



THE PALM COURT

THE PLAZA

COCKTAILS AT THE PLAZA'S PALM COURT

Welcome to The Palm Court at The Plaza Hotel. As The Plaza enters its 112th year, we would like to take this opportunity to acknowledge the rich history of this iconic New York landmark. Since 1907, The Plaza Hotel has hosted countless celebrities, presidents and foreign dignitaries. It has survived two World Wars, The Great Depression and perhaps most important to our cocktail menu, the devastating effects of Prohibition (1920-1933) when the U.S. government made it illegal to produce, distribute or drink alcohol.

As bartenders were forced to work in underground speakeasies, The Palm Court staff and management found alternative ways to accommodate their guests' thirst. F. Scott Fitzgerald, who wrote many of his novels as a resident of The Plaza, was never far from an alcoholic libation. In perhaps his best known work, *The Great Gatsby*, his fictitious character Jay Gatsby stays at The Plaza Hotel sipping Mint Juleps during the height of Prohibition.

In 1965, Victor Jules Bergeron, Jr. opened his famous Polynesian-themed restaurant Trader Vic's in the basement of The Plaza. For thirty years, Trader Vic's served these now classic recipes including the famous Mai Tai and Red Rum Swizzle. Our Chartreusian Velvet Sling and Leche Dolce play tribute to this special time shared at The Plaza.

We have created this tribute cocktail list to honor the amazing libations served here over the past century while simultaneously showcasing the current new golden age of the craft cocktail. We want to bring New Yorkers back to The Palm Court by appealing to locals and luminaries alike. As we open the latest chapter in The Plaza's illustrious history, all of our cocktails use only the freshest ingredients and are individually balanced by the talented, passionate and dedicated bartending staff. So enjoy a cocktail at the new Palm Court, with its timeless feel, opulent atmosphere and impeccable service. Until our next cocktail together...

Cheers!

Brian Van Flandern,
Mixologist and Spirits Historian

Evening Fare

served Monday - Saturday 5:00pm to 10:45pm, Sunday 5:00pm to 10:00pm

Small Plates

LOCAL CHEESES 28

selection of farmstead cheeses, fresh honeycomb,
raisins on the vine, marcona almonds, cranberry-walnut toast

ARTISANAL CHARCUTERIE 26

chef's selection of meats, cornichon, pickles, rustic toast

AHI TUNA TARTARE 27

sesame vinaigrette, avocado, citrus blend greens,
sesame-seaweed crackers

PLAZA LOBSTER ROLL 28

horseradish dressing, daikon sprouts, avocado

TRIO OF MINI BURGERS 27

plaza custom blend, cheddar, bibb lettuce, tomatoes, pickle

MEZZE PLATTER 23

muhamarra, hummus,
moutabel, tzatziki, mixed olives, za'atar pita

LAMB LOLLIPOPS

coriander-orange spiced, chimichurri

three pieces 32

six pieces 58

Please inform your server of any allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

18% GRATUITY WILL BE APPLIED TO A CHECK FOR PARTIES OF 6 OR MORE

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Dine at The Plaza



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Twilight Tier

THE FITZGERALD

72 per tier

Featuring a combined selection from our afternoon tea and evening small plates.

CRUDITÉ

green goddess dressing

CHEESE GOUGÈRES

CITRUS MARINATED OLIVES

MINI BURGER

plaza custom blend, cheddar, bibb lettuce, tomatoes, pickle

LOBSTER ROLL

horseradish dressing, daikon sprouts, avocado

FOIE GRAS MOUSSE

black cherry jam, brioche crostini

PORCINI MUSHROOM QUICHETTE

porcini oil, whipped cream cheese

PEEKEY TOE CRAB

celery, avocado, lemon, sour cream, squid ink cornet

CHIPS & DIP

yukon gold potatoes, chives, caviar cream



BEVERAGE PAIRING - 35 SUPPLEMENTAL

one glass of louis roederer champagne and two tasting portions of cocktails as below

NYC COSMOPOLITAN

ketel one vodka citron, cointreau, fresh lime juice,
cane sugar syrup, cranberry juice

THE OOLONG EXPRESS

bacardi 8 year rum, fresh lemon juice
lavender oolong tea syrup, licor 43

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Soups & Salads

LOBSTER BISQUE 27
lobster crème quenelle, brioche crouton

FRENCH ONION SOUP 17
braised beef short ribs, sherry, gruyère

CHICKEN CAESAR SALAD 29
baby romaine, parmesan reggiano, herbed croutons

KALE AND QUINOA SALAD 26
almond, dried cranberry, orange segments, honey cinnamon vinaigrette

