



# 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 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

# *Specialty Cocktails*

## HOT TODDY 30

Having originated several centuries ago in Scotland this classic cocktail is said to have the power to cure the common cold. Medical opinions may vary but there is no disagreement on is that anyone who partakes in one feels better for having done so. This traditional version of the Hot Toddy features infused Arday whiskey with clover honey, chai tea, fresh orange zest and cloves. It is perfect way to feel better, no matter what ails you

## WHITE COSMO 30

First introduced in the 1980s, the Cosmopolitan has become an icon. The Palm Court has dedicated this fashionable drink to the Good Witch of the North, creating a cocktail that can soften the hardest fall from grace. Grey Goose L'Orange and Cointreau are combined with fresh lime and white cranberry juice to give a new twist to this 80's classic.

## BLOODY MARY 30

Indulge in The Plaza's own horseradish-infused Tito's vodka, expertly blended with a classic medley of spices and hearty tomato juice, garnished with traditional accompaniments and a jumbo shrimp for the perfect finishing touch.

For every cocktail sold, \$2 will be donated to City Harvest to support the fight against food insecurity in New York.

# *Specialty Cocktails*

## PALM COURT SPRITZ 30

The original spritz came about in the 1800s when a bit of water was added to wine to make it a little less potent. Today's version features the natural flavors of pineapple, zesty citrus, green apple, and green and black tea found in Rockey's Botanical Liqueur, topped with prosecco and club soda for a refreshing fall spritz.

## BARREL-AGED OLD PAL 34

A cousin of the Negroni that can be traced back to the 1920s and Harry's New York Bar in Paris. The Plaza has recreated this old friend by barrel-aging Manhattan's own Great Jones rye whiskey, Campari and dry vermouth for 60 days to reinvent this libation.

## PICANTE KING 32

Rich, spicy oak notes from Reserva De La Familia Reposado is combined with citrus, cranberry, and fresh agave nectar. The cocktail's spicy sweetness is created with spiced chocolate and El Guapo Fuego bitters, all elegantly finished with a dark chocolate sugar rim and a twist of orange.

## CHERRYWOOD 34

Lusciously sweet and nutty, this cocktail features Talisker's 10 year old single malt scotch and Luxardo Maraschino Liqueur interwoven with fresh citrus juice and a bit of Frangelico then laced with Fee Brothers cherry bitters.

## SPICED BERRY SANGRIA 30

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

## ELIXIR 30

They call mezcal the "elixir of the gods". The Palm Court has dedicated this potion to the much misunderstood Wicked Witch of the West. By enhancing Casamigos mezcal's smoky flavor with the floral notes of lemon verbena syrup and fresh lemon juice, we've crafted a true witch's brew.

## POM PALM 30

Notes of rose and cucumber from Hendrick's gin mixed with green apple from Giffard Apple liqueur are accompanied by fresh lemon and pomegranate juice before wrapping the session with honey syrup and grapefruit bitters to compose a delicious melody you won't soon forget

# *Alcohol Free*

## SPICED SIPPER 30

If you are looking for a drink with a lot of taste and a little less kick, the Spiced Sipper is right for you. The sober spirit Seedlip Spice and honey syrup are mixed with fresh lemon and pomegranate juices then topped with champagne to create a tasty alcohol free cocktail.

## FALLEN MULE 30

Enjoy the fresh taste of nature with the alcohol-free spirit Optimus Bright, a distilled combination of pristine herbs and spices, muddled together with ginger purée and fresh lime juice and then complimented with sparkling apple cider.

