Please inform In-Room Dining of any allergies.

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A delivery charge of $10 per order, applicable taxes and a 19% service charge will be added to all orders.
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.

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

SERVED DAILY FROM 6AM - 11AM

To order, please use the “Dining” button on your phone.
A delivery charge of $10 per order, applicable taxes, and a 19% service charge will be added to all orders.
**Light Breakasts**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>COLD CEREALS 14 choice of cereals with milk add fresh berries or bananas (4 ea)</td>
<td>14</td>
</tr>
<tr>
<td>HOUSE-MADE TOASTED GRANOLA 18 choice of milk fresh berries or bananas</td>
<td>18</td>
</tr>
<tr>
<td>MCCANN’S STEEL CUT IRISH OATMEAL PORRIDGE 17 golden raisins, organic brown sugar</td>
<td>17</td>
</tr>
<tr>
<td>HOMEMADE BIRCHER MUESLI 17 skim milk, dried cranberries, apricots, fresh blueberries, apples</td>
<td>17</td>
</tr>
<tr>
<td>GRANOLA PARFAIT 19 greek yogurt, seasonal berries, honey</td>
<td>19</td>
</tr>
<tr>
<td>SEASONAL FRUIT PLATE 18 sliced melons, berries with citrus vanilla mist</td>
<td>18</td>
</tr>
<tr>
<td>FRESH BAKED PASTRIES 18 choice of three: butter croissant, almond croissant, pain au chocolat, pain raisin, apple &amp; black currant chauson, cheese danish, seasonal scone, seasonal muffin, bran muffin</td>
<td>18</td>
</tr>
<tr>
<td>SIDE OF FRUIT 14 choice of: grapefruit supremes with amereno cherry or seasonal fruits</td>
<td>14</td>
</tr>
<tr>
<td>TOAST 9 choice of: sourdough, rye, wheat, white, whole-grain, English muffin, gluten-free, bagel</td>
<td>9</td>
</tr>
</tbody>
</table>

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**Complete Breakasts**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FIFTH AVENUE CONTINENTAL 38 fresh baked pastries choice of three: butter croissant, almond croissant, pain au chocolat, pain raisin, apple &amp; black currant chauson, cheese danish, seasonal scone, seasonal muffin, bran muffin choice of cold pressed fresh squeezed juice, coffee or organic loose leaf tea</td>
<td>38</td>
</tr>
<tr>
<td>THE CENTRAL PARK 39 granola parfait with berries &amp; all-natural greek yogurt bran muffin choice of cold pressed fresh squeezed juice, coffee or organic loose leaf tea</td>
<td>39</td>
</tr>
<tr>
<td>THE PLAZA AMERICAN 47 two heirloom organic eggs any style choice of: Nueske’s bacon, heritage ham, chicken-apple sausage, Keswick pork sausage served with breakfast potatoes, choice of toast choice of cold pressed fresh squeezed juice, coffee or organic loose leaf tea</td>
<td>47</td>
</tr>
<tr>
<td>THE COLUMBUS CIRCLE 40 plain buttermilk or gluten-free pancakes add banana, blueberry, chocolate chip (2 ea) maple syrup choice of cold pressed fresh squeezed juice, coffee or organic loose leaf tea</td>
<td>40</td>
</tr>
<tr>
<td>ARABIC BREAKFAST 49 two heirloom organic scrambled eggs, foul, pita, olives, labne, feta, za’atar choice of cold pressed fresh squeezed juice coffee or organic loose leaf tea</td>
<td>49</td>
</tr>
</tbody>
</table>

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## Organic Eggs Breakfasts

### TWO HEIRLOOM ORGANIC EGGS ANY STYLE 26

**choice of:**
- Nueske’s bacon, heritage ham, chicken-apple sausage, Keswick pork sausage

served with breakfast potatoes, choice of toast

### NEW YORK HASH & EGGS 29

two heirloom organic eggs sunny side up, pulled pastrami, crushed potatoes, stewed peppers & onion, scallions

### SHAKSHUKA 29

two heirloom organic scrambled eggs, cumin stewed tomatoes, jalapenos, onions, red & green peppers, served with warm pita bread

