



WINES & COCKTAILS

Wines by the Glass

Champagne

NV Laurent-Perrier Brut 37/173
Tours-sur-Marne, France

NV Louis Roederer Brut 39/175
Reims, France

NV Nicolas Feuillatte Brut 29/145
Épernay, France

Louis Roederer Cristal 2007 119/700
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 25/91
Willamette Valley, Oregon 2017

Terrazas de Los Andes Malbec Reserva 23/83
Mendoza, Argentina 2016

Domaine Frederic Esmonin 26/130
Bourgogne “Les Genevrières”
Burgundy, France 2020

Decoy by Duckhorn Cabernet Sauvignon 26/95
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

STRAWBERRY RHUBARB TART 29

The Summertime Sweetness Of Sun-Ripened Strawberries Are Matched With The Distinct Tastes Of Absolut Vanilla Vodka And Frangelico Hazelnut Liqueur. Laced With A Bit Of Fresh Lemon And A Dash Of Fee Brother's Rhubarb Bitters To Create A Wonderfully Seasonable Treat.

KING BASIL 29

The Unspoiled Flavors Of Crushed Basil And Fresh Cucumber Are Combined And Perfectly Balanced With Hendricks Gin, Lillet Blanc And Just A Whisper Of Fee Brothers West Indies' Orange Bitters, A Drink That Is Fit For Royalty.

JASMINE TEA DAIQUIRI 29

Relax And Float Away On A Fragrant Cloud Of Jasmine With This Rejuvenating Refreshment Featuring Real McCoy Rum Paired With Luxardo Maraschino Brandy, Freshly Squeezed Lime And Gently Scented With A Lovely Jasmine Green Tea And Accented With A Fresh Flower.

THE RUBY ROSE 29

Don Julio Silver Tequila Is Infused With Ruby Red Grapefruit As It Fashionably Mingles With Fresh Lime Juice And Homemade Rosemary Syrup And Is Then Gently Scented With The Unique Flavors Of Italian Tuaca Liqueur.

MISTER MARMALADE 29

Smokey And Sweet, This Cocktail Features Seville Bitter Orange Marmalade And Belvenie Double-Wood Scotch Shaken Long And Hard With Regan's Orange Bitters, Organic Agave Nectar, And Fresh Orange Juice.

SMOKED SAZERAC 29

According To Legend, Antoine Peychaud Created This Cocktail Around The Mid 1800's At His Creole Apothecary In Small Egg Cups To Relieve The Ailments Of His Clients. At The Plaza We Recreate This Cocktail Starting With A Rich Smokey Flavor Added To Bulleit Rye Whiskey, Peychaud's Bitters And A Splash Of Pernoid. This Cocktail Is Sure To Cure Whatever Ails You.

PIÑA OF THE GODS 29

The Story Goes That Mezcal Was Created When A Lightning Bolt Struck An Agave Plant Splitting It Open While Cooking The Heart Or "Piña" And Releasing The Juices Inside, That Became Known As The "Elixir Of The Gods." The Plaza Is Using This Elixir In The Form Of Casamigos Mezcal. While Building On Casamigos Mezcal's Smokey Flavor And Adding To The Floral Accents Of Lemon Verbena Syrup Along With Fresh Lemon Juice, They Have Created A Cocktail Truly Worthy Of The Gods.

