



CHAMPAGNE BAR

THE PLAZA

Welcome to Champagne Bar!
You are invited to come and sample the finest bubbles, caviar, and handcrafted cocktails in this lavish setting.
We aspire to offer unparalleled service and luxury in an atmosphere tailor-made to celebrate any occasion.

HOURS OF OPERATION

Sunday-Saturday
6:30am-11:00pm

Breakfast:
6:30am-11:00am daily

Light Fare:
11:00am-10pm daily

Champagne Bar *Cocktails*

IMPERIAL PLAZA

30

Champagne Bar's signature cocktail. It utilizes the distinctive complexity of Blume Marillen Apricot Eaux-de-Vie then balances it out with the rich notes of our own home-made clover honey syrup, freshly squeezed lemon juice and then charged with brut champagne.

FRENCH 75

29

As the story goes, during WW I some American soldiers stumbled upon a stash of gin and champagne while marching through the French countryside. Not being able to satisfy their craving for a proper Tom Collins due to a lack of club soda, they used the champagne in its place and the French 75 was born. The Champagne Bar at the Plaza uses Plymouth gin with Hennessy VSOP shaken with freshly squeezed lemon juice and topped with brut champagne to create this classic soldiers favorite.

BELLINI

29

It was the signature pink hues found in the works of Venetian painter Giovanni Bellini, that inspired Giuseppe Cipriani to name what may be the definitive international sparkler back in 1945. Fresh white peach purée charged with sparkling wine.

APEROL SPRITZ

29

Sip this classic Italian aperitif, made from a combination of Aperol and Prosecco, as you imagine yourself enjoying the Italian countryside, warm summer breezes and beautiful sunshine. Finisci il bicchiere!

Champagne Bar Cocktails

CHAMOMILE TEA BLOSSOM

32

A tribute to The Plaza's famous afternoon tea, this blend of Egyptian chamomile flowers with velvety Hennessy VSOP cognac, Cointreau, fresh lemon and brut champagne is enlivened with the essence of smoked orange that brings this high society tradition to a new height.

STRAWBERRY & CHAMPAGNE MOJITO

29

Hand-pressed strawberries and fresh organic mint bathed in an ocean of Bacardi Light rum, freshly squeezed lime juice and brut champagne accented with a mint sprig dusted with the subtle sweetness of powdered sugar.


PLAZA CHAMPAGNE PUNCH

MIN. 2 GUESTS 34 PP

Plaza Champagne Punch

has a long history. From early beginnings in the East and West Indies to traveling with British sailors to England where it found a welcoming home for centuries while helping the British people gather and celebrate. Punch's migration to the new world resulted in the founding fathers gathered around a punch bowl to celebrate the signing of The Declaration of Independence. Since that historic party and on up through the years punch has played a big part in American celebrations ever since. Celebrate any occasion with our shared champagne punch featuring fresh lemon and strawberries, Nolet gin and Duval Leroy Rose.

Champagne Flights



Take a journey with
your taste buds through the most
prestigious houses in the
Champagne province!

(2.5 ounces pours)