### LOBSTER OMELET 52

asparagus, truffle

served with breakfast potatoes

### SALMON BENEDICT 32

two heirloom organic poached eggs, Hudson Valley Oak smoked salmon, English muffin, hollandaise sauce

served with breakfast potatoes

### THE PLAZA EGGS BENEDICT 28

two heirloom organic poached eggs, Canadian bacon, English muffin, hollandaise sauce

served with breakfast potatoes

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## Specialty Breakfasts

### BUTTERMILK PANCAKES 22

plain or gluten-free, maple syrup

add banana, blueberry, chocolate chip (2 ea)

### BRIOCH FRENCH TOAST 22

cinnamon apple mascarpone, apple compote, maple syrup

### HUDSON VALLEY OAK SMOKED SALMON 32

Ben’s cream cheese, pickled beets, shaved red onion, dill bloom, fennel pollen, New York bagel

### AVOCADO TOAST 26

whole grain toast, avocado, heirloom tomato, espelette pepper

add heirloom organic poached egg 4

### ACCOMPANIMENTS

- 1 for 9 / 2 for 14 / 3 for 19

Nueske’s bacon, heritage ham, Canadian bacon, Nueske’s bacon, heritage ham, chicken-apple sausage, Keswick pork sausage

sautéed market mushrooms, breakfast potatoes

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**HOT BEVERAGES** 10
- espresso
- cappuccino
- café latte
- homemade hot chocolate

organic loose leaf tea selection:
- english breakfast, earl grey, chamomile
- green, mint, darjeeling

**FRENCH PRESS COFFEE**
small 14 / large 18

**COFFEE**
small 14 / large 18

**MILK & JUICE** 9
- skim, low-fat, whole milk
- organic soy milk, almond milk
- apple juice, cranberry juice
- tomato juice, V8 juice

**PROTEIN SHAKE** 16
- strawberry banana or seasonal berries
- choice of whey protein or soy protein
- with a choice of milk, organic soy milk, almond milk

**COLD PRESSED FRESH SQUEEZED JUICES** 12
- orange, grapefruit, pineapple,
- carrot, morning glory juice (green blend)

**SMOOTHIES** 12
- strawberry & banana or seasonal berries

**BOTTLED WATER**
still
- small 9 / large 14

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

To order, please use the “Dining” button on your phone. A delivery charge of $10 per order, applicable taxes, and a 19% service charge will be added to all orders.
All-Day Dining

SOUPS
French Onion Soup 19
caramelized onion, sherry, short rib broth

Pea Soup 20
preserved lemon mint crème fraîche

APPETIZERS
Caviar Service
Petrosain Tsar Imperial Ossetra 205/20 grams
Kaluga Huso Hybrid Imperial 295/20 grams

Shrimp Cocktail 32
4 poached prawns, lemon zest, cocktail sauce

Chicken Wings 22
traditional buffalo sauce, crudités

Mezze Platter 23
muhammara, hummus, moutabel, labne,
olives, dolamdes, za’atar pita

Artisan Salumi 26
chef’s selection, Brooklyn pickled green beans, rustic toast

Local Cheeses 29
chef’s selection of local cheeses, honeycomb, marcona almonds,
raisins on the vine, cranberry-walnut toasts

Peppercorn Ahi Tuna Tartar 32
avocado, calamansi aioli, lotus root chips

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**SIMPLY GRILLED ENTREES**

- choice of sauce béarnaise, cabernet & shallot, chimichurri, cracked pepper cream, lemon-caper & brown butter

- 8oz Creekstone Filet Mignon 52

- Dry Aged 16oz Prime NY Steak 92

- KOW American Wagyu 10oz Strip 140

- Grass Fed American Lamb Chops 50

- Lemon Herb Roasted French Chicken Breast 34

- Pan Seared Skuna Bay Salmon 36

- Roasted Wild Caught Halibut 56

- Diver Sea Scallops with Grapefruit 60

**ACCOMPANIMENTS**

1 for 11 / 2 for 15

- Yukon gold mashed potatoes, roasted mushrooms, grilled asparagus, quinoa, cream of spinach & toasted garlic, broccoli rabe, rice, baked potato, French fries

