



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.

As part of The Plaza's commitment to environmental stewardship, this menu contains locally sourced, organic and sustainable items wherever possible. All cuisine is prepared without artificial trans fat. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

HOURS OF OPERATION

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

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

Light Fare:
11:00am-10pm daily

Please inform your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

18% gratuity will be applied to all checks.

Champagne Cocktails

IMPERIAL PLAZA

29

Champagne Bar's signature cocktail. The distinct complexity of Blume Marillen Apricot Eau-de-Vie is balanced with the richness of our home-made clover honey syrup, freshly squeezed lemon juice and brut champagne.

DAHLIA

29

In 1963, a declaration was made naming the Dahlia the national flower of Mexico. Over 50 years later, a Dahlia once again has come to the forefront. Strawberries and jalapeño are combined with Don Julio Reposado tequila, agave syrup, and fresh lime juice creating a delightful mezcal that is sweet and citrusy with a bit of a kick. This cóctel is then completed with brut champagne. ¡Viva México!

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.

ROSA SBAGLIATO

35

An original cocktail that begins in England. The balanced taste of New York own Plymouth gin then gathers the subtle Italian notes of rose, saffron and vanilla in Cocchi Americano Rosa vermouth. Enhanced with the French bitters Picasso immortalized in his 1912 painting *Verre et bouteille de Suze* and finished with a splash of Duval-Leroy rose champagne.

Champagne Cocktails

CHAMPAGNE MULE

35

Vodka's first triumph dating back to the early 1940's, originally called "little Moscow", the Moscow Mule was created at New York's Chatham Hotel. The Plaza is putting a new twist on this classic with Belvedere vodka that is smothered in puréed ginger and freshly squeezed lime juice, then lengthened with brut champagne and accentuated with a candied ginger and fresh mint.

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, 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's gin and Duval Leroy Rosé.

THE COLONEL'S GROG


34

With a nod to Trader Vic's, this blending of the sweet and spicy almond flavors in JD Taylor's Velvet Falernum and Ron Zacapa's No. 23 rum combined with fresh citrus and natural honey, is a trip to the tiki bars of yore.

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	LE MESNIL- SUR-OGER, FRANCE, NV	ÉPERNAY, FRANCE 2012

THE PLAZA SILVER FLIGHT 135

TAITTINGER	NV VEUVE CLICQUOT	LOUIS ROEDERER BRUT
ÉPERNAY, FRANCE, NV	ÉPERNAY, FRANCE, NV	REIMS, FRANCE, NV

THE PLAZA ROSE GOLD FLIGHT 150

BILLECART- 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 with this
extraordinary pairing of The Plaza
Osetra Caviar & Krug Grande Cuvée.



KRUG

CHAMPAGNE

KRUG GRANDE CUVÉE

&

THE PLAZA OSETRA CAVIAR

495 2 GLASSES

795 BOTTLE

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 is rich and creamy with a smooth silky finish making it the crème de la crème of caviar.

In 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. Stepping beyond the notion of vintage, it is a blend of over 120 individual wines from more than 10 different years. The fullness of flavour and aroma achieved by this careful art of blending would be impossible to express with solely the wines of a single year.

All Day

SERVED DAILY FROM 11AM - 10PM

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Soups & Salads

FRENCH ONION SOUP 23
caramelized onion, gruyère 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
mesclun, seasonal vegetables,
red wine vinaigrette
vegan

BABY GEM SALAD 28
gem lettuce, capers, parmesan,
white anchovies, croutons, caesar dressing
dairy . gluten

FARRO SALAD 28
arugula, candied pecans, honey crisp apples,
balsamic vinaigrette
vegan . tree nuts . gluten

add on: chicken 14, salmon 19, shrimp 18

Small Plates

CAMBRIDGE HOUSE BALMORAL
SMOKED SALMON 30
tomatillo salsa, avocado & crème fraîche purée,
caperberry, lemon, trout roe, crisp sourdough
dairy . gluten

CHICKEN & FOIE GRAS PÂTÉ 30
brioche toast, roasted pistachio, apple butter
gluten . tree nut

NEW YORK ARTISAN CHEESES 34
seasonal jam, fig cake,
crackers, sourdough toast
dairy . gluten . nuts

AHI TUNA TARTAR 35
sliced avocado, quail egg yolk,
ginger dressing, crisp sourdough
egg . dairy

