



## 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 BIG APPLE 30

Singani63, a Bolivian eau de vie, is infused with the crisp taste of New York green apples. A touch of sweetness from local honey harvested in the Empire State, balanced with fresh lemon, sliced apple and garnished with fresh honeycomb.

## WHITE COSMO 30

First introduced in the 1980s by the “Martini Queen of South Beach”, Cheryl Cook, White Cosmo has become an icon on its own and The Palm Court has given this fashionable drink a makeover. To give a new twist to this 80’s classic, Grey Goose L’Orange and Cointreau are impressed with fresh lime and white cranberry juice. Finished with cranberry bitters

## MIDNIGHT MANHATTAN 30

This non-traditional Manhattan breaks away from the original classic by combining the bitter earthiness of Amaro Sfumato liqueur with the sweetness of Hudson Bourbon, and then finished with Fee Brothers Orange Bitters.

## APRICOT SUNSET 30

Great Jones NY Rye Whiskey combined with apricot purée and accents of agave nectar and fresh lemon juice before being laced with Licor 43 Liqueur and the pure essence of fresh rosemary.

## CHAMPS CASSIS 30

A captivating cocktail crafted with a touch of crème de cassis purée, St Germain elderflower liquor, canton ginger liqueur, and topped off with Brut champagne. This exquisite libation exudes timeless elegance and sophistication, reflecting the grandeur of the Plaza Hotel.

# *Palm Court Cocktails*

## GREAT PUMPKIN 30

A spellbinding balance of fresh pumpkin purée, cinnamon and freshly squeezed lemon juice, finished with Licor 43 and Ron Zacapa Rum to create a Plaza fall special that is even better than a slice of pie.

## COGNAC EXPRESS 30

A luxurious cocktail created exclusively for the Plaza Hotel. A classic mix with Hennessy VSOP Cognac, Nocello walnut liqueur, Oloroso sherry and fresh espresso for a rich and invigorating taste. It is served on the rock in a wine glass with cinnamon, brown sugar rim and charred marshmallow.

## BALI HA'I 38

Come to where the land and ocean meet while enjoying this elegantly spiced champagne cocktail. A bubbly pairing of Brut champagne and aged Bacardi 8 Rum, highlighted with the tropical flavors of El Guapo Polynesian Kiss Bitters, the raw sweetness of honey and fresh lime juice. Make The Plaza your own special island in the center of this incredible city!

## DIABLO 30

This devilish libation is crafted with Maestro Dobel Diamante Cristalino Tequila, fresh ginger puree, lime juice and finished with a subtle temptation of Crème de Cassis.

## FIESTA NARANJA 30

Transport yourself to a warmer climate! Let this festive blend of Solerno Blood Orange liqueur and 400 Conejos Mezcal take you to Mexico during the peak of winter. Freshly squeezed lime shaken together with blood orange juice and just a hint of organic agave nectar will deliver a respite from Old Man Winter's grasp.

# *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

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, parmigiano riggano 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

## *Caviar*

white sturgeon, traditional garnishes

egg . dairy . gluten

THE PLAZA HYBRID CAVIAR 1 OZ 220

THE PLAZA OSETRA CAVIAR 1 OZ 295

## *Appetizers*

MURRAY'S ARTISAN CHEESES 34  
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 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,  
croutons, capers, caesar dressing  
*dairy . gluten*

FARRO SALAD 31  
baby kale, roasted pistachio,  
hudson River seckel pear, balsamic vinaigrette  
*vegan . tree nuts . gluten*

# *Evening Tier*

*featuring a combined selection from our afternoon tea sweets and evening small plates*

## THE PALM COURT 65

### CRUDITÉ

seasonal hudson valley farmers market vegetables, tahini hummus

### ARTISAN CHEESE

murray's artisan cheese, sourdough toast, crackers, fig, almond cake

dairy . gluten . nuts

## THE FITZGERALD 85

### CRUDITÉ

seasonal hudson valley farmers market vegetables, tahini hummus

### ARTISAN CHEESE

murray's artisan cheese, sourdough toast, crackers, fig, almond cake

### PETIT FOUR

oolong cheesecake, tropical fruit tart, pistachio macaron,  
pecan pie, chocolate truffle

dairy . gluten . nuts

## THE PLAZA 295

### THE PLAZA HYBRID CAVIAR

traditional garnishes

### CRUDITÉ

seasonal hudson valley farmers market vegetables, tahini hummus

### ARTISAN CHEESE

murray's artisan cheese, sourdough toast, crackers, fig, almond cake

### PETIT FOUR

oolong cheesecake, tropical fruit tart, pistachio macaron,  
pecan pie, chocolate truffle

egg . dairy . gluten . nuts



*Sandwiches*  
*served with regular fries*

CLASSIC CLUB SANDWICH 31

turkey breast, nueske's bacon, muenster cheese,  
lettuce, beefsteak tomato  
egg . dairy . gluten

THE PLAZA WAGYU BEEF BURGER 36

snake river wagyu beef, murray's maple smoked cheddar,  
sesame brioche bun, patriot pickles  
egg . dairy . gluten

IMPOSSIBLE BURGER 32

vegan cheese, sesame brioche bun,  
patriot pickles  
egg . dairy . gluten

THE PLAZA WAGYU BEEF SLIDERS 34

murray's maple smoked cheddar,  
sesame brioche bun, gherkins  
egg . dairy . gluten

PLAZA LOBSTER ROLL 38

maine lobster, scallion, citrus kewpie mayo, celery  
egg . dairy . gluten . shellfish

## *Desserts*

### OO LONG 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)

### MANGO & PASSION FRUIT PAVLOVA 24

vanilla & lime suisse meringue, confit mango,  
mascarpone vanilla chantilly,  
passion fruit gel, lime zest  
egg . dairy . gluten

### 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 Veuve Clicquot Brut Impérial, Épernay, *France* 45/190

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, *Italy* 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, 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

## TEQUILA

Patron Silver	23
Patron Reposado	25
Patron Añejo	31
Maestro Dobel Diamante Reposado	32
Maestro Dobel 50 Cristalino	60
Jose Cuervo Reserva De La Familia	85
Casamigos Blanco	27
Casamigos Reposado	30
Casamigos Añejo	32
Don Julio Blanco	24
Don Julio Reposado	26
Don Julio Añejo	31
Don Julio 1942	58

## 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

## 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

## IRISH, JAPANESE & AMERICAN WHISKY

Bushmills	19
Bushmills 16 year	55
Bushmills 21 year	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

# *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 Vingate 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 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, *Netherlands*

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*