GREEK SALAD 24
radishes, pepperoncini, marinated feta, red wine dressing

ADD CHICKEN 8 OR SHRIMP 12

Seafood

CAVIAR SERVICE
tsar imperial ossetra
205 / 20 grams

kaluga huso hybrid imperial
295 / 20 grams

SEAFOOD PLATTER 68
four oysters, three jumbo prawns, half hard shell lobster, tuna tartare

LOCAL OYSTERS
cocktail sauce, cucumber-chili mignonette
half dozen 18
one dozen 36

PRAWN COCKTAIL 24
four poached prawns, lemon zest, cocktail sauce

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Large Plates

PAN SEARED SKUNA BAY SALMON 32

fresh mint pesto, mixed greens, crispy chickpea with ras al hanout, lemon vinaigrette

ROASTED TURKEY AND AVOCADO SANDWICH 24

applewood bacon, tomato, bibb lettuce, ciabatta

WAGYU 10oz STRIP STEAK 140

KOW american wagyu beef, watercress, crispy shallots, lemon vinaigrette

SPRING CHICKEN 29

french cut chicken breast, sauteed asparagus, mashed potatoes, truffle au jus

RIGATONI BOLOGNESE 32

pecorino cheese

THE PLAZA BURGER 29

custom blend, choice of gruyère, blue or cheddar,
tzatziki sauce, bibb lettuce, oven-cured tomato, pickle, brioche bun, pommes frites

8oz CREEKSTONE FILET MIGNON 52

gremolata butter, watercress, crispy shallots, lemon vinaigrette

Accompaniments

SIMPLE 8

yukon gold mashed potatoes
pomme frites
field green salad

SEASONAL 10

roasted baby rainbow carrots
roasted confetti potatoes
sautéed asparagus, freshly grated parmesan cheese
sautéed spinach, blistered baby heirloom tomatoes
sautéed wild mushrooms, black truffle butter

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Evening Sweets

NEW YORK CHEESECAKE - TO SHARE 34
graham cracker brown butter crust, meyer lemon curd, huckleberry compote, crème fraîche

VANILLA LADY M CRÊPE CAKE 18
chocolate sauce, seasonal berries, micro citrus blend

MANJARI AND PASSION FRUIT CHOCOLATE CREMEUX 18
mango and passion fruit sorbet, pistachio biscuit cake, passion fruit pearls

HOME ALONE SUNDAE 300

*Fulfill your Kevin McAllister cherry wishes and chocolate dreams
with a Home Alone 2 inspired ice cream feast...*

'heaps' of ice cream,
topped with whipped vanilla cream,

rainbow sprinkles, m&m's, cherries,
crunchy chocolate pearls,

fruit sauce, caramel sauce, chocolate sauce

MILK AND COOKIES CUSTARD 18
brown butter chocolate chip cookies, orange caramel sauce, crème caramel custard, milk chocolate lid

CHOCOLATE SALTED PEANUT AND CARAMEL SABLE 18
vanilla sable, dark chocolate ganache, salted caramel, roasted peanuts, tahitian vanilla ice cream, passion fruit curd

WARM CARAMELIZED APPLE 18
brown butter and apple ice cream, granny smith apple cider coulis, ginger bread cake

VANILLA AND PEAR DROP 18
pear and grey goose la vanille semi-freddo, pear and vanilla candy,
lemongrass and pear jelly, poached pear, cajeta caramel sauce

ICE CREAM AND SORBET 15

ICE CREAM
chocolate and caramel sea salt
brown butter and apple
pistachio
tahitian vanilla

SORBET
passion fruit and mango
blood orange and cinnamon
apple and ginger

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Le Palais des Thés Black Teas

BIG BEN BREAKFAST TEA 11

a wonderful english breakfast blend of black teas from Yunnan, China and Assam, India

MARGARET'S HOPE 11

a fruity summer flush darjeeling tea with a great character

Le Palais des Thés Green Teas

THÉ DU HAMMAM 11

a fruity blend of green tea, rose petals, green dates, berries

JASMINE PEARLS 19

the finest & rarest of jasmine teas, rolled by hand

Le Palais des Thés Rooibus Teas & Infusions

ROOIBOS DES VAHINÉS 11

a delicious rooibos sprinkled with pieces of vanilla pods and almonds

TROPICAL GARDEN 11

a fruity infusion with pieces of mango, pineapple, papaya and peach

Non-Alcoholic Drinks

VIRGIN MINT JULEP 11

fresh lime juice, simple syrup, g.u.s. dry cola, fresh muddled mint

ELOISE ROOTBEER FLOAT 13

boylans rootbeer, vanilla ice cream

*Eloise is always leaving her shoes at the Palm Court.
She kicks them off when she has a house-made root-beer float; her favorite drink.
She thinks they are "rawther marvelous"!*

