



THE PALM COURT

THE PLAZA

COCKTAILS AT THE PALM COURT

Welcome to The Palm Court at The Plaza Hotel. As The Plaza enters its 115th year, we would like to take this opportunity to acknowledge the rich history of this iconic New York landmark.

Since 1907, The Plaza Hotel has hosted countless celebrities, presidents and foreign dignitaries. It has survived two World Wars, The Great Depression and perhaps most important to our cocktail menu, the devastating effects of Prohibition (1920-1933) when the U.S. government made it illegal to produce, distribute or drink alcohol.

As bartenders were forced to work in underground speakeasies, The Palm Court staff and management found alternative ways to accommodate their guests' thirst. F. Scott Fitzgerald, who wrote many of his novels as a resident of The Plaza, was never for want of an alcoholic libation.

In perhaps his best known work, *The Great Gatsby*, his fictitious character Jay Gatsby stays at The Plaza Hotel sipping Mint Juleps during the height of Prohibition.

We have created this tribute cocktail list to honor the amazing libations served here over the past century while simultaneously showcasing the current new golden age of the craft cocktail. We want to bring New Yorkers back to The Palm Court by appealing to locals and luminaries alike. As we open the latest chapter in The Plaza's illustrious history, all of our cocktails use only the freshest ingredients and are individually balanced by the talented, passionate and dedicated bartending staff. So enjoy a cocktail at the new Palm Court, with its timeless feel, opulent atmosphere and impeccable service. Until our next cocktail together... Cheers!

The Plaza Bartender Team

Palm Court Cocktails

MANDARIN STING 30

A surprising turn of events that finds a glowing balance of sweet and spicy, hand-pressed jalapeño chili and Absolut Mandarin vodka combined with freshly squeezed lemon, orange, and cranberry juice, then finished with crystallized sugar.

MONTE CARLO 30

A modern nod to the casino cocktail of yore, a luxurious blend of Hennessy cognac, Luxardo Maraschino liqueur, freshly squeezed lemon juice and brut champagne.

WHISKEY MAC 30

Created by Colonel Macdonald of the British army during a stint in India, originally known as a Whiskey Macdonald, this combination of Dewar's White Label scotch and Stone's Green Ginger wine is sure to give any imbiber a taste of the old world.

SAGE ADVICE 30

If you are looking for some good advice, look no further, tasting this sipper will be the best decision you have made in quite a while. Sage infused Plymouth gin and Yellow Chartreuse are enriched with lemon juice, the unique taste of The Plaza's own sage honey and a splash of club soda. This is a combination that cultivates a truly classic fall cocktail.

APPLE ENVY 30

A slice of apple, brown sugar and Bar Keep baked apple bitters are muddled together and then briskly shaken with apple and cinnamon infused Angels Envy bourbon to make this Plaza original the envy of every apple around.

RUM SMASH 30

A casual cousin to the iconic Mint Julep, the Smash is a sassy, less-formal libation that refreshes well past the palate and deep into the soul. Ron Zacapa 23 year old rum shaken with hand-pressed lemon wedges and fresh organic mint leaves.

SPICED POMEGRANATE MARGARITA 30

Let this festive blend of Tres Generaciones reposado tequila and Grand Mariner shaken together with freshly squeezed lime juice and our home made spiced pomegranate cider bring you a Feliz Navidad like no other.

CANDESCENT CAFÉ 30

Lower the barroom lights and watch sparks of cinnamon dance over fire roasted Sambucca and freshly drawn espresso that is enhanced by the flavor of Absolut Vanilla, Kaluha and a touch of Bailey's Irish Cream.

