



THE PLAZA
IN-ROOM
DINING



Welcome to The Plaza

Long considered a timeless icon of luxury, The Plaza has defined excellence for more than a century. In-Room Dining at The Plaza continues this uncompromising tradition of luxury and excellence by offering our guests an exceptional dining experience in the comfort and privacy of a guest room or suite. The In-Room Dining menu blends classical and modern cuisine with an international contemporary flair. As part of The Plaza's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fat. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

In-Room Dining is available 24 hours a day. To place your order, please contact the In-Room Dining department directly from your telephone.

Light Breakfasts

CEREALS & GRAINS 15
choice of cereals with milk
add fresh berries or bananas (4 ea)
vegetarian

HOUSE-MADE TOASTED GRANOLA 19
choice of: whole milk, skim milk, almond milk or soy milk
fresh berries or bananas
vegetarian

CHIA SEED PUDDING 24
roasted coconut, kiwi, berries, pumpkin seed, almond
vegan . tree nut

MCCANN'S STEEL CUT IRISH OATMEAL 18
new york maple syrup, golden raisins, organic brown sugar
vegan

BIRCHER MUESLI 24
swiss alpen muesli, apple, raspberry, toasted almond, pistachio
vegan . tree nuts

GRANOLA PARFAIT 20
greek yogurt, seasonal berries, honey
vegetarian

YOGURT CUP 15
greek yogurt, seasonal fruit
vegetarian

SEASONAL FRUIT SALAD or MIXED BERRIES
small 15 / large 20
vegan

SIDE OF FRUIT 15
choice of: grapefruit supreme or seasonal fruits
vegan

FRESH BAKED PASTRIES 21
choice of three: butter croissant, pain au chocolat,
multigrain croissant, seasonal danish, seasonal muffin
egg . dairy . gluten

TOAST 11
choice of: sourdough, rye, wheat, white, multigrain,
english muffin, gluten-free, bagel
gluten

Please inform In-Room Dining of any allergies.
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.
A delivery charge of \$12 per order, applicable taxes and a 22% service charge will be added to all orders.

Complete Breakfasts

THE PLAZA CONTINENTAL 38

choice of three fresh baked pastries:

butter croissant, pain au chocolat, multigrain croissant,
seasonal danish, seasonal muffin, toasted breads

choice of: freshly squeezed juice, coffee or organic loose leaf tea

egg . dairy . gluten

FIFTH AVENUE CONTINENTAL 52

seasonal sliced fruits, new york cheeses, seasonal fruit yogurt

choice of three fresh baked pastries:

butter croissant, pain au chocolat, multigrain croissant,
seasonal danish, seasonal muffin, toasted breads

choice of: freshly squeezed juice, coffee or organic loose leaf tea

egg . dairy . gluten

THE CENTRAL PARK 39

granola parfait with seasonal berries & greek yogurt,
honey & seasonal muffin

choice of: freshly squeezed juice, coffee or organic loose leaf tea

egg . dairy . gluten

THE PLAZA AMERICAN 48

two cage free eggs any style

served with roasted tomato, breakfast potatoes, choice of toast

choice of: nueske's bacon, chicken-apple sausage, keswick pork sausage

choice of: freshly squeezed juice, coffee or organic loose leaf tea

egg . dairy . gluten

THE COLUMBUS CIRCLE 40

choice of: plain pancakes *or* gluten-free pancakes *or* french toast

add banana, blueberry, chocolate chip, seasonal fruit compôte (2 ea)

maple syrup & seasonal fruits salad

choice of: freshly squeezed juice, coffee or organic loose leaf tea

egg . dairy . gluten

ARABIC BREAKFAST 49

two cage free scrambled eggs, breakfast potatoes, fowl medames,
marinated olives, labneh, halloumi, hummus, pita bread

choice of: freshly squeezed juice, coffee or organic loose leaf tea

egg . dairy . gluten

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Specialty Breakfasts

TWO CAGE FREE EGGS ANY STYLE 29

choice of: nueske's bacon, chicken-apple sausage, keswick pork sausage
served with roasted tomato, breakfast potatoes & choice of toast
egg . dairy . gluten

MAKE YOUR OWN OMELETTE 33

choice of: 3 items, *additional items* 2 ea
cheddar, swiss, american cheese, goat cheese, nueske's bacon, ham,
bell peppers, jalapeños, tomato, red onion, mushroom or spinach
served with roasted tomato, breakfast potatoes & choice of toast
egg . dairy . gluten

