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 for want of 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
To Start

FRENCH ONION SOUP 19
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

HERB CRUSTED FOIE GRAS TORCHON 36
fresh persimmon, pumpernickel, pomegranate

PAN SEARED DIVER SCALLOPS 38
red and yellow beets, mustard frills

Caviar Service

petrossian tsar imperial ossetra
205 / 20 grams

petrossian kaluga huso hybrid imperial
295 / 20 grams

Raw Bar

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

SEAFOOD PLATTER 79
half maine lobster, jumbo shrimp, oysters, king crab legs, mignonette, cocktail sauce

BEVERAGE PAIRING SUPPLEMENTAL
add a glass or bottle of champagne

NV Nicolas Feuillatte Brut - Épernay, France 23 / 115

NV Veuve Clicquot Brut - Reims, France 28 / 140

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.

We invite you to join our online community at
Dine at The Plaza @dineattheplaza @theplazahotel
Fitzgerald Twilight Tier

72 per person
price does not include taxes or gratuities

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

CAVIAR BLINI
chive crème fraîche, american sturgeon caviar

CURED SCOTTISH SALMON CRUDO
lemon mousse, rice cracker

PORCINI AND THYME MUSHROOM QUICHE

BEVERAGE PAIRING - 20 SUPPLEMENTAL
choice of one signature cocktail as listed below or a glass of NV Nicolas Feuillatte Brut Champagne

WHITE COSMOPOLITAN
grey goose l'orange, cointreau, white cranberry juice, lime juice, simple syrup, fresh cranberries

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

OLD FASHIONED
woodford reserve bourbon, bitters, simple syrup

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

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Main Course

2LB LOBSTER 95
out of the shell, american caviar, cauliflower cream, garlic butter

DOVER SOLE 83
meunière style, brown butter, parsley, lemon

PAN SEARED SKUNA BAY SALMON 38
violet artichokes, watercress, pickled onion, pomegranate butter

CAVATELLI 32
broccoli rabe, caramelized onions, cannellini beans, garlic chips, calabrian chili pepper

From The Butcher

APPLE BRINED CORNISH HEN 40

ANGUS TENDERLOIN 85

WAGYU STRIP 110

PRIME VEAL CHOP 85

COLORADO LAMB LOIN 58

ON THE SIDE
choice of one
mushroom ragout
butter whipped potatoes
glazed seasonal vegetables

SAUCE
choice of one
bordelaise
chimichurri
house bourbon steak sauce

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Evening Sweets

PASSION FRUIT & ORANGE MASCARPONE CRÈME BRULÉE 36
flourless pistachio cake, candied pistachios, cranberry and cinnamon jelly, mandarin orange coulis

LA POIRE 20
pear whipped ganache, pear compote, macadamia caramel salted ice cream, sable breton

POPCORN NAPOLÉON 20
yuzu sorbet, banana, yuzu compote, brown butter cake, popcorn honey emulsion, caramel popcorn

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

CHESTNUT LADY M CRÊPE CAKE 19
chestnut crêpes, chestnut cream, apple cider spice compote, huckleberry preserve

MULLED ROASTED APPLE 20
red verjus reduction, muesli sablé, crème fraîche vanilla semifreddo, goat's milk caramel

ICE CREAM AND SORBET 18
CHOICE OF THREE

ICE CREAM
caramel macadamia
cococut rum raisin
double chocolate
tahitian vanilla
brown butter apple

SORBET
passion-mango bali tea
blood orange and cinnamon
green apple ginger
lemon yuzu

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Crafted Cocktail Libations

SEVEN ONE NINE  32
plymouth sloe gin, plymouth gin, muddled strawberries, basil,
freshly squeezed lemon juice, simple syrup, perrier jouet grand brut champagne

EDWARDIAN  26
bulliet rye whiskey, averna, licor 43, chocolate bitters

CHAMOMILE TEA BLOSSOM  28
chamomile infused hennessy vsop cognac,
freshly squeezed lemon juice, honey syrup,
nicolas feuillatte brut champagne

