



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 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.

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.

Champagne Cocktails

SPICED & SPARKLING BERRY SANGRIA

35

This sangria was created especially for the holidays at the Plaza Hotel. Combining mulled red wine, spirits and juices married with locally ripened berries, holiday spices and topped with champagne. It creates a local and festive holiday treat.

SPARKLING NEGRONI

35


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.

PLAZA CHAMPAGNE PUNCH


MIN. 2 GUESTS 46 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 235

LOUIS
ROEDERER
'CRISTAL'
BRUT

KRUG BRUT

DOM
PÉRIGNON
BRUT

REIMS,
FRANCE 2012

MESNIL-
SUR-OGER,
FRANCE, NV

ÉPERNAY,
FRANCE 2012

THE PLAZA SILVER FLIGHT 135

TATTINGER

NV VEUVE
CLIQUOT

LOUIS
ROEDERER
BRUT

ÉPERNAY,
FRANCE, NV

ÉPERNAY,
FRANCE, NV

REIMS,
FRANCE,
NV

THE PLAZA ROSE GOLD FLIGHT 150

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

The Plaza Royale

**Exclusive to the Champagne Bar
elevate your senses in this extraordinary
pairing of The Plaza's Osetra Caviar &
Krug Grande Cuvee**



The Plaza takes this legendary breed to new heights. A large pearl ranging in color from luminous gold to tawny amber with a unique nutty flavor and buttery finish. This caviar provides a rich, creamy taste with a smooth and silky finish, making it the crème de la crème of caviar.

Since 1843, Joseph Krug had one vision, to craft the very best champagne he could offer. The House of Krug has honored this vision with each new *Édition* of Krug Grande Cuvée: the most generous expression of Champagne. Krug Grande Cuvée is re-created every year, beyond the notion of vintage and is a blend of over 120 individual wines from more than 10 different years. The fullness of flavours and aromas achieved by this careful art of blending would be impossible to express with the wines of a single year.

All Day

SERVED DAILY FROM 11AM - 10PM

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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

BABY GEM SALAD 28

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

FARO SALAD 28

arugula, candied pecan, honey crips appels,
balsamic dressing
vegan . tree nuts

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

AHI TUNA TARTAR 35

sliced avocado, poached egg yolk,
ginger dressing
egg . dairy

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

180

white champagne mignonette, fresh lemon,
cocktail sauce, tabasco

ALASKAN KING CRAB LEGS

BOSTON LOBSTER

MAINE PRAWN

CRAB CLAW

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 SLIDERS 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

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

LOBSTER THERMIDOR 85

SEARED FAROE ISLANDS SALMON 39

Add Ons

SIDES 11

FRENCH FRIES
vegan . gluten

CREAMY MASHED POTATOES
vegan . dairy

CREAMED SPINACH
vegetarian

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

GENOISE MOUSSE CAKE 24
fraise chocolate mousse, pistachio dacquoise cake,
citrus gelee, floral mendley
egg . dairy . nuts

HAZELNUT PETIT GATEAUX 24
manjari chocolate creméux, feuilletine crunch,
hazelnut dacquoise
egg . dairy . gluten . nuts

GERMAN CHOCOLATE KUCHEN 24
dark chocolate ganache, caramelized coconut,
pecan, brandied cherries
vegan . nuts . alcohol

BLOOD ORANGE
NEW YORK CHEESECAKE 24
wild blueberry compote, graham cracker
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