STEAK & EGGS 52

two cage free sunny side eggs, prime ribeye
served with roasted tomato & breakfast potato
egg . dairy . gluten

THE PLAZA SIGNATURE EGGS BENEDICT 33

two cage free poached eggs, english muffin, canadian bacon,
black truffle, hollandaise sauce
served with roasted tomato & breakfast potatoes
egg . dairy . gluten

APPLEWOOD SMOKED SALMON EGGS BENEDICT 35

two cage free poached eggs, english muffin,
cambridge house smoked salmon,
black truffle, hollandaise sauce
served with roasted tomato & breakfast potatoes
egg . dairy . gluten

DUNGENESS CRAB CAKE EGGS BENEDICT 38

two cage free poached eggs,
espelette pepper, hollandaise sauce
served with roasted tomato & breakfast potatoes
egg . dairy . gluten

SHAKSHUKA 34

two cage free poached eggs, cumin stewed tomatoes,
onions, red & green peppers served with warm pita bread
egg . dairy . gluten

Specialty Breakfasts

BUTTERMILK PANCAKES 28

plain or gluten-free
new york maple syrup

add banana, blueberry, chocolate chip, seasonal fruit compôte (4 ea)

egg . dairy . gluten

FRENCH TOAST 28

plain or gluten-free
new york maple syrup

add banana, blueberry, chocolate chip, seasonal fruit compôte (4 ea)

egg . dairy . gluten

AVOCADO & BURRATA TOAST 32

sourdough toast, crushed avocado, fresh burrata,
two cage free poached eggs

egg . dairy . gluten

SMOKED SALMON

AVOCADO & BURRATA TOAST 34

sourdough toast, crushed avocado, smoked salmon, fresh burrata,
two cage free poached eggs

egg . dairy . gluten

POACHED LOBSTER

AVOCADO & BURRATA TOAST 40

sourdough toast, crushed avocado, poached lobster, fresh burrata,
two cage free poached eggs

egg . dairy . gluten

ACCOMPANIMENTS 10

Nueske's Bacon
Chicken-Apple Sausage
Keswick Pork Sausage
Cambridge House Smoked Salmon
Cream Cheese
Sliced Avocado
Breakfast Potatoes
House Made Hash Browns

Beverages

PROTEIN SMOOTHIES

with REALM nothing but plants

TROPICAL GREENS 19

pineapple, mango, carrot, coconut milk,
lemon, wheatgrass, spinach

add on: banana, avocado, dates, berries (4 each)

dairy . vegetarian . tree nuts

BERRY BANANA 19

strawberry, banana, coconut milk,
lucuma, lemon, beet

add on: banana, avocado, dates, berries (4 each)

dairy . vegetarian . tree nuts

APRICOT CRUSH 19

apricot, strawberry, dragon fruit, coconut water,
carrot, coconut milk

choice of: whole milk, skim, almond milk, soy milk

add on: banana, avocado, dates, berries (4 each)

dairy . vegetarian . tree nuts

JUICES 12

organic apple, cranberry, pineapple or tomato

FRESHLY SQUEEZED 17

orange, grapefruit, pineapple

GREEN CLEANSE 18

green apple, kale, cucumber & ginger

vegan . vegetarian

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Beverages

HOT BEVERAGES

DELL'ARIA COFFEE

FRENCH PRESS

Small 16 / Large 20

SPECIALTY

Espresso

Cappuccino

Café Latte

Hot Chocolate

Single 14 / Double 19

LE PALAIS DES THÉS

ORGANIC LOOSE LEAF TEA 14

English Breakfast

Earl Grey

Chamomile

Green

Mint

Darjeeling

BOTTLED WATER

Still

Sparkling

Small 9 / Large 14

SOFT DRINKS 9

Coke

Diet Coke

Coke Zero

Sprite

Tonic

Club Soda

Ginger Ale

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All Day Dining

SERVED DAILY FROM 11AM - 11PM

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will be added to all orders.