RUBY ROSE  28
grapefruit infused don julio silver tequila,
tuaca liqueur, rosemary syrup, freshly squeezed lime juice

THE HIPSTER  28
ron zacapa rum, freshly squeezed lime juice,
honey syrup, apple bitters

BIG APPLE  26
green hook gin, calvados,
freshly squeezed lemon juice, honey syrup, apple purée

FLEUR DE VELOURS  28
grey goose, benedictine, raspberry purée,
freshly squeezed lemon juice, agave, rose water

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Palm Court Classic Cocktails

WHITE COSMOPOLITAN  28
grey goose l'orange, cointreau, white cranberry juice,
freshly squeezed lime juice, simple syrup, fresh cranberries

JUMPIN JULEP  27
woodford reserve bourbon, freshly squeezed lemon juice,
pomegranate juice, cardamon syrup, fresh ginger, mint leaves

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  39
single barrel hudson baby bourbon, carpano antica sweet vermouth,
fee brother's aztec chocolate bitters, brandy cherry

COCONUT TURMERIC CAIPIRINHA  26
abelha aged cachaca, turmeric, simple syrup, fresh coconut juice, lime

BLACKBERRY SCOTCH OLD FASHIONED  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 Veuve Clicquot Brut 32/160
Reims, France

NV Möet & Chandon Brut Impérial 29/145
Épernay, France

NV Nicolas Feuillatte Brut 25/125
Épernay, France

NV Laurent-Perrier Brut 32/160
Tours-sur-Marne, France

NV Ruinart Blanc de Blancs 49/125 375ml/250 750ml
Reims, France

NV Billecart-Salmon Rosé 49/250
Mareuil-sur-Ay, France

NV Möet & Chandon Brut Impérial Rosé 42/220
Épernay, France

NV Veuve Clicquot Brut Rosé 39/195
Reims, France

Nino Franco ‘Rustico’ Prosecco 20/83
Valdobbiadene DOC, Italy

VINTAGES SUBJECT TO CHANGE AND AVAILABILITY

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Wines by the Glass

WHITE

Tolloy Pinot Grigio 19/76
Alto Adige DOC, Italy 2017

Pascal Jolivet Sancerre 25/95
Loire Valley, France 2017

Allan Scott Sauvignon Blanc 19/76
Marlborough, New Zealand 2018

Von Schubert Maximin Grunhaus Riesling Monopol 19/76
Mosel, Germany 2016

William Fevre Chablis 26/95
Burgundy, France 2017

Jordan Chardonnay 27/110
Russian River Valley, California 2016

Cakebread Chardonnay 36/145
Napa Valley, California 2017

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Wines by the Glass

R E D

Evolution Pinot Noir 20/80
Willamette Valley, Oregon 2017

Château de Santenay Clos Philippe le Hardi Monopole Hautes-Côtes de Beaune 25/95
Burgundy, France 2016

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

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

Baron de Brane Bordeaux Blend 35/140
Second Label of Château Brane-Cantenac, Second Growth
Margaux, Bordeaux 2015

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

Amapola Creek Cabernet Sauvignon 26/95
By Richard Arrowood
Napa Valley, California 2016

Newton Unfiltered Cabernet Sauvignon 35/140
Napa Valley, California 2016

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Wines by the Glass

**ROSE**

Domaine Sainte Marie VieVité 19/76
Provence, France 2017

Château d’Esclans Whispering Angel 24/94
Provence, France 2018

Château d’Esclans Rock Angel 28/110
Provence, France 2018

**AFTER**

Michele Chiarlo Nivole *Moscato d’Asti* 19/48
Piedmont DOCG, Italy 2016 (375ml)

Château Coutet *Sauternes* 35/220
*Sauternes First Growth*
Barsac, France 2012
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
VODKA
Absolut Elix, Sweden 22
Belvedere, Poland 22
Finlandia, Finland 19
Grey Goose, France 21
Ketel One, Holland 20
Stoli Elit, Russia 27
Tito’s, Texas 21

