



## THE PALM COURT

THE PLAZA

As part of The Plaza's commitment to environmental stewardship,  
this menu contains locally sourced, organic or sustainable items wherever possible.

All cuisine is prepared without artificial trans fat.

Created using fresh and nutritionally balanced ingredients,  
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.

## Welcome to The Palm Court

Inspired by the enduring elegance of The Palm Court's iconic Afternoon Tea, we are proud to introduce The Palm Court evening service. A celebration of our storied past blended with the vibrant spirit of modern New York. This new offering draws upon over a century of tradition, where The Plaza has stood as a symbol of sophistication and gathering. We hope you enjoy the experience.

# *Classic New York Tier*

## SANDWICHES & SAVORIES

Liberty's Lobster Roll

Maine lobster, osetra caviar, fennel, celery, yuzu, citrus aioli  
dairy . gluten . egg . seafood

Fifth Avenue Rueben

brioche, thousand island, sauerkraut, gherkins  
gluten

Soho Salmon Crisps

bagel crisps, Cambridge smoked salmon, cream cheese, caper berry  
dairy . gluten . seafood

Black Diamond Sliders

wagyu beef, winter black truffles, fois gras, cheddar, Plaza burger sauce  
dairy . gluten

## BREAD SERVICE

Warm Soft Pretzels

gluten

cheese fondue

dairy

whole grain mustard

## PASTRIES & SWEETS

Central Park Crème Brûlée

Madagascar vanilla bean  
dairy

Broadway Black & White Cookie

dairy . gluten

Park Avenue Cheesecake

graham crackers, cassis  
dairy . gluten

Hudson Hazelnut Tart

chocolate  
dairy . nuts . gluten

95 PER PERSON

## WITH A GLASS OF CHAMPAGNE

NV, Je Crois 'Plaza Cuvée'

135 PER PERSON

Dom Pérignon

189 PER PERSON

# *Fifth Avenue Tier*

## *Caviar Service*

OSETRA CAVIAR 1 OZ  
white sturgeon, traditional garnishes

## SANDWICHES & SAVORIES

Liberty's Lobster Roll

Maine lobster, osetra caviar, fennel, celery, yuzu, citrus aioli  
dairy . gluten . egg . seafood

Fifth Avenue Rueben

brioche, thousand island, sauerkraut, gherkins  
gluten

Soho Salmon Crisps

bagel crisps, Cambridge smoked salmon, cream cheese, caper berry  
dairy . gluten . seafood

Black Diamond Sliders

wagyu beef, winter black truffles, fois gras, cheddar, Plaza burger sauce  
dairy . gluten

## BREAD SERVICE

Warm Soft Pretzels

gluten

cheese fondue

dairy

whole grain mustard

## PASTRIES & SWEETS

Central Park Crème Brûlée

Madagascar vanilla bean  
dairy

Broadway Black & White Cookie

dairy . gluten

Park Avenue Cheesecake

graham crackers, cassis  
dairy . gluten

Hudson Hazelnut Tart

chocolate

dairy . nuts . gluten

225 PER PERSON

## WITH A GLASS OF CHAMPAGNE

NV, Je Crois 'Plaza Cuvée'

265 PER PERSON

Dom Pérignon

319 PER PERSON



WINES & COCKTAILS

# Wine Selections

## Champagne

NV Plaza Cuvée 48/192  
Côte des Bars, *France*

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

NV Laurent-Perrier Brut 37/175  
Tours-sur-Marne, *France*

NV Louis Roederer Brut 47/175  
Reims, *France*

Louis Roederer Cristal 2014 150/900  
Reims, *France*

NV Duval-Leroy Rosé Prestige 49/245  
A Vertus, *France*

## Half Bottles

NV Krug Grande Cuvée 250  
Reims, *France*

## White

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

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

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

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

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

Joseph Drouhin Chablis 36/126  
Burgundy, *France*

## Red

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

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

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

Pio Cesare Barolo 48/168  
Piedmonte, *Italy*

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

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

## Reserve

Insignia by Joseph Phelps Cabernet Sauvignon 95/595  
Napa Valley, *California*

## Rosé

Domaine Sainte Marie VieVité 24/110  
Provence, *France*

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

## Sweet

Michele Chiarlo Nivole Moscato d'Asti 19/38  
Piedmont DOCG, *Italy* (375ml)

# *Palm Court Classics*

## PLAZA EGGNOG & GINGERBREAD COOKIE 35

In 1598, Shakespeare wrote, “An I had but one penny in the world, thou shouldst have it buy gingerbread.” You need not spend your last penny to have a delicious gingerbread cookie when you enjoy this classic holiday tradition dating back to the golden age of cocktails. The Plaza’s spiked eggnog combines Appleton rum, Hennessy cognac, freshly grated nutmeg and a dash of holiday spirit along with a house-made gingerbread cookie.

## PEPPERMINT TWIST 30

Discover the Eloise in yourself... Take a trip down Candy Cane Lane with this frothy combination of Bailey’s Irish Cream, Kahlua Liqueur and Crème de Menthe, finished with a candy cane.

## HOLIDAY 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 what 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 Ardray whiskey with clover honey, chai tea, fresh orange zest and cloves. It is the 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.

## 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.

## 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.

## 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*

## 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.

## 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.

## SPICED BERRY SANGRIA 30

Created especially for the holidays with mulled red wine, spirits and juices married with locally ripened berries and holiday spices.

## *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.

# *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
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 Vingate 1983	55

## BRANDY & ARMAGNAC

Larressingle VSOP Armagnac	24
Poire Williams, G.E. Massenez	25
Chateau-de-Lacqy 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*