All-Day Dining

Caviar

THE PLAZA HYBRID CAVIAR 1OZ 220
white sturgeon, traditional garnishes
egg . dairy . gluten

THE PLAZA OSETRA CAVIAR 1OZ 295
white sturgeon, traditional garnishes
egg . dairy . gluten

Soups

FRENCH ONION SOUP 23
caramelized onion, gruyere cheese, croutons
dairy . gluten

SOUP DU JOUR 21
chef's selected soup, prepared fresh daily

Appetizers & Salads

SELECTION OF MURRAY'S ARTISAN CHEESES 34
sourdough toast, crackers,
seasonal jam, fig & marcona almond cake
dairy . vegan

SHRIMP COCKTAIL 35
cocktail sauce, iceberg, lemon
shellfish

DUNGENESS CRAB CAKE 38
tomato ragu, kewpie mayo, arugula
egg . gluten . shellfish

HAMACHI CRUDO 34
fennel, cherry tomato, yuzu dressing, lemon oil, caviar
shellfish

BABY GEM SALAD 28
castelfranco, gem lettuce, parmesan, white anchovies,
focaccia croutons, capers, caesar dressing
add on: chicken breast 14, grilled salmon 19, shrimp 18
dairy . gluten

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All-Day Dining

Appetizers & Salads Cont'd...

SEASONAL FARM LETTUCE SALAD 25
mesculin, seasonal vegetables, red wine vinaigrette
vegan . vegetarian

ROASTED BEETS SALAD 31
israeli couscous, frisee lettuce, baby arugula, toasted almond,
champagne maple vinaigrette
vegan . tree nuts . gluten

CHICKEN WINGS 28
dry rubbed, celery, carrot, buffalo sauce

Sandwiches

SNAKE RIVER WAGYU BEEF BURGER 36
murray's maple smoked cheddar, sesame brioche bun, patriot pickles,
fries, plaza burger sauce
egg . dairy . gluten

CLASSIC CLUB SANDWICH 35
turkey breast, bacon, muenster cheese, lettuce, beefsteak tomato, fries
dairy . gluten

IMPOSSIBLE BURGER 32
vegan cheddar, sesame brioche bun, patriot pickles, fries
eggs . dairy . vegan

QUESADILLA 20
flour tortilla, monterey jack cheese, peppers, onions, fries
choice of: chicken 10, shrimp 16, lobster 25
dairy . gluten

MAINE LOBSTER ROLL 38
lobster, scallion, citrus kewpie mayo, celery, fries
egg . dairy . gluten . shellfish

All-Day Dining

Pasta

LITTLE ITALY PASTA BAR 22

choice of pasta: spaghetti or garganelli

gluten

choice of sauce: pomodoro or cream (vegan)

choice of filling: seasonal vegetable 10, chicken breast 14,

shrimp (shellfish) 18, lobster (shellfish) 22

available upon request:

gluten-free & whole wheat pasta

BOLOGNESE PASTA 32

strigoloni pasta, house made bolognese sauce,

parmigiano reggiano

Pizza

MAKE YOUR OWN PIZZA 30

pomodoro sauce

choice of topping: mozzarella, blue cheese, cherry tomatoes (vegetarian),

wild mushrooms (vegetarian), peppers (vegetarian), olives (vegetarian),

sundried tomato (vegetarian)

add on: chicken breast 10, beef pepperoni 8,

shrimp 16, lobster 22

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All-Day Dining

Mains

accompanied with 1 side & 1 sauce

BBQ ROASTED HALF CHICKEN 45

8OZ PRIME FILET MIGNON 65

HERB CRUSTED COLORADO LAMB 55

PORTERHOUSE 18OZ, herb compound butter 95

DUCK BREAST, butter poached mcintosh apple 45

SEARED FAROE ISLANDS SALMON 39

HUDSON VALLEY FARMERS MARKET SIDES 14

Charred Jumbo Asparagus (vegetarian)

Sautéed Mushroom (vegetarian)

Honey Glazed Roasted Baby Carrots (vegan)

Steamed Vegetables (vegetarian)

ROOTS & GRAINS 12

French Fries (vegetarian)

Creamy Mashed Potato (vegan)

Steamed Basmati Rice (vegetarian)

Lobster Mashed Potato (dairy . shellfish) (add 10)

SAUCES 5

Port Wine Sauce

Currant Sauce

Creamy Albufera Sauce

All-Day Dining

Desserts

MANDARIN CHEESECAKE 24

corsican mandarin confit, citrus segments,
mint and basil sauce

egg . dairy . gluten

COFFEE ESPRESSO "NAPOLEON" 24

caramelized puff pastry, espresso caramel sauce,
madagascar vanilla chantilly cream

egg . dairy . gluten

NEW YORK APPLE COBBLER 24

hudson river ruby frost apple, almond streusel,
tahitian vanilla ice cream

egg . dairy . nuts

JIVARA CHOCOLATE CAKE 24

chocolate sponge, crunchy hazelnut praline,
milk chocolate ganache, milk chocolate chantilly

egg . dairy . gluten . nuts

(vegan & gluten free available upon request)

