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 food borne illness.

18% gratuity will be applied to all checks.
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
THE DIPLOMAT 30
This original sipper brings the smoky, earthy, flavor of Casamigos Mezcal together with the rhubarb and cinchona tastes of the Italian aperitif Aperol in a harmonious accord that will soothe 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.

THE PLAZA 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 Ford’s gin with Cocchi Americano vermouth, Campari and a hint of cherry 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.

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.

SINGANI SOUR 30
A sour cocktail with a foundation of Singani63, Singani has been distilled in Bolivia 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.
ESSENCE OF THYME 30
This original ‘un trago’ introduces Maestro Dobel Diamante 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.

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.

MICHELANADA 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.

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.
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

WHITE
Tolloy Pinot Grigio, Alto Adige, Italy 2021 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

ROSE
Domaine Sainte Marie VieVite, Provence, France 21/100
Château d’Esclans Whispering Angel Provence, France 26/115

RED
Evolution Pinot Noir, Willamette Valley, Oregon 28/97
Terrazas de los Andes, Malbec Reserva, Mendoza, Argentina 23/91
Decoy by Duckhorn, Cabernet Sauvignon, Sonoma County, California 26/105
Massaya, Le Colombier, Beqaa Valley, Lebanon 25/85
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 WHISKY
- 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 WHISKY
- The Balvenie 12 year, Speyside 25
- The Balvenie 15 year, Speyside 40
- The Balvenie 17 year, Speyside 55
- The Balvenie 30 year, Speyside 295
- Glenfiddich 12 year, Speyside 23
- Glenfiddich 21 year, Speyside 65
- Glenlivet 12 year, Speyside 25
- Glenlivet 15 year, Speyside 35
- Glenlivet 18 year, Speyside 55
- Macallan 12 year, Speyside 26
- Macallan 18 year, Speyside 65
- Highland Park 12 year, Orkney 24
- Highland Park 18 year, Orkney 65
- Talisker 10 year, Isle of Skye 30
- Ardbeg 10 year, Islay 25
- Lagavulin 16 year, Islay 35
- Bowmore 25 year, Islay 160
- Glenmorangie 10 year, Highlands 21
- Glenmorangie Lasanta, Highlands 28
- Glenmorangie Quinta Ruban, Highlands 28
- Glenmorangie “Nectar d’Or”, Highlands 32
- Oban 14 year, Highlands 32

#### IRISH, JAPANESE & AMERICAN WHISKY
- Bushmills 19
- Bushmills 16 55
- Bushmills 21 90
- Jameson 12 year 20
- Jameson Black Barrel 21
- Jameson 18 year 60
- Bulleit Bourbon Rye 20
- Great Jones Rye 24
- Yamazaki Hibiki 17 year 65
- Michter’s Straight Rye 22
- Michter’s Unblended American Whiskey 35
- WhistlePig Rye 10 year 30

#### BOURBON
- Angel’s Envy 25
- Baker’s 26
- Basil Haydens 24
- Blanton’s Single Barrel 25
- Bulleit Bourbon Straight 21
- Great Jones Straight Bourbon 24
- 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
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<th>Spirits &amp; Liqueurs</th>
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<td><strong>TEQUILA</strong></td>
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<tr>
<td>Patron Silver</td>
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<td>Patron Reposado</td>
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<td>Patron Añejo</td>
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<td>Maestro Dobel Diamante Reposado</td>
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<td>Maestro Dobel 30 Cristalino</td>
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<td>Jose Cuervo Reserva De La Familia</td>
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<td>Casamigos Blanco</td>
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<td>Don Julio 1942</td>
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<td><strong>VODKA</strong></td>
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<td>Ketel One, Holland</td>
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<td>Tito's, Texas (GF)</td>
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<td>Belvedere, Poland</td>
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<td>Grey Goose, France</td>
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<td>Stoli Elit, Russia</td>
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<td>Tanqueray, Scotland</td>
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<td>Bombay Sapphire, England</td>
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<td>Hendrick's, Scotland</td>
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<td>Nolet's, Holland</td>
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<td>Monkey 47, Germany</td>
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<td><strong>RUM</strong></td>
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<td>Rhum Clement VSOP, Martinique</td>
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<td>Bacardi Silver, Puerto Rico</td>
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<td>Bacardi 8 year, Puerto Rico</td>
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<td>The Real McCoy Rum 3 year, Barbados</td>
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<td>Appleton Estate 12 year, Jamaica</td>
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<td>Appleton Estate 21 year, Jamaica</td>
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<td>Flor de Caña 18 year, Nicaragua</td>
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<td><strong>AMARO</strong></td>
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<td>Cynar</td>
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<td>Fernet-Branca</td>
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<td>Amaro Nonino</td>
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<td><strong>PORT</strong></td>
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<td>Sandeman Tawny Port</td>
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<td>Sandeman Ruby Port</td>
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<td>Graham's 10 year</td>
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<td>Graham's Vingate 1983</td>
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<td><strong>COGNAC</strong></td>
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<td>Paul Giraud Grande Champagne Très Tare</td>
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<td>Courvoisier XO</td>
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<td>Hennessy XO</td>
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<td>Camus, Extra Elegance</td>
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<td>Camus, Family Legacy</td>
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<td>Remy Martin 1738</td>
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<td>Remy Martin XO</td>
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<td>Remy Martin Louis XIII</td>
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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**