Champagne & Sparkling Wines

MOËT & CHANDON "DOM PÉRIGNON"
Brut, Épernay, France 2012
135

LOUIS ROEDERER 'CRISTAL'
Brut, Reims, France 2014
150

TAITTINGER 'LA FRANCAISE'
Brut, Épernay, France NV
46

NV VEUVE CLIQUOT
Brut Impérial Épernay, France NV
45

LOUIS ROEDERER BRUT
Brut, Reims, France NV
47

MOËT & CHANDON
Brut Impérial, Épernay, France NV
38

NICOLAS FEUILLATTE
Brut, Chouilly, France NV
35

KRUG GRAND CUVÉE
Reims, France NV
115

DUVAL LEROY
FEMME DE CHAMPAGNE
Reims, France NV
58

BILLECART-SALMON ROSÉ
Rosé Mareuil-sur-Ay, France NV
54

DUVAL LEROY ROSÉ
Rosé, Reims, France NV
49

MOËT & CHANDON ROSÉ
Brut Impérial Rosé, Épernay, France NV
57

By the Bottle

Bottled Champagnes

NON-VINTAGE CHAMPAGNE

Nicolas Feuillatte Brut Chouilly, France NV	160
Taittinger La Francaise Reims, France NV	185
Laurent-Perrier Brut Tours-sur-Marne, France NV	175
NV Veuve Cliquot Brut Brut Impérial Épernay, France NV	190
Duval Leroy Femme De Champagne Reims, France NV	600
Krug Grande Cuvée Brut Reims, France NV	700
Ruinart Blanc de Blancs Reims, France NV	515

VINTAGE CHAMPAGNE

Moët & Chandon 'Dom Pérignon' Brut Épernay, France 2012	800
Nicolas Feuillatte Palmes d'Or Brut Chouilly, France 2002	375
Louis Roederer 'Cristal' Brut Reims, France 2014	900

Bottled Champagnes

WORLD SPARKLING

Nino Franco 'Rustico' Prosecco 91
Valdobbiadene, Italy NV

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

Duval Leroy Rosé 245
Reims, France NV

MAGNUMS

Billecart-Salmon Rosé 600
Mareuil-sur-Ay, France NV

Veuve Clicquot La Grande Dame 1400
Brut Impérial Épernay, France NV

Duval Leroy Femme De Champagne 1200
Reims, France NV

Wines

WHITE WINE

Tolloy Pinot Grigio Alto Adige, Italy 2021	28/130
Domaine Henry Bourgeois Sancerre Loire Valley, France 2022	40/160
Allan Scott Sauvignon Blanc Marlborough, New Zealand 2022	21/83
Domaine Le Seurre Riesling Semi Dry Finger Lakes 2018	21/83
Jordan Chardonnay Russian River, California 2019	31/115
Cakebread Chardonnay Napa Valley, California 2020	40/155

ROSÉ WINE

Domaine Sainte Marie Vie Vité Provence, France 2021	21/100
Chateau d'Esclans Whispering Angel Provence, France 2021	26/115

RED WINE

Evolution Pinot Noir Willamette Valley, Oregon 2021	28/97
Terrazas de Los Andes Malbec Reserva Mendoza, Argentina 2019	23/91
Baron de Brane Bordeaux Blend Margaux, Bordeaux 2016	35/150
Decoy by Duckhorn Cabernet Sauvignon Sonoma County, California 2019	26/105
Groth Cabernet Sauvignon Oakville, California 2018	39/220
Newton Unfiltered Cabernet Sauvignon Napa Valley, California 2017	35/150

Reserved Wines

Reserve Wine List

WHITE WINE

Jermann Pinot Grigio Venezia, Italy 2019	120
Cakebread Sauvignon Blanc Napa Valley, California 2021	180
Au Bon Climat Chardonnay Santa Barbara County, California 2021	115

RED WINE

Joseph Drouhin Grands-Echezeaux Grand Cru Burgundy, France 2009	950
Domaine Drouhin Pinot Noir Dundee Hills, Oregon 2019	225
Far Niente Cabernet Sauvignon Napa Valley, California 2019	600
Duckhorn Merlot Napa Valley, California 2014	260
Auguste Clape Cornas (Syrah) Rhône, France 2004	700
Groth Special Edition Cabernet Sauvignon Oakville, California 2018	550
Duckhorn Cabernet Sauvignon Napa Valley, California 2015	350
Opus One Red Blend Napa Valley, California 2018	850

*Spirits, Beers &
Non-Alcoholic*

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
St. Pauli Girl, Non Alcoholic, Germany	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

Saratoga	<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.