"MOLTEN" CHOCOLATE CAKE 24

madagascar vanilla crème anglaise

egg . dairy . gluten . soy

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All-Day Dining

Desserts To Share

BANANA SPLIT 24

three scoops of vanilla ice cream, whipped cream,
caramel croquant, chocolate sauce

egg . dairy . gluten

ICE CREAM SUNDAE 24

three scoops of ice cream, whipped cream,
maraschino cherries, m&m's, chocolate sauce

egg . dairy

ICE CREAM 22

three scoops seasonal ice cream

egg . dairy

SORBET 22

three scoops of seasonal sorbet

HOME ALONE SUNDAE 350

sixteen scoops of assorted ice cream,
whipped cream, maraschino cherries,
m&m's, chocolate, caramel & raspberry sauce

egg . dairy . gluten

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Late Night Dining

SERVED DAILY FROM 11PM - 6AM

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Late Night Dining

Caviar

THE PLAZA HYBRID CAVIAR 1OZ 220
white sturgeon, traditional garnishes
egg . dairy . gluten

THE PLAZA OSETRA CAVIAR 1OZ 295
white sturgeon, traditional garnishes
egg . dairy . gluten

Soups

FRENCH ONION SOUP 23
caramelized onion, gruyere cheese, croutons
dairy . gluten

Appetizers & Salads

SELECTION OF MURRAY'S ARTISAN CHEESES 34
sourdough toast, crackers,
seasonal jam, fig & marcona almond cake
dairy . vegan

SHRIMP COCKTAIL 35
cocktail sauce, iceberg, lemon
shellfish

SEASONAL FARM LETTUCE SALAD 25
mesculin, seasonal vegetables, red wine vinaigrette
vegan . vegetarian

BABY GEM SALAD 28
castelfranco, gem lettuce, parmesan, white anchovies,
focaccia croutons, capers, caesar dressing
add on: chicken breast 14, grilled salmon 19, shrimp 18
dairy . gluten

Late Night Dining

Sandwiches

SNAKE RIVER WAGYU BEEF BURGER 36
murray's maple smoked cheddar, sesame brioche bun, patriot pickles,
fries, plaza burger sauce
egg . dairy . gluten

QUESADILLA 20
flour tortilla, monterey jack cheese, peppers, onions, fries
choice of: chicken 10, shrimp 16, lobster 25
dairy . gluten

Pasta & Pizza

PENNE POMODORO 25
tomato sauce, basil, cherry tomato

MARGHERITA PIZZA 28
pomodoro, buffalo mozzarella, basil
vegan , dairy, gluten

PEPPERONI PIZZA 32
pomodoro, mozzarella, beef pepperoni
dairy, gluten

available upon request:
gluten free or whole wheat pasta

Make Your Own

MAKE YOUR OWN OMELETTE 32
roasted tomato (vegetarian), breakfast potatoes (vegetarian)
choice of: cheddar (dairy), swiss (dairy), american cheese (dairy),
goat cheese (dairy), bacon, ham, bell peppers (vegetarian),
jalapeños (vegetarian), tomato (vegetarian), red onion (vegetarian),
mushroom (vegetarian), spinach (vegetarian)

Late Night Dining

Main

accompanied with 1 side & 1 sauce

8OZ PRIME FILET MIGNON 65

HERB CRUSTED COLORADO LAMB 55

SEARED FAROE ISLANDS SALMON 39

HUDSON VALLEY FARMERS MARKET SIDES 14

Steamed Jumbo Asparagus (vegetarian)

Sautéed Mushroom (vegetarian)

Honey Glazed Roasted Baby Carrots (vegan)

Steamed Vegetables (vegetarian)

ROOTS & GRAINS 12

French Fries (vegetarian)

Steamed Basmati Rice (vegetarian)

SAUCES 5

Port Wine Sauce

Currant Sauce

Late Night Dining

Desserts

MANDARIN CHEESECAKE 24

corsican mandarin confit, citrus segments,
mint and basil sauce

egg . dairy . gluten

JIVARA CHOCOLATE CAKE 24

chocolate sponge, crunchy hazelnut praline,
milk chocolate ganache, milk chocolate chantilly

egg . dairy . gluten . nuts

(vegan & gluten free available upon request)