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**PIZZA & PASTA**

- Pizza Margherita 26
  - traditional tomato basil sauce, fresh mozzarella

- Sausage & Pepperoni Pizza 28

- Make Your Own Pizza 30
  - choice of three toppings, additional toppings 2
  - fresh mozzarella, blue cheese, tomatoes, market mushrooms, peppers, olives, shrimp, grilled chicken, sausage, pepperoni

- Rigatoni 29
  - Bolognese sauce, pecorino romano cheese

- Lobster Pappardelle 39
  - saffron cream, cured egg, lobster roe, English peas

- Cavatelli 28
  - broccoli rabe, caramelized onions, canellini beans, garlic chips, Calabrian chili pepper

- Mushroom Ravioli 26
  - seasonal mushrooms, arugula pesto, parmesan, sliced truffles

*Gluten-Free Pasta available upon request*
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DESSERTS
Lady M Lemon Crêpe Cake 16  
meyer lemon curd, raspberries, micro mint, lemon preserve

Chocolate Candy Bar 18  
milk chocolate caramel ganache, caramelized salted hazelnuts, almond & hazelnut cake, mango coulis

Popcorn Napoleon 20  
yuzu & lemon sorbet, banana & yuzu compote, brown butter cake, popcorn honey emulsion, caramel popcorn

Citrus & Passion Fruits Vacherin 19  
citrus meringue & passion fruit caviar, citrus cake, mango bali tea sorbet, strawberry & vanilla

Flourless Chocolate Cake 18

Seasonal Fruits 18

DESSERTS TO SHARE
Chef’s Seasonal Cheese Cake 36  
fromage blanc, seasonal compote, pistachio, graham cracker

Ice Cream Sundae 22  
three scoops of ice cream, whipped cream, maraschino cherries, M&M’s, brownie bits, chocolate sauce

Banana Split 20  
three scoops of vanilla ice cream, whipped cream, caramel crouquant, chocolate sauce

Ice Cream 18  
three scoops seasonal ice cream

Sorbet 18  
three scoops of seasonal sorbet

Home Alone Sundae 300  
sixteen scoops of assorted ice cream, whipped cream, maraschino cherries, M&M’s, brownie bits, chocolate, caramel & raspberry sauce
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Eloise Menu
SERVED DAILY FROM 11AM - 11PM
FOR CHILDREN UP TO 12 YEARS OLD
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The Eloise Menu

**BREAKFAST**
Central Park Pancakes 14
with maple syrup

Organic Eggs Eloise 16
scrambled eggs, bacon, toast

One Egg Benny – Hot Hot Hot 18
with Canadian bacon, hollandaise

Perfect Parfait 12
granola, fresh fruit, yogurt

**APPETIZERS**
Fresh vegetables Maison 13
crudités with ranch

Mr. Salomone Salad 12
mini caesar salad

I'm-Not-A-Chicken Soup 18

The Eloise Menu

**MAINS**
Charge It Please, Mac & Cheese 19

Here’s What I Like: Two Sliders! 20
with cheese, choice of fries or salad

Skipperdee’s Sneakers 16
breaded chicken filets with honey mustard & fries

Organic City Child Chicken 20
grilled chicken, mashed potato, carrots, sweet peas

Nanny’s Pizza 17
tomato sauce, mozzarella cheese

Tenie Weenie 17
all-beef hot dog, choice of fries or salad

Sir Crunch 16
ham & cheese

**DESSERTS**
Absolutely! Ice Cream 12
one scoop of home-made ice cream

Copy Cat Brownies 14
with vanilla ice cream

The Kevin Sundae 18
three scoops of ice cream, whipped cream,
marschino cherries, M&M’s, brownie bits, chocolate sauce

Hop Around 11
fruit salad

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A delivery charge of $10 per order, applicable taxes and a 19% service charge will be added to all orders.
Late Night Dining
SERVED DAILY FROM 11PM - 6AM

