



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

GLINDA'S WHITE COSMO 28

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.

ELPHABA'S ELIXIR 28

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.

GIN & JUICE 30

When there is too much drama in the LBC, take some advice from D-O-double-G and sip on a little gin and juice. Before you can say Snoop Dogg, you'll be feeling laid back with the notes of rose and cucumber in Hendrick's gin mixed with the steady beat of green apple from Giffard Apple liqueur. There ain't no stoppin' as this keeps poppin' with fresh lemon and pomegranate juice before rappin' it up with honey syrup and grapefruit bitters, creating a cocktail worthy of the dogg pound.

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.

CHAI SOUR 30

Sours have long been a favorite since the 1800s. This new twist on the timeless cocktail features pear-infused French brandy Poire Williams and sweet Bolivian eau de vie Singani63, blended with comforting spices from our house-made chai syrup and fresh lemon juice. Finished with El Guapo Holiday bitters, a red wine float, and a cinnamon-dusted pear, this refreshing sour is sure to stand the test of time.

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.

Palm Court Cocktails

PINEAPPLE HOT BUTTERED RUM 30

In the colonial days of the United States, families had their own unique recipes for this favorite fall sipper. The Plaza has crafted its own version, starting with Ron Zacapa's smoky aged rum and incorporating a hot pineapple mixture. It's finished with fresh pineapple and a hint of butter, creating a smooth flavor that's sure to please.

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.

SEASONAL 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

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.

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

WHITE

Tolloy Pinot Grigio, Alto Adige, *Italy* 2021 28/130

Domaine LeSeurre Riesling Semi Dry,
Cuvée Classique, *Finger Lakes* 21/85

Allan Scott Sauvignon Blanc, Marlborough, *New Zealand* 24/85

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

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

Cakebread Chardonnay, Napa Valley, *California* 40/155

RED

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

Terrazas de los Andes, Malbec Reserva, Mendoza, *Argentina* 23/91

Brendel Cooper's Reed, Cabernet Sauvignon,
Napa Valley, *California* 26/105

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

Newton "Unfiltered" Cabernet Sauvignon,
Napa Valley, *California* 36/165

Baron de Brane Bordeaux Blend,
Second Label of Château Brane-Cantenac,
Second Growth Margaux, Bordeaux, *France* 35/150

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

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 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
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	40
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
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	8
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 Vingtate 1983	55

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

Lite Fare

Chilled Raw Bar

EAST COAST OYSTERS

HALF DOZEN 28 DOZEN 54

champagne mignonette, lemon, tabasco, cocktail sauce

shellfish

SHRIMP COCKTAIL 35

cocktail sauce, lemon, tabasco

shellfish

Caviar 1OZ

white sturgeon, traditional garnishes

egg . dairy . gluten

THE PLAZA HYBRID CAVIAR 185

THE PLAZA OSETRA CAVIAR 235

Soups & Salads

FRENCH ONION SOUP 28
caramelized onion, gruyère cheese, crouton
dairy . gluten

SOUP DU JOUR 22
chef's selection prepared daily

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

HEIRLOOM TOMATO & BURRATA SALAD 36
basil cress, champagne-maple vinaigrette, roasted
pink peppercorn, sourdough
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

SAUTÉED GARLIC SHRIMP 38
herb focaccia bread
dairy . gluten . shellfish

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

MURRAY'S ARTISAN CHEESES 36
wholegrain mustard, seasonal jam, crackers,
gherkins, roasted walnut
dairy . gluten

COLD MEZZE 28
traditional hummus, baba ghanoush, muhammara,
crispy pita
gluten . nuts

Desserts

MANGO & PASSION FRUIT CHEESECAKE 24
mango, passion fruit, lime, vanilla gel

egg . dairy . gluten

BERRIES & CREAM 24
harry's berries strawberries, seasonal berries,
herbal greek yogurt, mint, tarragon

dairy

BANANA CHOCOLATE CAKE 26
crunchy almond praline, amatika chocolate mousse,
banana confit

nuts

*vegan available upon request

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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