ICE CREAM SUNDAE 22

three scoops of ice cream, whipped cream,
maraschino cherries, m&m's, chocolate sauce

egg . dairy . tree nuts

ICE CREAM 22

three scoops seasonal ice cream

egg . dairy

SORBET 22

three scoops of seasonal sorbet

Eloise Menu

BREAKFAST FROM 6:30AM - 11AM

ALL DAY FROM 11AM - 10PM

FOR CHILDREN UP TO 12 YEARS OLD

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A delivery charge of \$12 per order, applicable taxes, and a 22% service charge
will be added to all orders.

The Eloise Menu

BREAKFAST FROM 6:30AM - 11AM
ALL DAY FROM 11AM - 10PM
FOR CHILDREN UP TO 12 YEARS OLD

Breakfast

CENTRAL PARK PANCAKES 15

with maple syrup

egg . dairy . gluten

ORGANIC EGGS ELOISE 16

scrambled eggs, bacon, toast

egg . dairy . gluten

ONE EGG BENNY – HOT HOT HOT 18

with canadian bacon, hollandaise

egg . dairy . gluten

PERFECT PARFAIT 12

granola, fresh fruit, yogurt

dairy



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The Eloise Menu

Appetizers

MR. SALOMONE SALAD 12
mini caesar salad

I'M-NOT-A-CHICKEN SOUP 19

Mains

CHARGE IT PLEASE, MAC & CHEESE 19
dairy

HERE'S WHAT I LIKE: TWO SLIDERS! 20
with cheese, choice of fries or salad
egg . dairy . gluten

SKIPPERDEE'S SNEAKERS 16
breaded chicken fillets with honey mustard & fries
gluten

ORGANIC CITY CHILD CHICKEN 20
grilled chicken, rice, carrots, sweet peas

TEENIE WEENIE 17
all-beef hot dog, choice of fries or salad
gluten

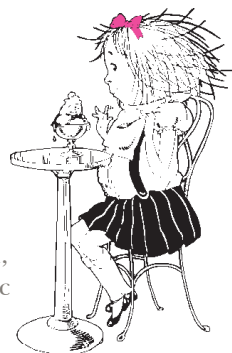
SIR CRUNCH 16
ham & cheese
dairy . gluten

Desserts

ABSOLUTELY! ICE CREAM 12
one scoop of home-made ice cream
egg . dairy

THE KEVIN SUNDAE 18
three scoops of ice cream, whipped cream,
maraschino cherries, m&m's, chocolate sauce
egg . dairy . tree nuts

HOP AROUND 11
fruit salad



*Wine, Beer &
Champagne*

SERVED DAILY FROM 11AM - 4AM

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By The Glass
lighter to fuller body

WHITE WINE

Allan Scott Sauvignon Blanc 19
Marlborough, New Zealand

Jordan Chardonnay 27
Sonoma, California

RED WINE

Evolution Pinot Noir 20
Willamette Valley, Oregon

Decoy Cabernet Sauvignon 26
Napa Valley, California

CHAMPAGNE AND SPARKLING WINES

Served in 187ml bottles

La Marca Prosecco 25
Veneto, Italy

Nicolas Feuillatte, Brut 38
Chouilly, France

Nicolas Feuillatte, Rosé 51
Chouilly, France

Half Bottles

WHITE WINE

Served in 375ml bottles

Pascal Jolivet Sancerre 65
Loire, France

Santa Margherita Pinot Grigio 70
Trentino-Alto Adige, Italy

Au Bon Climat Chardonnay 50
Santa Barbara, California

Alsace Willm Riesling 45
Alsace, France

RED WINE

Served in 375ml bottles

La Crema Pinot Noir 50
Sonoma County, California

Groth Cabernet Sauvignon 120
Oakville, California

Stag's Leap Cabernet Sauvignon 75
Napa Valley, California

Opus One 400
Napa Valley, California

By The Bottle
lighter to fuller body

ROSÉ WINE

Saint Marie VieVité, Côtes de Provence, France 100

Château d'Esclans Whispering Angel, Provence, France 115

WHITE WINE

Tolloy Pinot Grigio, Alto Adige, Italy 130

Jermann Pinot Grigio, Venezia, Italy 120

Henri Bourgeois Jadis, Sancerre, Chavignol, France 118

Cakebread Sauvignon Blanc, Napa Valley, California 180

Allan Scott Sauvignon Blanc, Marlborough, New Zealand 83

Au Bon Climat Chardonnay, Santa Barbara, California 115

Sonoma-Cutrer Chardonnay, Russian River, California 85

Cakebread Chardonnay, Napa Valley, California 155

Jordan Chardonnay, Sonoma, California 115

Oberon, Chardonnay, Los Carneros, California 88

Olivier Leflaive, Chardonnay, Bourgogne, France 150

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By The Bottle
lighter to fuller body