DUNGENESS CRAB CAKE 35
tomato ragu, citrus aioli, 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 lettuce, lemon

shellfish

The Plaza Seafood Tower

180

champagne mignonette, lemon,
cocktail sauce, tabasco

ALASKAN KING CRAB LEGS

BOSTON LOBSTER

MAINE PRAWN

DUNGENESS CRAB CLAW

EAST COAST OYSTERS

shellfish

Sandwiches

served with French fries

CLASSIC CLUB SANDWICH 31

turkey breast, bacon, 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

From the Grill

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

vegetarian . dairy

STEAMED JUMBO ASPARAGUS

vegan

SAUTÉED MUSHROOMS

vegan

GRILLED BOK CHOY

vegan

SAUCES 5

CHIMICHURRI

vegan

CREAM OF TRUFFLE MUSHROOM

dairy . gluten . vegetarian

PEPPER SAUCE

All Day

SERVED DAILY FROM 11AM - 10PM

Desserts

EARL GREY CHEESECAKE 24

'Palais des Thés' earl grey cheesecake,
graham cracker, caramel, citrus segment

egg . dairy . gluten

KALAMANSI MERINGUE TART 24

vanilla tart, kalamansi crémeux,
meringue, citrus zest, candied kumquat

egg . dairy . gluten

JIVARA CHOCOLATE CAKE 25

chocolate sponge, crunchy hazelnut praline,
milk chocolate ganache & chantilly

egg . dairy . gluten . nuts

(vegan & gluten free available upon request)

STRAWBERRY CHOUX 24

puff 'Pâte à Choux', confit & mint strawberry,
mascarpone vanilla chantilly,
fresh & cooked strawberry

egg . dairy . gluten . soy

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 CLICQUOT
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 Clicquot Brut Brut Impérial, Épernay, France NV	190
Duval Leroy Femme De Champagne Reims, France NV	400
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 Henri Bourgeois Sancerre Loire Valley, France 2022	40/160
Allan Scott Sauvignon Blanc Marlborough, New Zealand 2022	21/83
Domaine LeSeurre 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 VieVité Provence, France 2021	21/100
Château 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
Massaya, Le Colombier Beqaa Valley, Lebanon 2018	25/85

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

Finlandia	19
Ketel One	22
Tito's	23
Grey Goose	25
Belvedere	26
Stolichnaya Elit	27

GIN

Beefeater	18
Tanqueray	19
Plymouth	20
Bombay Sapphire	22
Hendrick's	24

RUM

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

TEQUILA

Hornitos Plata	19
Patron Silver	23
Don Julio Blanco	24
Don Julio Reposado	26
Don Julio Añejo	31
Don Julio '1942'	58

BOURBON

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

SCOTCH & WHISKEY

Dewar's White Label	19
Canadian Club	19
Jim Beam Rye	19
Chivas 12 Years	20
Jameson	20
Johnnie Walker Black Label	20
Glenfiddich 12 Years	23
Jack Daniel's Single Barrel	24
Glenlivet 12 Years	25
Macallan 12 Years	27
Johnnie Walker Blue Label	80

COGNACS

Grand Marnier	18
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Spirits

LIQUEUR

Amaretto Disaronno	18
Cointreau	18
Drambuie	18
Fernet-Branca	18
Frangelico	18
Noilly Prat	18
Ricard	18
Sambuca	18
St. Germain	18
Suze	18
Chartreuse Green	24
Chartreuse Yellow	24

Beer Selection

DOMESTIC

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

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

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

SHIRLEY TEMPLE 14

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

Speciality Non-Alcoholic Cocktails



OPTIMIST
DRINKS

BRIGHT LIGHT 15
Optimist Bright,
lemon, orange, passion fruit

GOING GREEN 15
Optimist Fresh,
fresh cucumber, mint,
house-blended juice.

OPTIMIST Botanicals award-winning non-alcoholic spirits were created to enhance social connection and mental wellbeing. Inspired by and created in Los Angeles, their organic botanical ingredients are steam distilled and blended to create complex flavor profiles for people seeking alternatives to alcohol.

OPTIMIST is a mission-driven B Corp company, adhering to the highest ethical and environmental standards, and 2% of sales revenue is used to provide mental wellbeing services for underserved communities.

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 had 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 events in the country's rich history. Champagne is believed to have been 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 to its opulence and festivity. It is the celebratory nature of Champagne that has inspired the namesake of the famous bar located within the historic Plaza hotel.

THE PLAZA HOTEL
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