GIN
Aviation, Portland, Oregon 20
Bombay Sapphire, England 21
Boodles, England 19
Hendricks, Scotland 24
Monkey 47, Germany 31
Nolet's, Holland 25
Plymouth, England 20
Sipsmith, England 26
Tanqueray, Scotland 19
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 56
Patron Silver 23
Patron Reposado 25
Patron Anejo 31

MEZCAL
Del Maguey Pechuga 65
Del Maguey Tobola 40

PISCO
Pisco 100 18

CANADIAN WHISKEY
Crown Royal 20

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
Hibiki Harmany 55

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 19
The Real McCoy Rum 12 Year, Barbados 26
Rhum Clément VSOP, Martinique 22
Ron Zacapa Centenario 23 Year, Guatemala 26
Ron Zacapa XO, Guatemala 46

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@theplazahotel
### Spirits & Liqueurs

**SINGLE MALT SCOTCH WHISKY**

<table>
<thead>
<tr>
<th>Whisky Type</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
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<tbody>
<tr>
<td>Auchentoshan 12 year, Western Lowlands</td>
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<td>12</td>
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<tr>
<td>Glenkinchie 12 year, Lowlands</td>
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<td>The Balvenie 12 year, Speyside</td>
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<td>The Balvenie 17 year, Speyside</td>
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<td>Glenfiddich 12 year, Speyside</td>
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<td>Glenfiddich 21 year, Speyside</td>
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<td>Glenlivet 12 year, Speyside</td>
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<td>Macallan 12 year, Speyside</td>
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<td>Oban 14 year, Highlands</td>
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<td>Tallisker 10 year, Isle of Skye</td>
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<td>Tallisker 1985 Maritime Edition, Isle of Skye</td>
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<td>Ardbeg 10 year, Islay</td>
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<tr>
<td>Bowmore 25 year, Islay</td>
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<tr>
<td>Lagavulin 16 year, Islay</td>
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**BLEND SCOTCH**

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<tbody>
<tr>
<td>Chivas Regal 12yr</td>
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<td>Chivas Regal 18yr</td>
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<tr>
<td>The Famous Grouse</td>
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<tr>
<td>Johnnie Walker Black Label</td>
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<td>Johnnie Walker King George V</td>
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**KENTUCKY BOURBON WHISKEY**

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<td>Angel's Envy</td>
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<td>Bakers</td>
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<td>Basil Hayden's</td>
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<tr>
<td>Blanton's Single Barrel</td>
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<tr>
<td>Bulleit Straight</td>
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<tr>
<td>Makers Mark</td>
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<tr>
<td>Michter's Small Batch</td>
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<tr>
<td>Wild Turkey Rare Breed</td>
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<td>Woodford Reserve</td>
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<td>Old Rip Van Winkle 10 Year</td>
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<td>Van Winkle Special Reserve 12 Year</td>
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**AMERICAN RYE WHISKEY**

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<td>Wild Turkey 101 Rye</td>
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<td>Whistle Pig Rye 10 Year</td>
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**TENNESSEE WHISKEY**

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<tr>
<td>Jack Daniel's Single Barrel</td>
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</tbody>
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## Spirits & Liqueurs

### Cordial
- 43 Licor: 18
- Bailey's Irish Cream: 18
- Frangelico: 18
- Kahlua: 18
- Lejay Cassis: 18
- Molinari Caffe: 18
- Sambuca Romana: 18
- St. Germain: 18

### Vermouth
- Carpano Antica Formula 1786: 18
- Lillet Aperitif Blanc: 18

### Amaro
- Amaro Nonino: 25
- Aperol Aperitivo: 18
- Campari: 18
- Cynar: 18
- Fernet Branca: 18

### Brandy and Armagnac
- Poire Williams, G.E. Massenez: 25
- Calvados Caquerel Fine: 20
- Larressingle VSOP Armagnac: 24
- Château de Lacquy VSOP Bas-Armagnac: 28

### Cognac
- 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: 600

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