



THE ROSE CLUB

COCKTAILS AT THE PLAZA

As we see it, the bar is merely an extension of the kitchen, a philosophy that ensures your cocktail is made with the world's finest spirits, the freshest local ingredients, juices squeezed daily on premises, and that are precisely executed by a handful of the region's sturdiest barkeeps.

New Gotham Delights

\$24



SPICED CRANBERRY CRUSTA

This cocktail, which is named for the sugar that rims the glass, is a delightful mix of Grey Goose Citrus and The Plaza's own spiced cranberry syrup, enhanced with a fresh pear puree, lemon, then splashed with just a bit of Poire Williams brandy to chase away the winter chills.

GREAT PUMPKIN

Something wicked this way comes...a spellbinding balance of fresh pumpkin puree, cinnamon and freshly squeezed lemon juice is then finished with Licor 43 and Ron Zacapa rum to create a Plaza fall specialty.

APPLE ENVY

A slice of apple, brown sugar and Bar Keep baked apple bitters are muddled together and then briskly shaken with apple and cinnamon infused Angels Envy bourbon to make this Plaza original that is sure to be the envy of every apple around

LOUISIANA PURCHASE

Clements's Creole Shrub and hand-crushed celery are bathed in aromatic Junipero gin with just a touch of organic agave nectar added then finished with freshly ground sea salt and pink peppercorn rimmed glass.

CANDESCENT CAFÉ

In a dimly lit room watch as sparks of cinnamon dance over the fire roasted Sambuca and freshly drawn espresso, then enhanced by the rich flavors of Absolut Vanilla, Kahlua and a touch of Bailey's Irish Cream.

THE RUBY ROSE

Don Julio silver tequila is infused with ruby red grapefruit while fashionably mingled with fresh lime juice and home-made rosemary syrup then gently scented with the unique flavors of Italian Tuaca liqueur.

Holiday Specials

\$24



BLOODY MARY

The Plaza's own horseradish infused vodka mixed to perfection with a classic medley of spices and a hearty tomato juice garnished with traditional accompaniments and a jumbo shrimp

THE PLAZA'S HOLIDAY EGGNOG AND GINGERBREAD COOKIE

In 1598 Shakespeare wrote "An I had but one penny in the world, thou shouldst have it buy ginger bread." 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.

ROSE CLUB HOT TODDY

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 homemade spice infused Jameson Irish whiskey, clover honey and apple tea accompanied by fresh orange zest and cloves. It is perfect way to feel better, no matter what ails you.

PEPPERMINT TWIST

Discover the Eloise in yourself... Take a trip down candy cane lane with this frothy combination of Bailey's Irish Cream, Starbucks Coffee Liqueur and Crème de Menthe finished with a candy cane.

SPICED BERRY SANGRIA

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

HOT MULLED POMEGRANATE CIDER

A warming non-alcoholic sipper with mulled seasonal pomegranate, white grape and pineapple juices enhanced by the addition of ginger, cinnamon and clove.

\$14

If you want a little more spring in your sleigh add some spiced rum to this cider for \$8

The Plaza Punches



Punch has a long history, from early beginnings in the East and West Indies to traveling with British sailors to England where it found a welcoming home for centuries while helping the British people gather and celebrate. Punch's migration to the new world resulted in the founding fathers gathered around a punch bowl to celebrate the signing of The Declaration of Independence. Since that historic party and on up through the years punch has played a big part in American celebrations ever since.

The Rose Club invites you to celebrate any occasion or just gather with some friends and enjoy one of our three house made punches that is sure to make any occasion a cause for celebration.

TRADITIONAL BRANDY PUNCH

Hennessy cognac, black tea, citrus fruits, Angostura and Regan's bitters

CHAMPAGNE PUNCH

Fresh lemon and strawberries, Nolet gin, Moet & Chandon brut Champagne

RUM PUNCH

Tropical fruits and juices, Ron Zacapa rum, Appleton rum, Fee Brother's peach and orange bitters

HOLIDAY WASSAIL PUNCH

Traditionally this was part of a German ritual know as Wassailing that was to guarantee a bountiful harvest of apples in the coming year. At The Plaza we have brought holiday spices, apple cider, fresh oranges, apples and lemons together with Bulleit bourbon to create this holiday punch with the hopes of guaranteeing a bountiful harvest of good tiding for all in the coming year.

