



THE PALM COURT

THE PLAZA

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.

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

18% gratuity will be applied



COCKTAILS AT THE PALM COURT

Welcome to The Palm Court at The Plaza Hotel. As The Plaza enters its 116th 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. 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

THE DIPLOMAT 30

This original sipper brings the smokey, earthy, flavor of Casamigos Mezcal together with the rhubarb and cinchona tastes of the Italian aperitif Aperol in a harmonious accord that will sooth any differences and delight the senses.

COCO MONKEY 30

Enjoy a bit of paradise in midtown Manhattan with this tropical potion. The rich taste of Pyrat XO Reserve rum is combined with the fruity flavors of Giffard Banana liqueur along with muddled banana slices to help begin your journey on this tropical breeze. Coconut water, fresh cream and house-made banana syrup will keep you sailing along. The cocktail is then finished with grated nutmeg, a banana slice and a chocolate straw which will make your tropical sojourn complete.

WHITE NEGRONI 30

A new twist on this old favorite that was originally created in Florence, Italy in 1925 for Count Camillo Negroni. At The Plaza, we unite Plymouth gin with Cocchi Americano vermouth and Suze to recast this classic cocktail.

ADORA ME 30

This exquisite libation combines Hendrick's Flora Adora gin, imported Gyokuro green tea, citrus and pineapple juices before being finished with fresh raspberries and a touch of soda water.

HUDSON BLACKBERRY OLD FASHIONED 30

The rich history of this cocktail begins with its creation in the 1880's at the exclusive Pendennis Club in Louisville, Kentucky. Adding a twist to this American classic, we use blackberry jam and in collaboration with Hudson Whiskey NY, we've purchased a barrel of their 7 year old Bourbon. The bourbon from that barrel is complimented by Angostura and Peychaud's bitters then muddled together with fresh orange and blackberry to create a New York born take on an old Kentucky favorite.

Palm Court Cocktails

MOSCOW MULE 30

Vodka's first triumph dating back to the early 1940's, originally called "little Moscow", this cocktail was originally created at New York's Chatham Hotel. The Plaza uses locally distilled ALB vodka from New York State that is smothered in puréed ginger, freshly squeezed lime juice, then lengthened with club soda to recreate this classic.

HIBISCO SOUR 30

A sour cocktail with a foundation of Pisco 100, pisco brandy has been distilled in Peru since the 16th century. It is one of the first spirits ever distilled in the Americas. The subtle cherry flavor of Luxardo liqueur and floral tanginess of hibiscus syrup adds a cross section of taste. This is a wonderfully refreshing way to welcome in the warmer days of spring and summer.

ESSENCE OF THYME 30

This original 'un trago' introduces Don Julio Reposado and Agave with the French elderberry based liqueur St Germain. This combination is then accented nicely with fresh thyme, fresh passion fruit purée and finished with prosecco.

CHERRY BLOSSOM 30

A cousin to the international sparkler, the Bellini, this sipper is a Cherry blossom, cherry-scented blood peach accented with Fee Brothers cherry bitters then charged with Prosecco and topped with a fresh flower.

MICHELADA 30

Enjoy this spicy and refreshing cocktail from South of the Border. The Plaza's own Bloody Mary mix is introduced to the spicy and smokey flavor of Ancho Reyes Verde liqueur and freshly squeezed lime juice inside a glass that is rimmed with black volcanic salt. The cocktail is topped with a Coronita and enhanced with a chili pepper, a slice of cucumber, and fresh lime.

Palm Court Alcohol Free

A MOCKTAIL OF YOUR OWN 28



TO START

choose one: **Optimist Bright**, citrus & salty flavors
Optimist Fresh, wild herbs & anise flavors

TO TOP

choose one: **Fever Tree Tonics**,
Premium Indian, Elderflower,
or Mediterranean

TO FINISH

add any: **lime, lemon, orange, cucumber,**
fresh mint or thyme

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.

Small Plates

FLAT BREAD 35

brie cheese, fig jam, arugula, beef bresaola

dairy . gluten

PRIME RIBEYE TACO 35

pico de gallo, guacamole, flour tortilla

dairy . gluten

GRILLED COLORADO

LAMB LOLLIPOPS 42

roasted cherry tomato, chimichurri sauce

TRUFFLE HERB FRIES 31

white truffle oil, parmesan cheese

dairy . gluten

BELGIUM CROQUETTE 31

aged gouda cheese, mornay sauce, sriracha aioli

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

Appetizers

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

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

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

SHRIMP COCKTAIL 34
cocktail sauce, iceberg lettuce, lemon
shellfish

Soups & Salads

FRENCH ONION SOUP 23
caramelized onion, gruyère 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

FARO SALAD 31
arugula, candied pecans, honey crisp apples,
balsamic vinaigrette
vegan . tree nuts . gluten

Sandwiches
served with regular fries

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

THE PLAZA WAGYU BEEF BURGER 36
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

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 OR SORBET 22

three scoops of seasonal ice cream

egg . dairy

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* 150/900

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* 57/245

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

NV Billecart-Salmon Rosé, Mareuil-sur-Ay, *France* 54/250

ROSÉ

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

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

Wines by the Glass

WHITE

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

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

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

Domaine Henri Bourgeois, Sancerre, *France* 40/160

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

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

RED

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

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

Massaya, Le Colombier, Beqaa Valley, *Lebanon* 25/85

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

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
Hendrick's, <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 12 year, <i>Jamaica</i>	21
Appleton Estate 21 year, <i>Jamaica</i>	45
Flor de Caña 18 year, <i>Nicaragua</i>	55

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

IRISH, JAPANESE & AMERICAN WHISKY

Bushmills	19
Jameson 12 year	20
Jameson Black Barrel	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	24
Blanton's Single Barrel	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

Spirits & Liqueurs

BLENDDED 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 Skye</i>	30
Ardbeg 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

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 Vintage 1983	55

BRANDY & ARMAGNAC

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

COGNAC

Paul Giraud Grande Champagne Très Rare	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*

ANGRY ORCHARD 12
Hard Cider, *New York*

SAMUEL ADAMS 12
Lager, *Massachusetts*

STELLA ARTOIS 12
Pilsner, *Belgium*

WEIHENSTEPHAN HEFEWEIZEN 12
Wheat Beer, *Germany*