



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

GOLD STANDARD 30

Experience a rare level of excellence with this exceptional sipper. It starts in the land of the rising sun with Toki, a blended whiskey from the House of Suntory. Citrus flavors and egg white are vigorously shaken in, then sweetened with a touch of orange flower water. Finally, it's adorned with a gold leaf, creating a cocktail that truly sets the Gold Standard.

BLUE PETE 30

A refreshing frozen delight to cool down the hottest summer days. Iced Grey Goose is shaken with fresh olive brine and Texas Pete's pepper sauce, then garnished with fresh blue cheese olives, creating a fantastic libation to beat the heat.

ISLAND FEVER 38

If the heat in the Palm Court has you yearning for cooler breezes under a palm tree, soothe that longing with a taste of the islands. Ron Zacapa's Guatemalan rum's smooth sweetness blends with the molasses and smoky flavors of Myers's Jamaican rum. This dance is complemented by tangy citrus and the freshness of mint, all topped with a house-made Orgeat foam with almond flavor. This potent elixir can stave off island fever, even if just for a while.

ADONIS 30

This delicate drink was crafted to commemorate the musical of the same name which achieved the historic milestone of its 500th performance on Broadway in the 1800s. A blend of sherry and vermouth, accentuated by the flavor of fresh orange, offers a refreshing toast of the town from yesteryear.

THE INTERLUDE 30

Escape the ordinary and indulge in a springtime affair with this spicy, exhilarating cocktail. Muddled and pressed passion fruit meets Don Julio reposado tequila, while Chinola passion fruit liqueur intertwines with a mix of fresh lime juice and agave syrup. This fusion is vigorously shaken and served in a martini glass rimmed with spicy-sweet Tajin seasoning, reaching the pinnacle of flavor and excitement.

KING BASIL 30

Harvested from the royal garden, spices and vegetables mingle with the fresh flavors of crushed basil and cucumber. Balanced with Hendrick's gin, Lillet Blanc, and a hint of Fee Brothers West Indies Orange bitters, this concoction is fit for royalty.

Palm Court Cocktails

BARREL-AGED SMOKED SAZERAC 34

Legend has it that Antoine Peychaud concocted this cocktail in the mid-1800s at his Creole Apothecary, serving it in small egg cups to soothe his clients. At The Plaza, we recreated this cocktail using a smoked tumbler and Great Jones rye whiskey, the sole distillery on the island of Manhattan. Peychaud's and Angostura bitters, along with a splash of Pernod, are delicately balanced and finished with a fresh-cut lemon peel.

MICHELADA 30

Savor this revitalizing cocktail inspired by flavors from South of the Border. The Plaza's unique Bloody Mary mix meets the spicy, smoky notes of Ancho Reyes Verde liqueur and freshly squeezed lime juice in a lager glass rimmed with black volcanic salt. Accompanied by a Coronita, this drink is garnished with a chili pepper, a slice of cucumber, and fresh lime.

STRAWBERRY RHUBARB TART 32

Experience the summery sweetness of sun-ripened strawberries paired with the unique flavors of rhubarb and vanilla-infused Tito's vodka. We added in Frangelico hazelnut liqueur, fresh lemon, and a dash of Fee Brothers rhubarb bitters for a wonderful seasonal treat.

ROSE'S SANGRIA 30

Crafted from seasonably ripened fruits, captivating spices, and a blend of premium spirits and wines, this sangria is a true delight.

Alcohol Free

OPTIMUS BRIGHT 30

Fresh pineapple, citrus juices and Elguapo Polynesian bitters are combined and then topped with Pellegrino sparkling water to create a refreshing alcohol free sipper that's sure to satisfy.

JASMINE JULIP 30

If you're seeking a flavorful drink with a lighter kick, the Jasmine Julep is perfect for you. It's made with jasmine tea, freshly squeezed lime juice, and garnished with mint leaves.

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* 46/175

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* 58/250

ROSÉ

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

Château d'Esclans Whispering Angel, Provence, *France* 30/115

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

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 36
seasonal jam, fig & marcona almond cake,
crackers, sourdough toast

dairy . gluten . nuts

EAST COAST OYSTERS
HALF DOZEN 28 DOZEN 54
champagne mignonette, lemon, tabasco

shellfish

SHRIMP COCKTAIL 35
cocktail sauce, iceberg lettuce, lemon

shellfish

FOIE GRAS TERRINE 33
brioche toast, pistachio puree, hibiscus aspic

gluten . tree nut

HAMACHI CRUDO 36
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 25
caramelized onion, gruyère cheese, crouton
dairy . gluten

SOUP DU JOUR 22
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 26
crunchy hazelnut praline, amatika chocolate mousse,
caramelized piemonte hazelnut
nuts . vegan

NEW YORK APPLE COBBLER 26
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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