



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 Cocktails

IMPERIAL PLAZA

29

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.

5 STAR

29

Add some spice to your day with this pomegranate cocktail that mixes Captain Morgan spiced rum, mulling spice infused pomegranate syrup and brut champagne and is then accented with lemon juice and finished with star anise.

Champagne Cocktails

SPARKLING NEGRONI

32

A unique twist on this classic cocktail that was originally created in Florence, Italy in 1925 for Count Camillo Negroni.

At The Plaza we mix Plymouth London dry gin, Campari and antica formula sweet vermouth and then top it with brut champagne to create a cocktail for the ages.

CHAMPAGNE BLOSSOM

34


This Plaza original is a sophisticated champagne cocktail that combines brut champagne with chamomile infused grappa, Reagan's orange bitters and a sugar cube in a champagne flute, enhanced with a fresh orange twist.

PLAZA CHAMPAGNE PUNCH


MIN. 2 GUESTS 42 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

KRUG BRUT

DOM
PÉRIGNON
BRUT

REIMS,
FRANCE 2012

MESNIL-
SUR-OGER,
FRANCE, NV

ÉPERNAY,
FRANCE 2006

THE PLAZA SILVER FLIGHT 110

PERRIER-JOUËT
BLANC DE
BLANCS

NV VEUVE
CLIQUOT

LOUIS
ROEDERER
BRUT

ÉPERNAY,
FRANCE, NV

ÉPERNAY,
FRANCE, NV

REIMS,
FRANCE,
NV

THE PLAZA ROSE GOLD FLIGHT 145

BILLICART
SALMON ROSÉ

MOËT &
CHANDON
ROSÉ

DUVAL
LEROY ROSÉ

MAREUIL-SUR-
AY, FRANCE, NV

REIMS,
FRANCE, NV

REIMS,
FRANCE,
NV

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

- Coco Chanel

All Day

SERVED DAILY FROM 11AM - 10PM

18% GRATUITY WILL BE APPLIED TO A CHECK

All Day

SERVED DAILY FROM 11AM - 10PM

Soups & Salads

FRENCH ONION 23

caramelized onion, gruyere cheese, croutons
dairy . gluten

SOUP DU JOUR 21

chef's selected soup

CHICKEN COBB SALAD 38

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

SEASONAL FARM LETTUCES 25

mesculin, seasonal vegetables,
red wine vinaigrette
vegan . vegetarian

BABY GEM SALAD 24

gem lettuce, capers, parmesan,
white anchovies, croutons, caesar dressing
dairy . gluten

QUINOA SALAD 28

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

add on: chicken 10, salmon 14, shrimp 16

Small Plates

CAMBRIDGE HOUSE BALMORAL
SMOKED SALMON 30

horseradish crème fraiche, caperberry,
lemon, shallot, crisp sourdough
dairy . gluten

FOIE GRAS TERRINE 30

brioche toast, roasted pistachio, apple butter
gluten . tree nut

LOCAL CHEESES 34

selection of New York artisanal cheeses,
seasonal jam, figs cake, crackers
dairy . gluten

