



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 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 117th 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 63 30

Singani 63, 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

APRICOT SUNSET 30

A captivating cocktail that puts a metropolitan twist on the classic flavors of apricot. 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 adorned with apricot.

CHAMPS CASSIS 30

A captivating cocktail crafted with Fords gin, 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.

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.

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.

GOLDEN NECTAR 30

Introducing Golden Nectar, a refined cocktail crafted with Maestro Dobel Diamante Tequila, spicy Ancho Reyes Verde liquor, agave, kalamansi puree, and a splash of club soda. This captivating combination of flavors, enhanced by a rosemary black salt rim and garnished with a spring of rosemary, results in a refreshing and intricate elixir served in a sleek highball glass.

Palm Court Cocktails

PARK SIDE SMASH 36

A casual cousin to the iconic Mint Julep, this Smash is a sassy, less-formal libation that refreshes well past the palate and deep into the soul. Hennessy VSOP Cognac is shaken with hand-pressed lemon wedges and fresh organic mint leaves to create a wonderful variation on the classic cocktail.

WINTER SANGRIA 36

A refreshing and flavorful beverage perfect for leisurely enjoyment. Composed of carefully selected red wines and spirits infused with an array of seasonably ripened fruits. The blend is elevated with captivating winter spices, creating a harmonious fusion of sweet, tangy and winter spice notes. Cheers to a moment of refined indulgence where the essence of Sangria meets the opulence of our exquisite establishment.

Alcohol Free

A 'ZERO PROOF' COCKTAIL 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 well-being. 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 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* 34/140

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

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

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

Joseph Phelps, Cabernet Sauvignon,
Napa Valley, *California* 60/225

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

Wines by the Bottle

WHITE

Les Tourelles de la Cree,
Montagny Premier Cru, *France* 192

L'Olivier Muscadet Sevre et Maine Sur Lie, *France* 72

The Prisoner 'Blindfold' White Blend, *California* 115

Olivier Leflaive Bourgogne Blanc Les Setilles, *France* 140

Frogs Leap Chardonnay, Napa Valley, *California* 108

Provenance Sauvignon Blanc, Rutherford, *California* 80

Santa Margherita Pinot Grigio,
Alto Adige, *Italy* 75

RED

Robert Mondavi 'Maestro', Napa Valley, *California* 180

Clarendelle 'Haut Brion', Bordeaux, *France* 95

Theresa Noelle Pinot Noir, Sta. Rita Hills, *California* 85

Revana Terroir Series, Cabernet Sauvignon,
Napa Valley, *California* 195

Les Vendangeuses 'Les Plan Des Moines',
Gigondas, *France* 120

Bruno Giacosa, Alba, *Italy* 120

Purple Hands Pinot Noir,
Lone Oak Ranch, *Oregon* 110

Harlan Estate, Napa Valley, *California* 3200

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*

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*

Spirits & Liqueurs

BLENDED 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 25 year, <i>Speyside</i>	200
The Balvenie 30 year, <i>Speyside</i>	295
Glenfiddich 12 year, <i>Speyside</i>	23
Glenfiddich 21 year, <i>Speyside</i>	65
Glenfiddich 21 year, <i>Speyside</i>	177
Glenfiddich 29 year, <i>Speyside</i>	450
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

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
Great Jones Rye	24
Yamazaki 12 year	35
Hibiki Harmony	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	21
Great Jones	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

Spirits & Liqueurs

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

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

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

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

Lite Fare

Appetizers

MURRAY'S ARTISAN CHEESES 34
seasonal jam, fig & marcona almond cake, crackers,
sourdough toast
dairy . gluten . nuts

EAST COAST OYSTERS
HALF DOZEN 23 DOZEN 44
champagne mignonette, lemon, tabasco
shellfish

SHRIMP COCKTAIL 35
cocktail sauce, iceberg lettuce, lemon
shellfish

FOIE GRAS TERRINE 32
brioche toast, pistachio puree, hibiscus aspic
gluten . tree nut

HAMACHI CRUDO 34
fennel, cherry tomato, yuzu dressing,
lemon oil, caviar

Caviar 10Z

white sturgeon, traditional garnishes
egg . dairy . gluten

THE PLAZA HYBRID CAVIAR 220

THE PLAZA OSETRA CAVIAR 295

Soups & Salads

FRENCH ONION SOUP 23
caramelized onion, gruyère cheese, crouton
dairy . gluten

SOUP DU JOUR 21
chef's selection prepared daily

BABY GEM SALAD 28
castelfranco, baby gem, parmesan, white anchovies,
crouton, capers, caesar dressing
dairy . gluten

ROASTED BEETS SALAD 31
couscous, frisee lettuce, baby arugula,
toasted almond, champagne maple vinaigrette
vegan . tree nuts . gluten

Small Plates

FRIED BAO BUN 36
spicy pulled short ribs, scallion
gluten

TRUFFLE FRIES 32
sabatino tartufi, parmigiano reggiano cheese,
garlic aioli
dairy . gluten

GAMBAS AL AJILLO 38
herb focaccia bread
dairy . gluten . shellfish

ROSEMARY & GARLIC
COLORADO LAMB LOLLIPOPS 39
roasted cherry tomato, chimichurri

SEARED VENISON FILET 42
pomegranate, lingonberry jam

Desserts

MANDARIN CHEESECAKE 24
corsican mandarin confit, citrus segments,
mint and basil sauce
egg . dairy . gluten

COFFEE ESPRESSO “NAPOLEON” 24
caramelized puff pastry, espresso caramel sauce,
madagascar vanilla chantilly cream
egg . dairy . gluten

AMATIKA CHOCOLATE CAKE 24
crunchy hazelnut praline, amatika chocolate mousse,
caramelized piemonte hazelnut
nuts . vegan

NEW YORK APPLE COBBLER 24
hudson river ruby frosted apple,
almond streusel, tahitian vanilla ice cream
egg . dairy . nuts

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



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