\$300 each
Serves 6 to 8



CHAMPAGNE & SPARKLING WINE

	Glass / Bottle	
NV Veuve Clicquot, Brut, Reims, France	\$32	\$150
NV Perrier-Jouët, Grand Brut Epernay, France	\$34	\$155
NV Krug Grand Cuvée, Epernay, France (375ml)	\$50	\$120
NV Moët & Chandon Brut, Epernay, France	\$28	\$130
NV Nicolas Feuillatte, Brut, Epernay, France	\$20	\$90
NV Billecart-Salmon, Rosé, Mareuil-sur-Ay, France	\$45	\$200
NV Nino Franco, Prosecco, Valdobbiadene, Italy	\$19	\$70

WHITE WINE

Tolloy Pinot Grigio , Trentino 2013	\$18	\$72
Jean Paul Picard Sancerre , Loire Valley 2013	\$19	\$76
Allan Scott Sauvignon Blanc , Marlborough 2013	\$18	\$72
Zilliken 'Butterfly' Riesling , Saar 2013	\$17	\$68
Giles Morat Pouilly Fuisse , Burgundy 2013	\$24	\$96
Artesa Chardonnay , Napa Valley 2012	\$19	\$76
Cakebread Chardonnay , Cakebread, Napa 2013	\$35	\$140

ROSÉ WINE

Domaine Sainte Marie, Vie Vité , Provence 2013	\$18	\$72
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RED WINE

Talbott 'Kali Hart' Pinot Noir , California 2013	\$16	\$64
Cline "Ancient Vines" Zinfandel , Sonoma 2012	\$16	\$64
Chateau Tanunda 'Grand Barossa', Shiraz 2011	\$19	\$76
Seven Falls Winery Merlot , Wahluke Slope 2011	\$16	\$64
Terrazas Malbec Reserva , Mendoza 2012	\$19	\$76
Chappellet 'Mountain Cuvee' Cabernet Blend 2013	\$20	\$80
La Ladera Cabernet Sauvignon , California 2013	\$23	\$90

Bottled Vintages



WHITE WINE

Newton 'Red Label' Chardonnay , Napa Valley 2008	\$100
St. Clement Chardonnay , Carneros, California 2008	\$72
Chalk Hill Sauvignon Blanc , Sonoma 2012	\$80
Goldwater Sauvignon Blanc , Marlborough 2014	\$65
Jermann Pinot Grigio , Friuli, Italy 2012	\$85
Livio Felluga Pinot Grigio , Friuli, Italy 2012	\$75
Schloss Vollrads Riesling , Rheingau, Germany 2013	\$65

RED WINE

Orogeny Pinot Noir , Russian River Valley 2012	\$100
Ponzi 'Reserve' Pinot Noir , Willamette Valley 2010	\$160
Duckhorn Merlot , Napa Valley, California 2010	\$140
Stags Leap Merlot , Napa Valley, California 2010	\$130
Sequoia Grove Cabernet Sauvignon , Napa Valley 2012	\$120
Cakebread Cabernet Sauvignon , Napa Valley 2010	\$180
Castel Giocondo Brunello di Montalcino , Tuscany 2007	\$170
Banfi Rosso di Montalcino , Tuscany, Italy 2011	\$80
M. Chapoutier 'La Bernardine', Chateauf du Pape , 2010	\$150

Spirits

VODKA

Absolut	\$16
Belvedere	\$18
Finlandia	\$16
Ultimat	\$18
Pravda	\$19
Chopin	\$18
Grey Goose	\$20
Imperia	\$19
Ketel One	\$18
Tito's	\$18
Stolichnaya	\$18
Stolichnaya Elit	\$25

GIN

Beefeater	\$18
Bombay Sapphire	\$18
Boodles	\$18
Candenheads, Old Raj	\$18
Hendrick's	\$20
Junipero	\$18
Plymouth	\$19
Plymouth Sloe Gin	\$19
Tanqueray	\$18
Tanqueray No. Ten	\$20
Tanqueray Rangpur	\$18
Nolet's Silver	\$18

RUM

Pyrat XO Reserve	\$18
10 Cane	\$18
Appleton VX	\$18
Appleton 21 Yr	\$24
Bacardi 8 Yr	\$18
Captain Morgan	\$18
Mount Gay	\$19
Flor de Caña 21 Yr	\$21
Gosling's Black Seal	\$18
Ron Zacapa 23 Yr	\$18
Myers's Dark	\$18
Agua Luca Cachaça	\$18
Sagatiba Cachaça	\$18