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Trader Vic Tribute

CHARTREUSIAN VELVET SLING *serves two* 70
Modern Tribute to Trader Vic Served in a Fresh Hawaiian Pineapple
Designed to be shared

plymouth gin, v.e.p. yellow chartreuse,
velvet falernum, fresh pineapple juice, fresh lime juice,
cane sugar syrup, fresh muddled rosemary

LECHE DOLCE *serves two* 66
A Sky Masterson Favorite Served in a Fresh Coconut
Designed to be shared

bacardi rum, zacapa 23 rum
fresh coconut water, whole milk
cane sugar syrup, fresh grated nutmeg

Vintage Cocktails

BLUE BLOOD-AND-SAND 75
Named after the 1922 silent film starring Rudolph Valentino, this is one of the few cocktails featuring blended Scotch whisky.
This upscale version is not just for Blue Bloods however; in deference to New York's social elite.

johnnie walker blue label, cherry heering liqueur
carpano antica sweet vermouth
sugar syrup, fresh blood orange purée

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Crafted Libations

FEATURED COCKTAILS OF THE MONTH

The Palm Court is proud to feature two cocktails handcrafted by our bartenders

using the unique FLAVORS of our Palais des Thés loose leaf teas.

*We have expertly blended the delicate flavor of each tea
with seasonal ingredients and spirits.*

WINTER SCOTCH OLD FASHION 28

dalmore 12 year, orange slice, maraschino cherry,
thé des amants syrup, baked apple bitters

THE OOLONG EXPRESS 26

bacardi 8 year rum, fresh lemon juice
lavender oolong tea syrup, licor 43

UNENCUMBERED 27

hendricks gin, fresh english cucumber juice,
fresh lime juice, cane sugar syrup, moscato d'asti

BLACK CHERRY BITTERED SLING 25

four roses bourbon, fresh lime juice, cane sugar syrup,
boylans black cherry soda, fee bros. cherry bitters

Martinis, Shaken or Stirred

Vesper Martini (*Vodka & Gin*) 22

Dirty Martini (*Vodka*) 22

Gibson Martini (*Gin*) 22

Manhattan (*Bourbon or Rye*) 22

Rob Roy (*Blended Scotch*) 22

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Plaza Classics

NYC COSMOPOLITAN 28

ketel one vodka citron, cointreau, lime juice
cane sugar syrup, cranberry juice

THE PLAZA SUITE 25

Winner of Hip Sip Battle of the Modern Bartender Competition

boodles gin, italicus rosolio di bergamotto,
aztec chocolate bitters, fresh rosemary sprig

HOUSE TONIC WITH GIN 25

tanqueray no. ten gin, fresh lime juice, cane sugar syrup,
fever tree club soda, raw peruvian quinine powder

ORSON WELLES NEGRONI 25

tanqueray no. ten gin, carpano antica , sweet vermouth campari

TOMMY'S MARGARITA 25

don julio blanco tequila, fresh lime juice, agave nectar

HEMINGWAY DAIQUIRI 25

Created for Ernest Hemingway at El Floridita Bar in Havana, Cuba

bacardi rum, maraschino liqueur
fresh grapefruit juice, cane sugar syrup
fresh lime juice, cherry juice

GATSBY MINT JULEP 25

The Great Gatsby's libation of choice here at The Plaza

four roses bourbon, fresh lime juice, cane sugar syrup, fresh mint,
hennessy vsop cognac float

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Wines by the Glass

CHAMPAGNE & SPARKLING

NV Krug Grande Cuvée 95/225 Reims, France (375ml)	NV Ruinart Blanc de Blancs 49/125 Reims, France 375ml
NV Veuve Clicquot Brut 32/160 Reims, France	NV Billecart-Salmon Rosé 49/250 Mareuil-sur-Ay, France
NV Mœt & Chandon Brut Impérial 29/145 Épernay, France	NV Mœt & Chandon Brut Impérial Rosé 42/220 Épernay, France
NV Nicolas Feuillatte Brut 25/125 Épernay, France	NV Veuve Clicquot Brut Rosé 39/195 Reims, France
NV Laurent-Perrier Brut 32/160 Tours-sur-Marne, France	Nino Franco 'Rustico' Prosecco 19/80 Valdobbiadene, Italy
Louis Roederer Brut 32/160 Champagne, France	