THE PLAZA PLATINUM FLIGHT

200

LOUIS
ROEDERER
'CRISTAL'
BRUT

REIMS,
FRANCE

BILLECART-
SALMON
ROSE

MESNIL-SUR-AY,
FRANCE, NV

DOM
PÉRIGNON
BRUT

ÉPERNAY,
FRANCE

THE PLAZA SILVER FLIGHT

110

MOËT &
CHANDON
BRUT

REIMS,
FRANCE, NV

VEUVE CLIQUOT
BRUT

ÉPERNAY,
FRANCE, NV

LOUIS
ROEDERER
BRUT

REIMS,
FRANCE, NV

THE PLAZA ROSE GOLD FLIGHT

145

BILLCART
SALMON ROSÉ

MAREUIL-SUR-AY,
FRANCE, NV

MOËT &
CHANDON
ROSÉ

REIMS,
FRANCE, NV

DUVAL
LEROY ROSÉ

REIMS,
FRANCE, NV

*"I only drink champagne on two occasions,
when I am in love & when I am not."*

- Coco Chanel

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

All Day

SERVED DAILY FROM 11AM - 10PM

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Appetizers

CAVIAR SERVICE

white sturgeon caviar served with traditional garnishes

The Plaza Hybrid Caviar 210/1 oz
The Plaza Osetra Caviar 295/1 oz

EAST COAST OYSTERS

Half Dozen 18 Dozen 35
champagne mignonette,
lemon, tabasco

SHRIMP COCKTAIL 29

cocktail sauce, iceberg, lemon

CAMBRIDGE HOUSE BALMORAL SMOKED SALMON 27

horseradish crème fraiche,
caperberry, lemon, shallot, crisp sourdough

FOIE GRAS TERRINE 30

brioche toast, roasted pistachio,
apple citrus compote

LOCAL CHEESES 32

selection of New York artisanal cheeses,
seasonal jam, figs cake, sourdough toast

RARE SEARED AHI TUNA 35

sesame seeds, jalapeno, arugula,
ponzu wasabi mayo

HEIRLOOM TOMATO

OPEN-FACE SANDWICH 24

burrata, basil cress, pesto

Sandwiches

served with French fries

CLASSIC CLUB SANDWICH 26

turkey breast, Muenster cheese, lettuce,
beefsteak tomato

THE PLAZA WAGYU BEEF BURGER 35

maple smoked cheddar, brioche bun,
New York state pickles

IMPOSSIBLE BURGER 30

maple smoked cheddar, brioche bun,
New York state pickles

THE PLAZA WAGYU BEEF SLIDER 32

maple smoked cheddar, brioche bun,
New York state pickles

PLAZA LOBSTER ROLL 36

lobster, scallion, citrus kewpie mayo, celery

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Soups & Salads

LOBSTER BISQUE 22

Maine lobster, crème fraiche, tarragon

SOUP DU JOUR 20

chef's selected soup

CHICKEN COBB SALAD 38

chicken, iceberg, avocado, blue cheese,
tomato, boiled egg, bacon

SEASONAL FARM LETTUCES 20

mesculin, seasonal vegetables,
red wine vinaigrette

BABY GEM SALAD 24

gem lettuce, capers, parmesan,
white anchovies, croutons, caesar dressing

QUINOA SALAD 24

baby kale, heirloom cherry tomatoes, avocado,
cherry radish, kalamata olives, lemon vinaigrette

add on: chicken 10, salmon 14, shrimp 16

Mains

accompanied with 1 side & 1 sauce

8OZ PRIME FILET MIGNON 48

14OZ AMERICAN WAGYU SIRLOIN 85

COLORADO LAMB 50

ROASTED HALF CHICKEN 45

SEARED FAROE ISLANDS SALMON 35

JUMBO SHRIMP 55

SIDES 10

French Fries

Baked Potato

Herb Roasted Peewee Potato

Creamy Mashed Potato

Creamed Spinach

Steamed Jumbo Asparagus

Sauté Mushroom

Steamed Broccolini

SAUCES 5

Chimichurri

Cream of Truffle Mushroom

Pepper Sauce

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Desserts

CHOCOLATE LADY M CRÉPE CAKE 21
strawberry passion fruit semi freddo,
passion fruit peals

BLACK FOREST SABLE TART 25
Manjari cherry custard,
Tahitian vanilla cream,
preserved sour cherries

PEACH & VERBENA 23
white peach lemon verbena custard,
peach & Rooibos tea compote,
macadamia sable

VIRGIN PINA-COLADA TRIFLE 21
Macerated pineapple,
coconut & lime cream,
citrus graham cracker

DULCEY CHOCOLATE
MOELLEUX CAKE 22
caramelized chocolate crumble,
passion & banana fruit cremeux,
banana foam

NEW YORK CHEESECAKE 36
to share
strawberry & rhubarb preserve,
citrus graham cracker,
yuzu & lemon curd

ICE CREAM SUNDAE 23
three scoops of ice cream,
whipped cream,
maraschino cherries,
M&M's, chocolate sauce