**MURRAY'S ARTISAN CHEESES**
seasonal jam, fig & Marcona almond cake, crackers, sourdough toast
dairy . gluten . nuts

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

**SHRIMP COCKTAIL**
34
cocktail sauce, iceberg lettuce, lemon
shellfish

**FOIE GRAS TERRINE**
30
brioche toast, roasted hazelnut, Sierra figs butter
 gluten . tree nut

**Soups & Salads**

**FRENCH ONION SOUP**
caramelized onion, gruyère cheese, croutons
dairy . gluten

**SOUP DU JOUR**
chef's selection prepared daily

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

**FARRO SALAD**
baby kale, roasted pistachio,
Hudson River seckel pear, balsamic vinaigrette
vegan . tree nuts . gluten

**Sandwiches**

**CLASSIC CLUB SANDWICH**
turkey breast, Nueske's bacon, Muenster cheese,
lettuce, beefsteak tomato
egg . dairy . gluten

**THE PLAZA WAGYU BEEF BURGER**
Snake River wagyu beef, Murray's maple smoked cheddar,
sesame brioche bun, Patriot pickles
egg . dairy . gluten

**IMPOSSIBLE BURGER**
vegan cheese, sesame brioche bun, Patriot pickles
egg . dairy . gluten

**THE PLAZA WAGYU BEEF SLIDERS**
Murray's maple smoked cheddar,
sesame brioche bun, gherkins
egg . dairy . gluten

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

**Caviar**
1 OZ
white sturgeon, traditional garnishes
egg . dairy . gluten

**THE PLAZA HYBRID CAVIAR**
220

**THE PLAZA OSETRA CAVIAR**
295
Small Plates

**FLAT BREAD 35**
Pomodoro, buffalo mozzarella, arugula, beef pepperoni
- dairy . gluten

**PRIME RIBEYE TACO 35**
 pico de gallo, guacamole, flour tortilla
- dairy . gluten

**ROSEMARY & GARLIC COLORADO LAMB LOLLIPOPS 42**
roasted cherry tomato, chimichurri sauce

**TRUFFLE HERB FRIES 31**
Sabatino tartufi, parmesan riggiano cheese
- dairy . gluten

**MARINATED MURRAY ORGANIC CHICKEN SKEWERS 38**
Sumac salad, grilled lemon, sambal pita, garlic aioli
- dairy . gluten

**CAMBRIDGE HOUSE BALMORAL SMOKED SALMON 30**
dill crème fraîche, sundried tomato, caperberry, lemon, pickled mustard seed, crisp sourdough
- dairy . gluten

Desserts

**OOLONG TEA CHEESECAKE 24**
'Palais des Thés' Oolong cheesecake, graham cracker, grapefruit gel, grapefruit confit
- egg . dairy . gluten

"MONT BLANC CASSIS" 24
vanilla meringue, chestnut cream, cassis confit
- egg . dairy

**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