Please inform In-Room Dining of any allergies.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

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.

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Light Breaks

COLD CEREALS 14
choice of cereals with milk
add fresh berries or bananas (4 ea)

HOUSE-MADE TOASTED GRANOLA 18
choice of milk
fresh berries or bananas

MCCANN’S STEEL CUT IRISH OATMEAL PORRIDGE 17
golden raisins, organic brown sugar

HOMEMADE BIRCHER MUESLI 17
skim milk, dried cranberries, apricots, fresh blueberries, apples

GRANOLA PARFAIT 19
greek yogurt, seasonal berries, honey

SEASONAL FRUIT PLATE 18
sliced melons, berries with citrus vanilla mist

FRESH BAKED PASTRIES 18
choice of three:
butter croissant, almond croissant, pain au chocolat,
pain raisin, apple & black currant chauson, cheese danish, seasonal scone,
seasonal muffin, bran muffin

SIDE OF FRUIT 14
choice of:
grapefruit supremes with amereno cherry or seasonal fruits

TOAST 9
choice of:
sourdough, rye, wheat, white, whole-grain,
English muffin, gluten-free, bagel

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Complete Breakfast

FIFTH AVENUE CONTINENTAL 38
fresh baked pastries
choice of three:
butter croissant, almond croissant, pain au chocolat,
pain raisin, apple & black currant chauson, cheese danish, seasonal scone,
seasonal muffin, bran muffin, toasted breads
choice of cold pressed fresh squeezed juice,
coffee or organic loose leaf tea

THE CENTRAL PARK 39
granola parfait with berries & all-natural greek yogurt
bran muffin
choice of cold pressed fresh squeezed juice,
coffee or organic loose leaf tea

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

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

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

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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

Specialty Breakfasts

BUTTERMILK PANCAKES 22
plain or gluten-free, maple syrup
add banana, blueberry, chocolate chip (2 ea)

BRIOCHÉ FRENCH TOAST 22
cinnamon apple mascarpone, apple compôte, 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, Nueske’s bacon, heritage ham, chicken-apple sausage, Keswick pork sausage sautéed market mushrooms, breakfast potatoes

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**Beverages**

**Served 24 hours**

**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
- sparkling

**SOFT DRINKS** 9
- coke, diet coke, coke zero
- sprite, tonic, club soda, ginger ale

**Beverages**

**Served 24 hours**

**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
- sparkling

**SOFT DRINKS** 9
- coke, diet coke, coke zero
- sprite, tonic, club soda, ginger ale

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A delivery charge of $10 per order, applicable taxes and a 19% service charge will be added to all orders.
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
Petrossain Tsar Imperial Ossetra 205/20 grams
Kaluga Huso Hybrid Imperial 295/29 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, dolmades, za’atar pita

Artisanal 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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SALADS
add chicken 8, salmon 14, shrimp 16, lobster 24

Cobb Salad 23
egg, tomato, Nueske’s bacon, avocado, romaine,
blue cheese dressing

Farm Lettuces 21
shaved vegetables, heirloom tomatoes,
citrus vinaigrette

Caesar Salad 22
gem lettuce, parmesan reggiano, NY rye croutons,
caesar dressing

Kale Harvest Salad 26
farro, quinoa, carrots, sugar snap peas, red onion,
dried cranberry, toasted walnuts, red wine vinaigrette

SANDWICHES
served with French fries

Roasted Turkey & Avocado 26
bibb lettuce, Nueske’s bacon, tomato, ciabatta

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

Plaza Lobster Roll 36
celery, chives, mayonnaise, orange segments

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All-Day Dining

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

All-Day Dining

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
safron cream, cured egg, lobster roe, English peas

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

Mushroom Ravioli 26
seasonal mushrooms, arugula pesto, parmexan, sliced truffles

Gluten-Free Pasta available upon request

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All-Day Dining

DESSERTS
Lady M Lemon Crépe 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
Eloise Menu

SERVED DAILY FROM 11AM - 11PM
FOR CHILDREN UP TO 12 YEARS OLD

To order, please use the “Dining” button on your phone.
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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

