



THE CLUB ROOM
AT THE
FORT GARRY HOTEL

MENU

COCKTAILS

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

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

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)

RESERVE 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

FGH SEASONED FRIES \$15 ✓

tossed with our house seasoning blend

FGH CORNDOG & FRIES \$16

HOUSE-MADE SOURDOUGH

PULL-APART WARM BUNS + OLIVES \$16

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

FGH SIGNATURE FIVE-ONION DIP \$16

and house-made chips

HUMMUS & TAPENADE \$18.50 ✓

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 \$21.50

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

CRISPY JALAPEÑO POPPERS (8) \$15

stuffed with cream cheese, served with house ranch

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)

WARM BEIGNETS \$15.50

filled with whipped cream cheese, sprinkled with cinnamon sugar

FGH SIGNATURE CRÈME BRULÉE \$14.50

served with shortbread

 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.