



THE PALM COURT

THE PLAZA

COCKTAILS AT THE 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.

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!

The Plaza Bartender Team

Evening Fare

served daily 5:00pm to 10:45pm

Small Plates

LOCAL CHEESES 32
chef's selection of local cheeses,
honeycomb, raisins on the vine,
cranberry-walnut toast

ARTISANAL CHARCUTERIE 39
chef's selection of meats,
brooklyn pickled green beans, rustic toast

PLAZA LOBSTER ROLL 36
celery, chives, mayonnaise, orange segments

PEPPERCORN AHI TUNA TARTARE 32
avocado, calamansi aioli, potato crisps

LAMB LOLLIPOPS
coriander-orange spiced, chimichurri
three pieces 28
six pieces 48

DUO OF MINI BURGERS 24
plaza custom blend, cheddar,
house-made steak sauce aioli, fried onions, pickle

MEZZE PLATTER 24
muhammara, hummus, moutabel, labna,
mixed olives, dolmades, za'atar pita

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

CITRUS MARINATED OLIVES

CHEESE GOUGÈRES

MINI BURGER

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

LOBSTER ROLL

horseradish dressing, avocado, celery

FOIE GRAS MOUSSE

black cherry, brioche crostini

PEEKYTOE CRAB

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

PORCINI MUSHROOM QUICHETTE

CHIPS & DIP

potato, black truffle salt, chives, caviar cream



BEVERAGE PAIRING - 20 SUPPLEMENTAL

choice of one signature cocktail as listed below or a glass of NV Nicolas Feuillatte champagne

NYC COSMOPOLITAN

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

UNENCUMBERED

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

HEMINGWAY DAIQUIRI

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

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Soups & Salads

FRENCH ONION SOUP 17
caramelized onion, sherry, short rib broth

KALE HARVEST SALAD 26
farro, quinoa, carrots, sugar snap peas, red onions,
dried cranberries, toasted walnuts,
red wine vinaigrette

CAESAR SALAD 23
gem lettuce, parmesan reggiano,
ny rye croutons, caesar dressing
add chicken 8 - skuna bay salmon 14 - shrimp 16

Seafood

CAVIAR SERVICE
petrossian tsar imperial osetra
205 / 20 grams
petrossian kaluga huso hybrid imperial
295 / 20 grams

SEAFOOD PLATTER 79
oysters, jumbo prawns, half hard shell lobster, tuna tartare

EAST COAST OYSTERS
mignonette pearls, cocktail sauce
half dozen 26 / one dozen 45

SHRIMP COCKTAIL 32
four poached prawns, lemon zest, cocktail sauce

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Large Plates

PAN SEARED SKUNA BAY SALMON 37
sautéed kale, heirloom baby carrots,
green raisins, lemon-cilantro labneh mousse,
basil oil

FRENCH CHICKEN BREAST 36
whipped yukon gold potatoes,
pencil asparagus, truffles, chicken jus

THE PLAZA BURGER 32
pat lafrieda custom blend,
choice of gruyère, blue or cheddar cheese,
house-made steak sauce aïoli, caramelized onions,
pickle, 'everything' broiche bun, pommes frites

WAGYU 10oz STRIP STEAK 110
snake river farm american wagyu beef,
creamed spinach, crispy shallots

CAVATELLI 28
broccoli rabe, caramelized onions,
cannellini beans, garlic chips,
calabrian chili pepper

Accompaniments

POMMES FRITES 8
FIELD GREEN SALAD 8

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Evening Sweets

STRAWBERRY AND RHUBARB

CHEESECAKE - TO SHARE 36

mascarpone-fromage blanc, rhubarb-strawberry compote,
pistachio grahame cracker

LEMON LADY M CRÊPE CAKE 18

mango and passion fruit curd, fresh raspberries and blueberries,
micro citrus blend, passion fruit pearls

MILK CHOCOLATE CANDY BAR 18

milk chocolate caramel ganache, caramelized salted hazelnuts,
almond and hazelnut dacquoise, mango coulis

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

DARK CHOCOLATE SPHERE 19

morogoro 68% chocolate crèmeux, chocolate sacher cake,
mandarin-apricot orange compote, bitter almond ice cream

CITRUS AND PASSION FRUIT VACHERIN 19

citrus cake, mango bali tea sorbet, strawberry and vanilla jelly,
citrus meringue and passion fruit caviar

ICE CREAM AND SORBET 18

CHOICE OF THREE

ICE CREAM

wild strawberry custard
double chocolate
tahitian vanilla
bitter almond

SORBET

yogurt and lime
mango bali tea
yuzu-lemon
raspberry-rose water

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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 Rooibos 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 14

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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Crafted Libations

UNENCUMBERED 27

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

MIDTOWN APOTHECARY 25

plymouth gin, solerno blood orange liquor,
yellow chartreuse, fresh lime juice

THE PLAZA'S BABY BOURBON

Hudson Distillery was the first distillery to operate in New York State after Prohibition.