# *Chilled Raw Bar*

## *Caviar*

white sturgeon, traditional garnishes

egg . dairy . gluten

CLASSIC OSETRA

1 OZ 195

ROYAL OSETRA

1 OZ 235

SPECIAL RESERVE

1 OZ 295

EAST COAST OYSTERS

HALF DOZEN 28 DOZEN 54

champagne mignonette, lemon, tabasco, cocktail sauce

shellfish

SHRIMP COCKTAIL 35

cocktail sauce, Tabasco, lemon

shellfish

# *Small Plates*

## FRENCH ONION SOUP 28

caramelized onion, gruyère cheese, crouton

dairy . gluten

## SOUP DU JOUR 22

chef's selection prepared daily

## MURRAY'S ARTISAN CHEESES & CHARCUTERIE 48

wholegrain mustard, seasonal jam, crackers, candied pecan, sourdough

dairy . gluten . nuts

## COLD MEZZE 28

traditional hummus, baba ghanoush, muhammara, crispy pita

gluten . nuts

## ROSEMARY & GARLIC LAMB LOLLIPOPS 39

roasted cherry tomato, chimichurri

## DUCK FAT FRIES 32

winter black truffle, furikake, aioli

# *Sandwiches & Salads*

*sandwiches served with regular fries*

## HEIRLOOM ROOT & BURRATA SALAD 36

arugula, saba dressing, vadouvan

gluten . vegetarian

## COBB SALAD 38

chicken, iceberg, avocado, blue cheese dressing, tomato, boiled egg, lardon

dairy . egg

## CLASSIC CLUB SANDWICH 36

turkey breast, nuneske's bacon, muenster cheese,

lettuce, beefsteak tomato

dairy . gluten

## WAGYU BEEF SLIDERS 36

murray's maple smoked cheddar, brioche bun, gherkins

plaza burger sauce

egg . dairy . gluten

## MAINE LOBSTER ROLL 48

maine lobster, fennel, celery, yuzu, citrus kewpie mayo

egg . dairy . gluten . shellfish



# *Desserts*

## UBE CHEESECAKE 24

mashed sweet potato ube

egg . dairy . gluten

## POIRE 24

pear confit, chocolate sauce, almond streusel

dairy

## CHOCOLATE CAKE 26

crunchy almond praline, amatika chocolate mousse,

banana confit

nuts

\*vegan and gluten free available upon request

## PECAN PIE 26

almond streusel, salted butter caramel sauce, tahitian vanilla ice cream

egg . dairy . nuts

## SESAME DELISH 28

sesame sponge, sesame streusel, tahitian vanilla ice cream, praline

dairy . nut

## 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

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 Louis Roederer Brut, Reims, *France* 46/175

NV Louis Roederer Cristal, Reims, *France* 150/900

NV Nino Franco 'Rustico' Prosecco, Valdobbiadene, *Italy* 34/140

## HALF BOTTLES

NV Krug Grande Cuvée, Reims, *France* 250

## 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* 24/110

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

# *Wines by the Glass*

## WHITE

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

Domaine LeSeurre Riesling Semi Dry,  
Cuvée Classique, *Finger Lakes, New York* 24/84

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

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

Narupa Caneco Albarino, Rias Baixas, *Spain* 28/98

Joseph Drouhin Chablis, Burgundy, *France* 36/126

## RED

Theresa Noelle Pinot Noir, Sta. Rita Hills, *California* 34/115

Delas Frères Crozes Hermitage 'Les Launes', Rhône Valley, *France* 24/91

Alonso & Pedrajo 'Suane' Tinto Reserva, Rioja, *Spain* 28/112

Pio Cesare Barolo, Piedmonte, *Italy* 48/168

Brendel Cooper's Reed, Cabernet Sauvignon,  
Napa Valley, *California* 28/112

Baron Philippe De Rothschild 'Mouton Cadet', Bordeaux, *France* 32/118

## SWEET

Michele Chiarlo Nivole Moscato d'asti, Piedmont DOCG, Italy (375ml) 19/68

# Spirits & Liqueurs

## VODKA

Ketel One, <i>Holland</i>	22
Tito's, <i>Texas</i> (GF)	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
Dobel Diamante Cristalino Reposado	32
Dobel 50 Cristalino Extra Añejo	60
Reserva De La Familia Platino	28
Reserva De La Familia Reposado	35
Reserva De La Familia Extra Añejo	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 10 year	22
Bushmills 12 year	28
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	40
Bulleit Bourbon Straight	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

# *Spirits & Liqueurs*

## BLENDING 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 26 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

## 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	800

# *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*