RED WINE

Au Bon Climat Pinot Noir, Santa Barbara, California 110

Flowers Pinot Noir, Sonoma Coast, California 200

Castello Banfi Rosso di Montalcino, Tuscany, Italy 130

Decoy Cabernet Sauvignon, Napa Valley, California 105

Frog's Leap Cabernet Sauvignon, Rutherford, California 250

Evolution, Pinot Noir, Willamette Valley, Oregon 97

Groth, Cabernet Sauvignon, Special Edition, Napa Valley, California 550

Rosenblum Zinfandel, Sonoma County, California 150

Far Niente, Napa Valley, California 600

Duckhorn, Cabernet Sauvignon, Napa Valley, California 350

Château Ducru-Beaucaillou, Bordeaux, France 900

Opus One Red Blend, Napa Valley, California 850

Domaine Drouhin, Pinot Noir, Dundee Hills, Oregon 180

Stag's Leap, Merlot, Napa Valley, California 140

Domaine Thevenot-Le Brun, Bourgogne, Hautes Côtes de Beaune, France 95

Champagne By The Bottle
lighter to fuller body

CHAMPAGNE

Nicolas Feuillatte Brut, Chouilly, France 160

Laurent-Perrier Brut, Tours-sur-Marne, France 175

Taittinger 'La Francaise', Reims, France 185

Veuve Clicquot, Reims, France 190

Krug Grande Cuvée, Épernay, France 700

ROSÉ CHAMPAGNE

Laurent-Perrier Brut, Tours-sur-Marne, France 250

Moët & Chandon Imperial, Épernay, France 250

Perrier Jouet 'Blason', Épernay, France 220

Taittinger Prestige, Reims, France 250

Veuve Clicquot, Reims, France 250

PRESTIGE CHAMPAGNE

Moët & Chandon 'Dom Pérignon', Épernay, France 800

Moët & Chandon 'Dom Pérignon' Rosé, Épernay, France 880

Louis Roederer 'Cristal', Reims, France 900

Louis Roederer 'Cristal' Rosé, Reims, France 1400

Veuve Clicquot Ponsardin "La Grande Dame" Brut, Reims 700

Duval-Leroy Rosé Prestige, A Vertus, France 245

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Beer

DOMESTIC BEER

Angry Orchid 12
Hard Cider, New York

Brooklyn Brewery 12
East IPA, New York

Samuel Adams 10
Lager, Boston, Massachusetts

Ommegang Three Philosophers 18
Quadrupel and Belgian Kriek Blend, New York

IMPORTED BEER

Amstel Light 10
Light Lager, Netherlands

Corona 10
Pale Lager, Mexico

Heineken 10
Pale Lager, Netherlands

Stella Artois 12
Belgian Pilsner, Belgium

Hitachino 19
Belgian White Ale, Japan

St. Pauli Girl 10
Non-Alcoholic Beer, Germany

Bottle Service

VODKA

Tito's 275
Grey Goose 350
Ketel One 350
Belvedere 300

GIN

Tanqueray 250
Bombay Original Dry 250
Hendrick's 300

TEQUILA

Patron Silver 300
Don Julio Reposado 350
Corzo Añejo 375
Don Julio 1942 800

RUM

Bacardi 250
Ten Cane 275
Myers's Dark 12 300

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Bottle Service

COGNAC

Remy Martin V.S.O.P. 400
Courvoisier XO 700
Hennessy XO 800
Louis XIII 6000

WHISKEY

Jack Daniel's 300
Crown Royal 300
Bushmills 16 375

BOURBON

Maker's Mark 300
Knob Creek 300
Woodford Reserve 350

SCOTCH

Chivas Regal 12 300
Johnnie Walker Black 300
Johnnie Walker Blue 900

SINGLE MALT SCOTCH

Glenlivet 12 400
Glenfiddich 12 400
Macallan 18 950

THE PLAZA
NEW YORK