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LIGHT FARE

French Onion Soup 19
caramelized onion, sherry, short rib broth

Grilled Chicken Caesar Salad 30
gem lettuce, parmesan reggiano, NY rye croutons

Local Cheeses 29
chef’s selection of local cheeses, honeycomb, marcona almonds, raisins on the vine, cranberry-walnut toasts

Chicken Wings 22
traditional buffalo sauce, crudités

MAINS

Roasted Turkey & Avocado 26
bibb lettuce, applewood bacon, tomato, ciabatta
French fries

The Plaza Burger 32
Pat LaFrieda custom blend
choice of gorgonzola, cheddar or blue cheese, house-made steak sauce aioli, bibb lettuce, tomatoes, local NY pickles, everything brioche bun
French fries

Dry Aged 16oz Prime NY Steak 107
Yukon gold mashed potatoes, grilled asparagus

PIZZA & PASTA

Mac & Cheese 24
element pasta, three cheese sauce

Pizza Margherita 26
traditional tomato basil sauce, fresh mozzarella

Make Your Own Pizza 30
choice of three toppings, additional toppings 2
fresh mozzarella, blue cheese, tomatoes, market mushrooms, peppers, olives, shrimp, grilled chicken, sausage, pepperoni

DESSERTS

Lady M Lemon Crépe Cake 16
meyer lemon curd, raspberries, micro mint, lemon preserve

Flourless Chocolate Cake 18

Ice Cream Sundae 22
three scoops of ice cream, whipped cream, maraschino cherries, M&M’s, brownie bits, chocolate sauce

Seasonal Selection of Ice Cream & Sorbet 18
Wine, Beer & Champagne

Served daily from 12pm - 4am

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By The Glass

**WHITE WINE**
Allan Scott Sauvignon Blanc 19
Marlborough, New Zealand

Jordan Chardonnay 27
Sonoma, California

**RED WINE**
Evolution Pinot Noir 20
Willamette Valley, Oregon

Chappellet Mountain Cuvée 26
Napa Valley, California

**CHAMPAGNE AND SPARKLING WINES**
Served in 187ml bottles

La Marca Prosecco 25
Veneto, Italy

Moët & Chandon Imperial 28
Épernay, France

Moët & Chandon Imperial Rosé 29
Épernay, 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

Trimbach Riesling 45
Alsace, France

**RED WINE**
Served in 375ml bottles

La Crema Pinot Noir 50
Sonoma County, California

Terrazas Malbec Reserva 45
Mendoza, Argentina

Caymus Cabernet Sauvignon 195
Napa Valley, California

Château Gloria St. Julien 150
Bordeaux, France

Opus One 400
Napa Valley, California

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By The Bottle

lighter to fuller body

ROSSÉ WINE
Saint Marie Vie Vite, Cote du Provance, France 76

WHITE WINE
Tolloy Pinot Grigio, Alto Adige, Italy 76
Jermann Pinot Grigio, Venezia, Italy 120
Trimbach Riesling, Alsace, France 90
WPascal Jolivet Sancerre, Loire Valley, France 95
Cakebread Sauvignon Blanc, Napa Valley, California 120
Allan Scott Sauvignon Blanc, Marlborough, New Zealand 80
Goldwater Sauvignon Blanc, Marlborough, New Zealand 70
William Fèvre Chablis, Burgundy, France 95

Au Bon Climat Chardonnay, Santa Barbara, California 85
Sonoma-Cutrer Chardonnay Russian River, California 85
Cakebread Chardonnay, Napa Valley, California 145
Jordan Chardonnay, Sonoma, California 110

RED WINE
Au Bon Climat Pinot Noir, Santa Barbara, California 86
Flowers Pinot Noir, Sonoma Coast, California 195
Gary Farrell Pinot Noir, Russian River Valley, California 150
Domaine Pierre Gelin, Gevrey-Chambertin, France 280
Provenance Merlot, Napa Valley, California 160
Castello Banfi Rosso di Montalcino, Tuscany, Italy 83
1975 Cabernet Sauvignon, Central Coast, California 85
Caymus Vineyards Cabernet Sauvignon, Napa Valley, California 280
Frog’s Leap Cabernet Sauvignon, Rutherford, California 190
Joseph Phelps Cabernet Sauvignon, Napa Valley, California 250
Rosenblum Zinfandel, Sonoma County 150
Joseph Phelps ‘Insignia’, Napa Valley, California 680
Château Ducru-Beaucaillou, Bordeaux, France 700
Opus One Red Blend, Napa Valley, California 700