ICE CREAM 20
three scoops seasonal ice cream

SORBET 20
three scoops of seasonal sorbet

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By the Glass

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Champagne & Sparkling Wines

MOËT & CHANDON "DOM PÉRIGNON"
Brut, Épernay, France 2006
99

LOUIS ROEDERER 'CRISTAL'
Brut, Reims, France 2014
119

PERRIER-JOUËT BLANC DE BLANCS
Brut, Épernay, France NV
45

NV VEUVE CLIQUOT
Brut Impérial Épernay, France NV
35

LOUIS ROEDERER BRUT
Brut, Reims, France NV
39

MOËT & CHANDON
Brut Impérial, Épernay, France NV
32

NICOLAS FEUILLATTE
Brut, Chouilly, France NV
29

KRUG GRAND CUVÉE
Reims, France NV
98

BILLECART-SALMON ROSÉ
Rosé Mareuil-sur-Ay, France NV
49

DUVAL LEROY ROSÉ
Rosé, Reims, France NV
49

MOËT & CHANDON ROSÉ
Brut Impérial Rosé, Épernay, France NV
49

By the Bottle

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Non-Vintage Champagnes

CHAMPAGNE

Nicolas Feuillatte Brut Chouilly, France NV	145
Taittinger La Francaise Reims, France NV	180
Laurent-Perrier Brut Tours-sur-Marne, France NV	170
Perrier Jouét Blanc de Blancs Épernay, France NV	225
Krug Grande Cuvée Brut Reims, France NV	600

MAGNUMS

Ruinart Blanc de Blancs Reims, France NV	600
Laurent Perrier Rosé Tours-sur-Marne, France NV	600
Billecart-Salmon Rosé Mareuil-sur-Ay, France NV	600
Moet & Chandon 'Dom Pérignon' Épernay, France 2006	1800

Vintage Champagnes

CHAMPAGNE

Moët & Chandon 'Dom Pérignon' Brut Épernay, France 2009	600
Laurent-Perrier Brut Millésimé Tours-sur-Marne, France 2004	220
Nicolas Feuillatte Palmes d'Or Brut Chouilly, France 2002	325
Bollinger La Grande Année Brut Mareuil-sur-Ay, Champagne, France 2007	575
Louis Roederer 'Cristal' Brut Reims, France 2014	700
Taittinger 'Comtes de Champagne' Brut Reims, France 1998	800

ROSÉ CHAMPAGNE

Laurent Perrier Rosé Tours-sur-Marne, France NV	250
Billecart-Salmon Rosé Mareuil-sur-Ay, France NV	250
Taittinger Prestige Rosé Reims, France NV	250
Perrier-Jouët 'Blason' Épernay, France NV	225
Duval Leroy Rosé Reims, France NV	245
Moët & Chandon 'Dom Pérignon' Épernay, France 2005	880
Louis Roederer 'Cristal Rosé' Reims, France 2009	1400

Wines

WHITE WINE

Tolloy Pinot Grigio Alto Adige, Italy 2017	24/95
Pascal Jolivet Sancerre Loire Valley, France 2020	26/104
Allan Scott Sauvignon Blanc Marlborough, New Zealand 2021	19/76
Domaine Le Seurre Riesling Semi Dry Finger Lakes 2018	19/76
Olivier Leflaive Bourgogne, France 2020	25/98
Jordan Chardonnay Russian River, California 2017	27/110
Cakebread Chardonnay Napa Valley, California 2017	36/144

ROSÉ WINE

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

RED WINE

Evolution Pinot Noir Willamette Valley, Oregon 2017	28/88
Terrazas de Los Andes Malbec Reserva Mendoza, Argentina 2016	25/83
Baron de Brane Bordeaux Blend Margaux, Bordeaux 2012	35/140
Decoy by Duckhorn Cabernet Sauvignon Sonoma County, California 2016	26/95
Newton Unfiltered Cabernet Sauvignon Napa Valley, California 2015	35/150

Reserve Wines

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Reserve Wine List

WHITE WINE

Jermann Pinot Grigio Venezia, Italy 2017	120
Chalk Hill Sauvignon Blanc Sonoma County, California 2017	90
Cakebread Sauvignon Blanc Napa Valley, California 2021	120
Au Bon Climat Chardonnay Santa Barbara County, California 2020	80
Paul Hobbs Ellen Lane Estate Chardonnay Russian River Valley California 2014	350
Olivier Leflaive Chassagne-Montrachet Burgundy, France 2015	250
Sonoma-Cutrer Chardonnay Sonoma Russian Rivaer Ranches 2020	115
Artesa Chardonnay Los Carneros 2015	95
Frog Leap Chardonnay Napa Valley, California 2014	125
Corton-Charlemagne Bonneau du Martray, France 2013	750