WHITE

Tolloy Pinot Grigio 19/76 Alto Adige, Italy 2017	William Fevre Chablis 26/95 Burgundy, France 2017
Pascal Jolivet Sancerre 25/95 Loire Valley, France 2017	Jordan Chardonnay 27/110 Russian River Valley, California 2016
Allan Scott Sauvignon Blanc 19/76 Marlborough, New Zealand 2018	Cakebread Chardonnay 36/145 Napa Valley, California 2017
Von Schubert Maximin Grunhaus Riesling Monopol 19/76 Mosel, Germany 2016	

VINTAGES SUBJECT TO CHANGE AND AVAILABILITY

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Wines by the Glass

RED

Evolution **Pinot Noir** 20/80
Willamette Valley, Oregon 2017

Baron de Brane **Bordeaux Blend** 35/140
Second Label of Château Brane-Cantenac, Second Growth
Margaux, Bordeaux 2012

Chateau de Santenay Clos Philippe le Hardi Monopole
Hautes Cotes de Beaune 25/95
Burgundy, France 2016

Chappellet Mountain Cuvée **Bordeaux Blend** 26/95
Napa Valley, California 2016

Terrazas de Los Andes **Malbec Reserva** 19/76
Mendoza, Argentina 2016

Decoy by Duckhorn **Cabernet Sauvignon** 21/85
Sonoma County, California 2016

Il Bruciato Tenuta Guado Al Tasso **Super Tuscan** 28/110
Bolgheri DOC, Tuscany, Italy 2016

Newton Unfiltered **Cabernet Sauvignon** 35/140
Napa Valley, California 2015

ROSÉ

Domaine Sainte Marie Vie Vité 19/76
Provence, France 2017

Chateau d'Esclans Whispering Angel 24/94
Provence, France 2018

AFTER

Michele Chiarlo Nivole **Moscato d'Asti** 19/48
Piedmont, Italy 2016 - 375ml

Château Coutet 35/220
Sauternes First Growth
Barsac, France 2012

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Beer

Amstel Light 10
Light Lager, Netherlands

Corona 10
Pale Lager, Mexico

Heineken 10
Pale Lager, Netherlands

Stella Artois 10
Belgian Pilsner, Belgium

Samuel Adams 10
Lager, Boston, Massachusetts

Hitachino 19
Belgian White Ale, Japan

Brooklyn Brewery East IPA 12
India Pale Ale, New York

Weihenstephan Hefeweizen 12
German Wheat Beer, Germany

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

Original Sins 12
Hard Cider, New York

St. Pauli 10
Non-Alcoholic Beer, Germany

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Spirits & Liqueurs

SINGLE MALT SCOTCH WHISKY

Auchentoshan 12 year, <i>Western Lowlands</i>	22
Glenkinchie 12 year, <i>Lowlands</i>	25
The Balvenie 12 year, <i>Speyside</i>	24
The Balvenie 17 year, <i>Speyside</i>	55
The Balvenie 30 year, <i>Speyside</i>	295
Glenfiddich 12 year, <i>Speyside</i>	22
Glenfiddich 18 year, <i>Speyside</i>	45
Glenfiddich 21 year, <i>Speyside</i>	65
Glenlivet 12 year, <i>Speyside</i>	25
Glenlivet 15 year, <i>Speyside</i>	35
Glenlivet 18 year, <i>Speyside</i>	55
Glenrothes Special Reserve, <i>Speyside</i>	24
Macallan 12 year, <i>Speyside</i>	25
Macallan 18 year, <i>Speyside</i>	65
Highland Park 12 year, <i>Orkney</i>	24
Highland Park 18 year, <i>Orkney</i>	55
Glenmorangie 10 year, <i>Highlands</i>	20
Glenmorangie Lasanta, <i>Highlands</i>	28
Glenmorangie Quinta Ruban, <i>Highlands</i>	28
Glenmorangie Nectar d'Or, <i>Highlands</i>	32
Oban 14 year, <i>Highlands</i>	32
Tallisker 10 year, <i>Isle of Skye</i>	30
Tallisker 1985 Maritime Edition, <i>Isle of Skye</i>	250
Ardbeg 10 year, <i>Islay</i>	25
Bowmore 25 year, <i>Islay</i>	160
Lagavulin 16 year, <i>Islay</i>	35
Laphroaig 10 year, <i>Islay</i>	25