Wines by the Glass

CHAMPAGNE

NV Laurent Perrier Brut, Tours Sur Marne, *France* 37/175

NV Nicolas Feuillatte Brut, Chouilly, *France* 35/160

NV Krug Grande Cuvée, Reims, *France* 115/700

NV Louis Roederer Brut, Reims, *France* 47/175

NV Louis Roederer Cristal, Reims, *France* 150/700

NV Nino Franco 'Rustico' Prosecco, *Valdobbiadene* 25/91

CHAMPAGNE ROSÉ

NV Laurent Perrier Rosé, Tours Sur Marne, *France* 45/250

Moët & Chandon Rosé, Épernay, *France* 45/245

Duval-Leroy Rosé Prestige, A Vertus, *France* 49/245

NV Billecart-Salmon Rosé, Marseuil-sur-Ay, *France* 49/250

WHITE

Tolloy Pinot Grigio, Alto Adige, *Italy* 2021 28/130

Domaine Le Seurre Riesling Semi Dry,
Cuvée Classique, *Finger Lakes* 21/83

Alan Scott Sauvignon Blanc, Marlborough, *New Zealand* 21/83

Domaine Henry Bourgeois Sancerre, *France* 40/160

Jordan Chardonnay, Russian River Valley, *California* 31/115

Cakebread Chardonnay, Napa Valley, *California* 40/155

ROSÉ

Domaine Sainte Marie VieVité, Provence, *France* 21/100

Chateau d'Esclans Whispering Angel Provence, *France* 26/115

RED

Evolution Pinot Noir, Willamette Valley, *Oregon* 28/97

Terrazas de Los Andes, Mendoza, Malbec Reserva, *Argentina* 23/91

Decoy by Duckhorn, Cabernet Sauvignon,
Sonoma County, *California* 26/105

Newton "unfiltered" Cabernet Sauvignon,
Napa Valley, *California* 35/150

Baron de Brane Bordeaux Blend, Second Label of Château
Brane-Cantenac, Second Growth Margaux, Bordeaux *France*
35/150

Spirits & Liqueurs

BLENDED SCOTCH WHISKEY

Johnnie Walker Black Label	20
Johnnie Walker Gold Label Reserve	40
Johnnie Walker Blue Label	80
Johnnie Walker, King George V	200

SINGLE MALT SCOTCH WHISKEY

The Balvenie 12 year, <i>Speyside</i>	25
The Balvenie 15 year, <i>Speyside</i>	40
The Balvenie 17 year, <i>Speyside</i>	55
The Balvenie 30 year, <i>Speyside</i>	295
Glenfiddich 12 year, <i>Speyside</i>	23
Glenfiddich 21 year, <i>Speyside</i>	65
Glenlivet 12 year, <i>Speyside</i>	25
Glenlivet 15 year, <i>Speyside</i>	35
Glenlivet 18 year, <i>Speyside</i>	55
Macallan 12 year, <i>Speyside</i>	26
Macallan 18 year, <i>Speyside</i>	65
Highland park 12 year, <i>Orkney</i>	24
Highland park 18 year, <i>Orkney</i>	65
Talisker 10 year, <i>Isle of Sky</i>	30
Ardberg 10 year, <i>Islay</i>	25
Lagavulin 16 year, <i>Islay</i>	35
Bowmore 25 year, <i>Islay</i>	160

Glenmorangie 10 year, <i>Highlands</i>	21
Glenmorangie Lasanta, <i>Highlands</i>	28
Glenmorangie Quinta Ruban, <i>Highlands</i>	28
Glenmorangie "Nectar d'Or", <i>Highlands</i>	32
Oban 14 year, <i>Highlands</i>	32

IRISH, JAPANESE & AMERICAN WHISKY

Bushmill's	19
Jameson, 12 year	20
Jameson Black Barrell	21
Jameson, 18 year	60
Bulleit Bourbon Rye	20
Michter's Straight Rye	22
Michter's Unblended American Whisky	35
Whistle Pig Rye 10 year	30

BOURBON

Angel's Envy	25
Baker's	26
Basil Hayden's	24
Blanton's Single Barrell	25
Bulleit Bourbon Straight	21
Maker's Mark	21
Michter's Small Batch	22
Wild Turkey Rare Breed	22
Woodford Reserve	23
Old Rip Van Winkle 12 year	195

BRANDY & ARMAGNAC

Larressingle VSOP Armagnac	24
Poire Williams, G.E. Massenez	25
Chateau-de-Lacquy VSOP Bas-Armagnac	28

Spirits & Liqueurs

TEQUILA

Patron Silver	23
Patron Reposado	25
Patron Anejo	31
Casamigos Blanco	27
Casamigos Reposado	30
Casamigos Anejo	32
Don Julio Blanco	24
Don Julio Reposado	26
Don Julio Anejo	31
Don Julio 1942	58