Reserve Wine List

RED WINE

Domaine Pierre Gelin Gevrey-Chambertin 'Clos de Meixvelle' Burgundy, France 2018	280
Joseph Drouhi Grands-Echezeaux Grand Cru Burgundy, France 2009	950
Domaine Drouhin Pinot Noir Dundee Hills, Oregon 2019	165
La Crema Pinot Noir Sonoma Coast, California 2015	90
Louis Jadot Beaujolais-Villages Beaujolais, France 2017	70
Chapoutier 'Bernadine' Châteauneuf-du-pape Rhône, France 2010	220
Auguste Clape Cornas (Syrah) Rhône, France 2004	390
Masi Costasera Amarone della Valpolicella Classico Veneto, Italy 2012	230
Caymus Cabernet Sauvignon Napa Valley, California 2016	280
Caymus Special Edition Cabernet Sauvignon Napa Valley, California 2016	500
Duckhorn Cabernet Sauvignon Napa Valley, California 2013	250
Duckhorn Merlot Napa Valley, California 2014	250
Newton 'Le Puzzle' Caberner Blend Napa Valley, California 2005	400
Bryant Family Cabernet Sauvignon Napa Valley, California 2011	750
Scarecrow Cabernet Sauvignon Napa Valley, California 2011	850
Harlan Estate Red Blend Napa Valley, California 2005	1,200

Spirits

VODKA

Ketel One	22
Tito's	23
Belvedere	26
Grey Goose	25
Stolichnaya Elit	27

GIN

Tanqueray	22
Plymouth	20
Bombay Sapphire	23
Hendrick's	24

RUM

Bacardi Silver	18
Bacardi 8 Year	20
Ron Zacapa 23 Year	26
Flor De Cana 18 Year	55

TEQUILA

Patron Silver	23
Don Julio Blanco	24
Don Julio Reposado	26
Don Julio Acejo	31
Don Julio '1942'	58

BOURBON

Angel's Envy	25
Bulleit Bourbon	21
Bulleit Rye	21
Maker's Mark	21
Michter's Small Batch	25
Woodford Reserve	23

SCOTCH & WHISKEY

JW Black Label	20
JW Blue Label	80
Jameson	20
Glenlivet 12 Year	25
Glenfiddich 12 Year	23
Macallan 12 Year	27
Dewar's White Label	19
Chivas 12 Yr	20

Beer Selection

DOMESTIC

Brooklyn Brewery East IPA, NY	12
Samuel Adams, Boston, MA	12
Ommegang Three Philosophers, NY	18
Angry Orchard, Hard Cider NY	12

IMPORT

Stella Artois, Belgium	12
Heineken, Netherlands	12
Amstel Light, Netherlands	12
Hitachino Nest White Ale, Japan	12
Weihenstephan Hefeweizen, Germany	12
Corona, Mexico	12
Guinness, Ireland	12

Non-Alcoholic Cocktails

THE GINGER PEACH 14
organic cane sugar,
fresh white peach purée
Fever Tree Ginger Ale

RASPBERRY ITALIAN SODA 14
Monin raspberry syrup,
Fever Tree Club Soda, fresh raspberries

SHIRLEY TEMPLE 14
classic

Sodas

9

Coke, Diet Coke, Coke Zero
Sprite, Fever Tree Ginger Ale,
Fever Tree Tonic, Fever Tree Club Soda
Fever Tree Ginger Beer

Bottled Water

Evian	<i>small</i> 9	<i>large</i> 12
San Pellegrino	<i>small</i> 9	<i>large</i> 12



Champagne has been a region in France long before it became known for its famous sparkling wine. Nestled in the northeast region of France, it has been the dramatic setting for many historic events in the country's rich history. Champagne was believed to be created by Benedictine monks in the early 1500s, but we owe a lot to Dom Perignon as one of the pioneers of creating this sparkling wine. It has been perfected across the centuries, and is now distributed all over the world!

Champagne has toasted billions of weddings, launched thousands of ships and shared millions of special memories. No other wine quite equates with its opulence and festivity. It is the celebratory nature of Champagne that led to be the namesake for the famous bar located within the historic Plaza hotel.