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Champagne By The Bottle

lighter to fuller body

CHAMPAGNE
Nicolas Feuillatte Brut, Chouilly, France 125
Laurent Perrier Brut, Tours sur Marne, France 160
Taittinger ‘La Francaise’, Reims, France 180
Veuv Clicquot, Reims, France 160
Krug Grande Cuvée, Épernay, France 600

ROSE CHAMPAGNE
Laurent Perrier Brut, Tours sur Marne, France 250
Moët Chandon Imperial, Épernay, France 220
Perrier Jouët ‘Blason’ Épernay, France 250
Taittinger Prestige, Reims, France 250
Veuv Clicquot, Reims, France 195

PERSTIGE CHAMPAGNE
Moët & Chandon ‘Dom Perignon’ Épernay, France 600
Moët & Chandon ‘Dom Perignon’ Rosé Épernay, France 880
Louis Roederer ‘Cristal’ Reims, France 700
Louis Roederer ‘Cristal’ Rosé Reims, France 1400
Veuv Clicquot Ponsardin “La Grande Dame” Brut, Reims 600

Beer

DOMESTIC BEER
Original Sins 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

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**Bottle Service**

<table>
<thead>
<tr>
<th>VODKA</th>
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</thead>
<tbody>
<tr>
<td>Tito's 275</td>
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<tr>
<td>Grey Goose 350</td>
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<tr>
<td>Ketel One 350</td>
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<tr>
<td>Belvedere 300</td>
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<tr>
<th>GIN</th>
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</thead>
<tbody>
<tr>
<td>Tanqueray 250</td>
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<tr>
<td>Bombay Original Dry 250</td>
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<tr>
<td>Hendrick's 300</td>
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<table>
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<tr>
<th>TEQUILLA</th>
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<tbody>
<tr>
<td>Patron Silver 300</td>
<td></td>
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<tr>
<td>Don Julio Reposado 350</td>
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</tr>
<tr>
<td>Corzo Anejo 375</td>
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<tr>
<td>Don Julio 1942 800</td>
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<table>
<thead>
<tr>
<th>RUM</th>
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<tbody>
<tr>
<td>Bacardi 250</td>
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<tr>
<td>Ten Cane 275</td>
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<tr>
<td>Myers's Dark 12 300</td>
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**Bottle Service**

<table>
<thead>
<tr>
<th>COGNAC</th>
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<tbody>
<tr>
<td>Remy Martin VS.O.P. 400</td>
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<tr>
<td>Couvoisier XO 700</td>
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<tr>
<td>Hennessy XO 800</td>
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<tr>
<td>Louis XIII 6000</td>
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<table>
<thead>
<tr>
<th>WHISKEY</th>
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<tbody>
<tr>
<td>Jack Daniel's 300</td>
<td></td>
</tr>
<tr>
<td>Crown Royal 300</td>
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<tr>
<td>Bushmills 16 375</td>
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<tr>
<th>BOURBON</th>
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<tbody>
<tr>
<td>Maker's Mark 300</td>
<td></td>
</tr>
<tr>
<td>Knob Creek 300</td>
<td></td>
</tr>
<tr>
<td>Woodford Reserve 350</td>
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<table>
<thead>
<tr>
<th>SCOTCH</th>
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<tbody>
<tr>
<td>Chivas Regal 12 300</td>
<td></td>
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<tr>
<td>Johnnie Walker Black 300</td>
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<tr>
<td>Johnnie Walker Blue 900</td>
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<table>
<thead>
<tr>
<th>SINGLE MALT SCOTCH</th>
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<tbody>
<tr>
<td>Glenlivet 12 400</td>
<td></td>
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<tr>
<td>Glenfiddich 12 400</td>
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<tr>
<td>Macallan 18 950</td>
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