VODKA

Ketel One, <i>Holland</i>	22
Tito's, <i>Texas (GF)</i>	23
Belvedere, <i>Poland</i>	26
Grey Goose, <i>France</i>	25
Stoli Elit, <i>Russia</i>	27

GIN

Tanqueray, <i>Scotland</i>	25
Tanqueray 10, <i>Scotland</i>	27
Bombay Sapphire, <i>England</i>	23
Hendricks, <i>Scotland</i>	25
Nolet's, <i>Holland</i>	25
Monkey 47, <i>Germany</i>	31

RUM

Rhum Clement VSOP, <i>Martinique</i>	22
Bacardi Silver, <i>Puerto Rico</i>	18
Bacardi 8 year, <i>Puerto Rico</i>	20
The Real McCoy Rum 3 year, <i>Barbados</i>	19
The Real McCoy Rum 12 year, <i>Barbados</i>	26
Appleton Estate's 12 year, <i>Jamaica</i>	21
Appleton Estate's 21 year, <i>Jamaica</i>	45
Flor de Cana 18 year, <i>Nicaragua</i>	55

AMARO

Aperol Aperitivo	18
Campari	18
Cynar	18
Fernet Branca	18
Amaro Nonino	25

PORT

Sandeman Tawny Port	18
Sandeman Ruby Port	18
Graham's 10 year	22
Graham's 20 year	30
Graham's vingate 1983	55

COGNAC

Paul Giraud Grande Champagne Tre Tare	65
Courvoisier XO	65
Hennessy XO	75
Camus, Extra Elegance	95
Camus, Family Legacy	295
Remy Martin 1738	32
Remy Martin XO	65
Remy Martin Louis XIII	600

Beers by the Bottle

AMSTEL LIGHT 12
Light Lager, *Belgium*

BROOKLYN BREWERY EAST IPA 12
India Pale Ale, *New York*

CORONA 12
Pale Lager, *Mexico*

HEINEKEN 12
Pale Lager, *Netherlands*

HITACHINO 18
Belgian White Ale, *Japan*

OMMEGANG THREE PHILOSOPHERS 18
Quadrupel and Belgian Kriek Blend, *New York*

ORIGINAL SIN CIDER (GF) 12
Hard Cider, *New York*

SAMUEL ADAMS 12
Lager, *Massachusetts*

STELLA ARTOIS 12
Pilsner, *Belgium*

WEIHENSTEPHAN HEFEWEIZEN 12
Wheat Beer, *Germany*

ST. PAULI NON-ALCOHOLIC 12
Pale Lager, *Germany*

Lite Fare

Appetizers

EAST COAST OYSTERS
HALF DOZEN 19 DOZEN 36
champagne mignonette, lemon, Tabasco
shellfish

SHRIMP COCKTAIL 34
cocktail sauce, iceberg lettuce, lemon
shellfish

CAMBRIDGE HOUSE BALMORAL
SMOKED SALMON 30
horseradish crème fraîche, caper berry, 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,
sourdough toast, crackers, seasonal jam, figs cake
dairy . gluten

Caviar

THE PLAZA HYBRID CAVIAR
1 OZ 220
white sturgeon, traditional garnishes
egg . dairy . gluten

THE PLAZA OSETRA CAVIAR
1 OZ 295
white sturgeon, traditional garnishes
egg . dairy . gluten

Sandwiches

served with fries

CLASSIC CLUB SANDWICH 31
turkey breast, Muenster cheese, lettuce,
beefsteak tomato
dairy . gluten

THE PLAZA WAGYU BEEF SLIDER 34
maple smoked cheddar, brioche bun,
New York Steak pickles
egg . dairy . gluten

THE PLAZA LOBSTER ROLL 38
Maine lobster, scallion, citrus kewpie mayo, celery
egg . dairy . gluten . shellfish

Soups & Salads

FRENCH ONION 23
caramelized onion, gruyere cheese, croutons
dairy . gluten

SOUP DU JOUR 21
chef's selection prepared daily

BABY GEM SALAD 28
baby gem, parmesan, white anchovies, crouton,
capers, caesar dressing
dairy . gluten

SEASONAL FARM LETTUCE SALAD 25
mesclun, seasonal vegetables, red wine vinaigrette
vegan . vegetarian

ADD ONS
chicken breast 14, grilled salmon 19, shrimp 18

Desserts

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

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

ICE CREAM SUNDAE 2
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