RARE SEARED AHI TUNA 35

sesame seeds, jalapeno, arugula,
ponzu wasabi mayo
dairy

HEIRLOOM TOMATO

OPEN-FACE SANDWICH 28

burrata, basil cress, pesto
vegetarian. gluten . tree nut

DUNGENESS CRAB CAKE 35

tomato ragu, kewpie mayo, arugula
egg . gluten. shellfish

All Day

SERVED DAILY FROM 11AM - 10PM

Raw Bar

CAVIAR SERVICE

white sturgeon caviar

served with traditional garnishes

The Plaza Hybrid Caviar 220/1 oz

The Plaza Osetra Caviar 295/1 oz

egg . dairy . gluten

EAST COAST OYSTERS

Half Dozen 19 Dozen 36

champagne mignonette, lemon, tabasco

shellfish

SHRIMP COCKTAIL 34

cocktail sauce, iceberg, lemon

shellfish

The Plaza Seafood Tower

200

white champagne mignonette, fresh lemon,
cocktail sauce, tabasco

ALASKAN KING CRAB LEGS

BOSTON LOBSTER

MAINE PRAWN

CRAB CLAW

CARABINEROS SHRIMP

EAST COAST OYSTERS

shellfish

Sandwiches

served with French fries

CLASSIC CLUB SANDWICH 31

turkey breast, Muenster cheese, lettuce,

beefsteak tomato

egg . dairy . gluten

THE PLAZA WAGYU BEEF BURGER 36

maple smoked cheddar, brioche bun,

New York state pickles

egg . dairy . gluten

IMPOSSIBLE BURGER 32

maple smoked cheddar, brioche bun,

New York state pickles

egg . dairy . gluten

THE PLAZA WAGYU BEEF SLIDER 34

maple smoked cheddar, brioche bun,

New York state pickles

egg . dairy . gluten

PLAZA LOBSTER ROLL 38

lobster, scallion, citrus kewpie mayo, celery

egg . dairy . gluten . shellfish

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All Day

SERVED DAILY FROM 11AM - 10PM

Mains

accompanied with **choice of one side & one sauce**

8OZ PRIME FILET MIGNON 48

14OZ AMERICAN WAGYU SIRLOIN 85

SEARED COLORADO LAMB 50

ROASTED HALF CHICKEN 45

SEARED FAROE ISLANDS SALMON 39

Add Ons

SIDES 11

FRENCH FRIES

vegan . gluten

CREAMY MASHED POTATOES

vegan . dairy

STEAMED BRUSSEL SPROUT

vegan

STEAMED JUMBO ASPARAGUS

vegan

SAUTÉED MUSHROOMS

vegan

SAUCES 5

CHIMICHURRI

vegan

CREAM OF TRUFFLE MUSHROOM

dairy . gluten . vegetarian

PEPPER SAUCE

All Day

SERVED DAILY FROM 11AM - 10PM

Desserts

CHOCOLATE LADY M CRÉPE CAKE 22
pear & vanilla semi freddo,
Valhrona chocolate sauce, poached pear
egg . dairy . gluten

PLAZA CANDY BAR 25
citrus jelly, candied orange,
Tanariva whipped ganache
egg . dairy . nuts

GREEN CANDIED APPLE 24
whipped apple ganache, cider
spice compôte, cinnamon sable
egg . dairy . gluten

CAFÉ LIEGEOIS 23
whipped vanilla and mascarpone crémeux,
Tahitian vanilla ice cream,
Guanaja chocolate sauce
egg . dairy . gluten

STICKY TOFFEE TREACLE SABLE 22
lemon ice cream, candied persimmon & ginger
egg . dairy . gluten

NEW YORK CHEESECAKE 23
huckleberry compote,
ginger bread spiced graham cracker,
yuzu & lemon curd
egg . dairy . gluten

ICE CREAM SUNDAE 24
three scoops of ice cream, whipped cream,
maraschino cherries, m&ms, chocolate sauce
egg . dairy

ICE CREAM 22
three scoops of seasonal ice cream
egg . dairy

SORBET 22
three scoops of seasonal sorbet
vegan

By the Glass

18% GRATUITY WILL BE APPLIED TO A CHECK

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

18% GRATUITY WILL BE APPLIED TO A CHECK

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	160
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
Moët & Chandon 'Dom Pérignon' Épernay, France 2006	1800

WORLD SPARKLING

Nino Franco 'Rustico' Prosecco Valdobbiadene, Italy NV	83
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Vintage Champagnes

CHAMPAGNE

Moët & Chandon 'Dom Pérignon' Brut 600
Épernay, France 2009

Laurent-Perrier Brut Millésimé 220
Tours-sur-Marne, France 2004

Nicolas Feuillatte Palmes d'Or Brut 325
Chouilly, France 2002

Bollinger La Grande Année Brut 450
Mareuil-sur-Ay, Champagne,
France 2007

Louis Roederer 'Cristal' Brut 700
Reims, France 2014

Taittinger 'Comtes de 800
Champagne' Brut Reims,
France 1998

ROSÉ CHAMPAGNE

Laurent Perrier Rosé 250
Tours-sur-Marne, France NV

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

Taittinger Prestige Rosé 250
Reims, France NV

Perrier-Jouët 'Blason' 220
Épernay, France NV

Duval Leroy Rosé 245
Reims, France NV

Moët & Chandon 'Dom Pérignon' 880
Épernay, France 2005

Louis Roederer 'Cristal Rosé' 1400
Reims, France 2009

Wines

WHITE WINE

Tolloy Pinot Grigio Alto Adige, Italy 2017	26/104
Pascal Jolivet Sancerre Loire Valley, France 2020	24/95
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	23/83
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
Groth Cabernet Sauvignon Oakville, California 2018	39/161

Reserved Wines

18% GRATUITY WILL BE APPLIED TO A CHECK

Reserve Wine List

WHITE WINE

Jermann Pinot Grigio Venezia, Italy 2017	120
Chalk Hill Sauvignon Blanc Sonoma County, California 2015	90
Cakebread Sauvignon Blanc Napa Valley, California 2016	120
Au Bon Climat Chardonnay Santa Barbara County, California 2015	80
Paul Hobbs Ellen Lane Estate Chardonnay Russian River Valley California 2014	350
Olivier Leflaive Chassagne-Montrachet Burgundy, France 2015	250
Cakebread Chardonnay Napa Valley, California 2015	250

Reserve Wine List

RED WINE

Domaine Pierre Gelin Gevrey-Chambertin 'Clos de Meixvelle' Burgundy, France 2014	280
Joseph Drouhin Grands-Echezeaux Grand Cru Burgundy, France 2009	950
Domaine Drouhin Pinot Noir Dundee Hills, Oregon 2015	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
Château Pape Clément (Grand Cru Classé de Graves) Pessac Léognan, Bordeaux, France 2007	550
Caymus Cabernet Sauvignon Napa Valley, California 2016	280
Groth Special Edition Cabernet Sauvigno Oakville, California 2018	290
Duckhorn Cabernet Sauvignon Napa Valley, California 2013	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	19
Plymouth	20
Bombay Sapphire	22
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 Añejo	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.