  
South Coast (SAF) **\$68**

Sangiovese, Donna Laura *Bramosia*,  
*Chianti Classico* (ITA) **\$64**

Shiraz, Two Hands *Gnarly Dudes*  
Barossa Valley (AUS) **\$74**

Cabernet Sauvignon, Daou, Paso Robles,  
California (USA) **\$119**

Please drink responsibly.  
Ask your server for non-alcoholic drink options.

# FROM THE KITCHEN

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## **FGH SEASONED FRIES \$15 ✓**

tossed with our house seasoning blend

## **FGH CORNDOG & FRIES \$16**

### **HOUSE-MADE SOURDOUGH**

## **PULL-APART WARM BUNS + OLIVES \$15**

butter, olive oil, black Bella di Cerignola and Vertes alla Calce olives with coriander, chilis, orange & lemon zest

## **FGH FRENCH ONION DIP \$15**

and house-made chips

## **HUMMUS & TAPENADE \$18 ✓**

with crudité, endive, olive oil,  
Maldon salt and lavosh

## **CRISPY CHICKEN WINGS \$22**

buttermilk brined salt & pepper or hot chicken wings,  
with a side of ranch & crudité

## **CHICKEN FINGERS (4) & FRIES \$21**

with house made plum sauce

## **NACHOS \$26**

crisp tortilla chips, spiced ground beef,  
melted cheese, jalepenos, pickled onions served  
with Pico de Gallo and lime crema

## **FGH CHARCUTERIE \$26**

ever-evolving selection of Canadian meats and cheeses  
served with pickled shallots, gherkins and lavosh

## **SMOKED GOLDEYE \$25**

with whipped horseradish cream cheese,  
pickled shallots, capers, and toasted brioche rounds

## **FGH SMASH CHEESEBURGER & FRIES \$32**

fresh ground chuck with lettuce, tomato, onion,  
mayonnaise, cheese, on a fresh house-made bun

**+ house bacon \$2**

(Beyond ® Burger vegan patty and  
plant-based cheese available)

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## **WARM BEIGNETS \$13**




filled with whipped cream cheese, sprinkled with cinnamon sugar

## **FGH SIGNATURE CRÈME BRULÉE \$13**

served with Earl Grey shortbread

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 Vegetarian  Vegan  No gluten in this dish but may come into contact with traces of gluten. Consuming raw seafood or shellfish may increase your risk of foodborne illness. Our kitchen is not a nut-free facility.  
Taxes and gratuities are not included in the prices.