BLENDED SCOTCH

Chivas Regal 12yr	19
Chivas Regal 18yr	40
The Famous Grouse	18
Johnnie Walker Black Label	20
Johnnie Walker Green Label	28
Johnnie Walker Gold Label Reserve	40
Johnnie Walker Blue Label	80
Johnnie Walker King George V	200

KENTUCKY BOURBON WHISKEY

Angel's Envy	22
Bakers	26
Basil Hayden's	24
Blanton's Single Barrel	24
Bulleit Straight	20
Makers Mark	20
Michter's Small Batch	20
Wild Turkey Rare Breed	22
Woodford Reserve	22
Colonel EH Taylor Small Batch	26
Old Rip Van Winkle 10 Year	95
Van Winkle Special Reserve 12 Year	195

AMERICAN RYE WHISKEY

Bulleit Rye	20
Michter's Straight Rye	22
Wild Turkey 101 Rye	18
Whistle Pig Rye 10 Year	30

TENNESSEE WHISKEY

Jack Daniel's	18
Jack Daniel's Single Barrel	24

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Spirits & Liqueurs

CANADIAN WHISKEY

Crown Royal 19

IRISH WHISKEY

Bushmill's 19

Bushmill's 16 Year 32

Green Spot 25

Jameson 19

Jameson Black Barrel 21

Jameson 18 Year 65

Redbreast 28

JAPANESE WHISKEY

Yamazaki 12 Year 45

VODKA

Absolut Elix, *Sweden* 22

Belvedere, *Poland* 20

Grey Goose, *France* 20

Hanger One, *California* 19

Ketel One, *Holland* 19

Stoli Elit, *Russia* 27

Tito's, *Texas* 19

GIN

Aviation, *Portland, Oregon* 19

Bombay Sapphire, *England* 19

Boodles, *England* 18

Hendricks, *Scotland* 24

Monkey 47, *Germany* 30

Nolet's, *Holland* 25

Plymouth, *England* 19

Sipsmith, *England* 26

Tanqueray, *Scotland* 18

Tanqueray 10, *Scotland* 22

TEQUILA

Clase Azul Plata 45

Clase Azul Reposado 55

Don Julio Blanco 22

Don Julio Reposado 26

Don Julio Anejo 31

Don Julio 1942 55

Patron Silver 22

Patron Reposado 25

Patron Anejo 28

MEZCAL

Del Maguey Pechuga 65

Del Maguey Tobola 40

RUM

Bacardi Silver, *Puerto Rico* 18

Bacardi 8 Year, *Puerto Rico* 20

Flor de Cana 25 Year, *Nicaragua* 55

Mount Gay XO, *Barbados* 28

The Real McCoy Rum 3 Year, *Barbados* 18

The Real McCoy Rum 12 Year, *Barbados* 25

Rhum Clément VSOP, *Martinique* 22

Ron Zacapa Centenario 23 Year, *Guatemala* 24

Ron Zacapa XO, *Guatemala* 45

PISCO

Pisco 100 18

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Spirits & Liqueurs

VERMOUTH		CORDIAL	
Carpano Antica Formula 1786	18	43 Licor	18
Lillet Aperitif Blanc	18	Bailey's Irish Cream	18
		Frangelico	18
AMAROS		Kahlua	18
Amaro Nonino	25	Lejay Cassis	18
Aperol Aperitivo	18	Molinari Caffè	18
Campari	18	Sambuca Romana	18
Cynar	18	St. Germain	18
Fernet Branca	18		
		BRANDY AND ARMAGNAC	
PORT		Poire Williams, G.E. Massenez	25
Fonseca Bin 27	18	Calvados Caquerel Fine	20
Graham's 10 Year	22	Larressingle VSOP Armagnac	24
Graham's 20 Year	30	Château de Lacquy VSOP Bas-Armagnac	28
Graham's Vingate 1983	55		
Sandeman Tawny Port	18	COGNAC	
Sandeman Ruby Port	18	Camus, Extra Élegance	95
Cossart Gordon Madeira Bual 10 Year	18	Camus, Family Legacy	295
Lustau Palo Cortado Peninsula Sherry	18	Courvoisier XO	65
		Frapin XO	48
		Hennessy VSOP	22
		Hennessy XO	75
		Paul Giraud Grande Champagne Tres Rare	65
		Remy Martin 1738	32
		Remy Martin XO	65
		Remy Martin Louis XIII	325

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