



THE PALM COURT

THE PLAZA



WINES & COCKTAILS

Wines by the Glass

Champagne

- NV Laurent-Perrier Brut 34/170
Tours-sur-Marne, France
- NV Louis Roederer Brut 35/175
Reims, France
- NV Nicolas Feuillatte Brut 29/145
Épernay, France
- Louis Roederer Cristal 2007 115/G
Reims, France
- NV Duval-Leroy Rosé Prestige 49/245
A Vertus, France
- NV Krug Grande Cuvée 98/238
Reims, France (375 ml)

White

- Tolloy Pinot Grigio 26/104
Alto Adige, Italy 2017
- Domaine Le Seurre Riesling Semi Dry
Cuvée Classique 19/76
Finger Lakes 2018
- Pascal Jolivet Sancerre 24/95
Loire Valley, France 2018
- Cakebread Chardonnay 36/144
Napa Valley, California 2017
- Jordan Chardonnay 27/110
Russian River Valley, Sonoma 2017

Red

- Evolution Pinot Noir 22/88
Willamette Valley, Oregon 2017
- Terrazas de Los Andes Malbec Reserva 20/80
Mendoza, Argentina 2016
- Domaine Frederic Esmonin 26/130
Bourgogne “Les Genevrières”
Burgundy, France 2020
- Decoy by Duckhorn Cabernet Sauvignon 23/92
Sonoma County, California 2016
- Newton Unfiltered Cabernet Sauvignon 35/140
Napa Valley, California 2016
- Baron de Brane Bordeaux Blend 35/140
Second Label of Château Brane-Cantenac,
Second Growth
Margaux, Bordeaux 2015

Rose

- Domaine Sainte Marie VieVité 18/72
Provence, France 2017
- Chateau d'Esclans Whispering Angel 24/96
Provence, France 2018

Sweet

- Michele Chiarlo Nivole Moscato d'Asti 19/38
Piedmont DOCG, Italy 2016 (375ml)

Palm Court Classics

MIDNIGHT MANHATTAN 32

This non-traditional manhattan breaks away from the original classic by combining the bitter smokiness of Amaro Sfumato liqueur paired with the sweetness of Hudson Baby Bourbon and then finished with Fee Brothers Orange Bitters.

WHITE COSMO 28

First introduced in the 1980s by the “Martini Queen of South Beach”, Cheryl Cook, the Cosmo has become an icon all its own. The Palm Court has given this fashionable drink a bit of a makeover. Grey Goose L’Orange and Cointreau are impressed with fresh lime and white cranberry juice to give a new twist to this 80’s classic.

SIDECAR 28

There are many stories as to where this cocktail got its name, one of the most popular dates back to an American Army captain during World War I who regularly rode in the sidecar of a motorcycle to Harry’s New York Bar in Paris where the drink was created. Here at the Plaza Hennessy VSOP cognac, Cointreau and fresh lemon juice are served in a martini glass with a sugar crusted rim to make this classic cocktail.

FIESTA NARANJA 28

Immigrate to a warmer climate! Let this festive blend of Solerno Blood Orange liqueur and Tres Generaciones Plata tequila take you back to old Mexico during the dead of winter. Shaken together with freshly squeezed lime and blood orange juice with just a taste of organic agave nectar added to deliver a respite from old man winter’s grasp, if even for just a few sips.

BIG APPLE 28

A New York City original, Green Hook gin, has been infused with the crisp taste of local green apples and then accentuated with Calvados apple brandy. To add touch of sweetness, we use upstate New York honey and balance it out with fresh lemon and then complete it with a honeycomb on a stick.

CHERRYWOOD 28

Lusciously sweet and nutty this cocktail features Dewar’s White Label and Luxardo Maraschino liqueur interwoven with fresh citrus juice and a touch of Frangelico then laced with Fee Brothers cherry bitters.

SUGAR MAPLE 28

Enjoy the freshly harvested flavor of organic Vermont maple syrup and freshly squeezed citrus juices combined with Laird’s apple jack brandy and brut champagne to warm up the coldest winter days.