Hudson Baby Bourbon exclusively crafted a single barrel for The Plaza Hotel.

*Allow our beverage team to stir the single barrel bourbon with notes of chocolate bitters and sweet vermouth,
served up inside an ice cold Plaza-logoed flask.*

As a token of our appreciation, have the flask as your complimentary keepsake. Cheers!

FLASK MANHATTAN 35

single barrel hudson baby bourbon, carpano antica sweet vermouth,
fee brother's aztec chocolate bitters, brandy cherry

SMOKEY RED OAXACA 25

del maguey vida mezcal, don julio silver tequila, prickly pear puree,
fresh lime juice, fresh english cucumber juice, agave nectar, tajini rim

BLACK CHERRY BITTERED SLING 25

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

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Palm Court Classics

NYC COSMOPOLITAN 28

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

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

HOUSE TONIC WITH GIN 26

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

TOMMYS MARGARITA 25

don julio blanco tequila, fresh lime juice, agave nectar

GATSBY MINT JULEP 26

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

BLACKBERRY SCOTCH OLD FASHION 28

dalmore 12 year, orange slice, fresh blackberry,
blackberry jam, angostura bitters

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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 375ml/250 750ml Reims, France
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 20/83 Valdobbiadene, Italy

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 Philipe 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 2016fk

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

Chateau d'Esclans Rock Angel 28/110
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

VODKA

Absolut Elix, <i>Sweden</i>	22
Belvedere, <i>Poland</i>	22
Finlandia, <i>Finland</i>	19
Grey Goose, <i>France</i>	21
Hanger One, <i>California</i>	22
Ketel One, <i>Holland</i>	20
Stoli Elit, <i>Russia</i>	27
Tito's, <i>Texas</i>	21

GIN

Aviation, <i>Portland, Oregon</i>	20
Bombay Sapphire, <i>England</i>	21
Boodles, <i>England</i>	19
Hendricks, <i>Scotland</i>	24
Monkey 47, <i>Germany</i>	31
Nolet's, <i>Holland</i>	25
Plymouth, <i>England</i>	20
Sipsmith, <i>England</i>	26
Tanqueray, <i>Scotland</i>	19
Tanqueray 10, <i>Scotland</i>	22

RUM

Bacardi Silver, <i>Puerto Rico</i>	18
Bacardi 8 Year, <i>Puerto Rico</i>	20
Flor de Cana 25 Year, <i>Nicaragua</i>	55
Mount Gay XO, <i>Barbados</i>	28
The Real McCoy Rum 3 Year, <i>Barbados</i>	19
The Real McCoy Rum 12 Year, <i>Barbados</i>	26
Rhum Clément VSOP, <i>Martinique</i>	22
Ron Zacapa Centenario 23 Year, <i>Guatemala</i>	26
Ron Zacapa XO, <i>Guatemala</i>	46

TEQUILA

Clase Azul Plata	45
Clase Azul Reposado	55
Don Julio Blanco	22
Don Julio Reposado	26
Don Julio Anejo	31
Don Julio 1942	56
Patron Silver	23
Patron Reposado	25
Patron Anejo	31

MEZCAL

Del Maguey Pechuga	65
Del Maguey Tobola	40

PISCO

Pisco 100	18
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CANADIAN WHISKEY

Crown Royal	20
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IRISH WHISKEY

Bushmill's	19
Bushmill's 16 Year	36
Green Spot	25
Jameson	20
Jameson Black Barrel	21
Jameson 18 Year	60
Redbreast	28

JAPANESE WHISKEY

Yamazaki 12 Year	35
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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>	25
The Balvenie 17 year, <i>Speyside</i>	55
The Balvenie 30 year, <i>Speyside</i>	295
Glenfiddich 12 year, <i>Speyside</i>	23
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>	26
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>	21
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>	165
Lagavulin 16 year, <i>Islay</i>	35
Laphroaig 10 year, <i>Islay</i>	25

BLENDED SCOTCH

Chivas Regal 12yr	20
Chivas Regal 18yr	38
The Famous Grouse	18
Johnnie Walker Black Label	22
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	23
Bakers	26
Basil Hayden's	24
Blanton's Single Barrel	25
Bulleit Straight	21
Makers Mark	21
Michter's Small Batch	22
Wild Turkey Rare Breed	22
Woodford Reserve	23
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	19
Jack Daniel's Single Barrel	24

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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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