Tennie 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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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  
ebolo 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 Crêpe 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
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Wine, Beer & Champagne
SERVED DAILY FROM 12PM - 4AM

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.
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 Cuvee 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

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**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
  - Chateau Gloria St. Julien 150
    Bordeaux, France
  - Opus One 400
    Napa Valley, California

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By The Bottle

lighter to fuller body

**ROSÉ 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

**CHAMPAGNE**

<table>
<thead>
<tr>
<th>Style</th>
<th>Name</th>
<th>Region</th>
<th>Price</th>
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<tbody>
<tr>
<td>Nicolas Feuillâtre Brut</td>
<td>Chouilly, France</td>
<td>125</td>
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<tr>
<td>Laurent Perrier Brut</td>
<td>Tours sur Marne, France</td>
<td>160</td>
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<tr>
<td>Taittinger ‘La Francaise’</td>
<td>Reims, France</td>
<td>180</td>
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<td>Veuve Clicquot</td>
<td>Reims, France</td>
<td>160</td>
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<tr>
<td>Krug Grande Cuvée</td>
<td>Épernay, France</td>
<td>600</td>
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**ROSE CHAMPAGNE**

<table>
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<tr>
<th>Style</th>
<th>Name</th>
<th>Region</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Laurent Perrier Brut</td>
<td>Tours sur Marne, France</td>
<td>250</td>
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<tr>
<td>Moët Chandon Imperial</td>
<td>Épernay, France</td>
<td>220</td>
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<td>Perrier Jouet ‘Blason’</td>
<td>Épernay, France</td>
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<td>Taittinger Prestige</td>
<td>Reims, France</td>
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<tr>
<td>Veuve Clicquot</td>
<td>Reims, France</td>
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**PERSTIGE CHAMPAGNE**

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<td>Moët &amp; Chandon ‘Dom Perignon’</td>
<td>Épernay, France</td>
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<td>Moët &amp; Chandon ‘Dom Perignon’ Rosé</td>
<td>Épernay, France</td>
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<tr>
<td>Louis Roederer ‘Cristal’</td>
<td>Reims, France</td>
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<tr>
<td>Louis Roederer ‘Cristal’ Rosé</td>
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<tr>
<td>Veuve Clicquot Ponsardin “La Grande Dame”</td>
<td>Brut, Reims</td>
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### Beer

**DOMESTIC BEER**

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<th>Style</th>
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<th>Region</th>
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<tr>
<td>Original Sins</td>
<td>12</td>
<td>Hard Cider, New York</td>
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<tr>
<td>Brooklyn Brewery</td>
<td>12</td>
<td>East IPA, New York</td>
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<tr>
<td>Samuel Adams</td>
<td>10</td>
<td>Lager, Boston, Massachusetts</td>
<td>10</td>
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<tr>
<td>Ommegang Three Philosophers</td>
<td>18</td>
<td>Quadrupel and Belgian Kriek Blend, New York</td>
<td>18</td>
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**IMPORTED BEER**

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<tr>
<th>Style</th>
<th>Name</th>
<th>Region</th>
<th>Price</th>
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<tr>
<td>Amstel Light</td>
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<td>Light Lager, Netherlands</td>
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<tr>
<td>Corona</td>
<td>10</td>
<td>Pale Lager, Mexico</td>
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<tr>
<td>Heineken</td>
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<td>Pale Lager, Netherlands</td>
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<tr>
<td>Stella Artois</td>
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<td>Belgian Pilsner, Belgium</td>
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<tr>
<td>Hitachino</td>
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<td>Belgian White Ale, Japan</td>
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<tr>
<td>St. Pauli Girl</td>
<td>10</td>
<td>Non-Alcoholic Beer, Germany</td>
<td>10</td>
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</tbody>
</table>

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Bottle Service

VODKA
- Tito’s 275
- Grey Goose 350
- Ketel One 350
- Belvedere 300

GIN
- Tanqueray 250
- Bombay Original Dry 250
- Hendrick’s 300

TEQUILLA
- 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

COGNAC
- Remy Martin V.S.O.P. 400
- Couvoisier 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

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