For martini measures an additional \$3.00 will be charged

Spirits

TEQUILA

Don Julio Blanco	\$18
Don Julio Reposado	\$20
Don Julio Anejo	\$24
Don Julio 1942	\$35
El Tesoro Paradiso	\$40
Milagro Select Barrel Silver	\$24
Milagro Select Barrel Reposado	\$28
Milagro Select Barrel Anejo	\$32
Partida Blanco	\$18
Partida Reposado	\$21
Partida Añejo	\$24
Patron Silver	\$18
Patron Reposado	\$21
Patron Anejo	\$24
Patron Platinum	\$55
Patron Burdeos	\$100
Sauza Tres Generaciones Plata	\$18
Sauza Tres Generaciones Reposada	\$19
Sauza Tres Generaciones Añejo	\$22

MEZCAL

Del Maguey Pechuga	\$38
Del Maguey Tobala	\$18

AMERICAN WHISKEY

Jack Daniel's	\$18
Knob Creek	\$18
Basil Hayden's	\$18
Blanton's	\$20
Bookers	\$24
Bakers 7 Yr	\$24
Jack Daniel's Single Barrel	\$19
Makers Mark	\$18
Mitcher's Small Batch Bourbon	\$20
Mitcher's Single Barrel Rye	\$25
Wild Turkey Rare-Breed	\$18
Wild Turkey Rye	\$18
Woodford Reserve	\$18
Jim Beam R1	\$18
Whistle Pig Rye	\$25
1792 Ridgmont Reserve Barrel Select	\$18
Bulleit Bourbon	\$18
Bulleit Rye	\$18

Spirits

CANADIAN WHISKEY

Canadian Club	\$18
Crown Royal	\$18
Seagram's VO	\$17
Seagram's 7	\$18

IRISH WHISKEY

Bushmills Black Bush	\$16
Bushmills Malt 16 Yr	\$25
Bushmills Single Malt 21 Yr	\$35
Jameson	\$18
Jameson Black Barrel	\$20
Jameson 12 Yr	\$20
Jameson 18 Yr	\$25
Jameson Vintage Reserve	\$38

APPLE BRANDY

Laird's Applejack 12 Yr	\$18
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ARMAGNAC AND BAS-ARMAGNAC

Larressingle V.S.O.P.	\$21
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GRAPPA

Marolo Chamomile Grappa	\$25
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EAUX DE VIE

Blume Marillen Apricot Eau de Vie	\$16
Massenez Poire Prisonnière	\$18
Massenez Framboise Sauvage	\$18
Coquerel Calvados	\$18

Single Malts

ISLE OF SKYE

Talisker 10 Yr	\$20
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ISLAY

Laphroig 10 Yr	\$18
Laphroig Quarter Cask	\$25
Bowmore 25 Yr	\$55
Ardbeg 10 Yr	\$18
Lagavulin 16 Yr	\$30

LOWLANDS

Auchentoshan 10 Yr	\$17
Auchentoshan 21 Yr	\$32
Glenkinchie 10 Yr	\$17

SPEYSIDE

The Balvenie 12 Yr Doublewood	\$21
The Balvenie 15 Yr Single Barrel	\$22
The Balvenie 17 Yr Madeira Cask	\$25
Glenrothes Vintage 1991	\$25
Glenfiddich 12 Yr	\$20
Glenfiddich 18 Yr	\$32
Glenfiddich 21 Yr	\$40
Macallan 12 Yr	\$20
Macallan 18 Yr	\$45
Macallan 30 Yr	\$125
The Glenlivet 12 Yr	\$20
The Glenlivet 15 Yr French Oak Reserve	\$25
The Glenlivet 21 Yr Archives	\$40

ORKNEY

Highland Park 12 Yr	\$16
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Single Malts

HIGHLANDS

Glenmorangie 10 Yr	\$20
Glenmorangie Lasanta	\$28
Glenmorangie Nectar d'Or	\$28
Glenmorangie Quinta Ruban	\$28
Oban 14 Yr	\$25

PREMIUM BLENDS

Pinch, The Dimple 15 Yr	\$18
Dewar's White Label	\$18
Dewar's 12 Yr	\$18
Dewar's Signature	\$25
Chivas 12 Yr	\$18
Chivas 18 Yr	\$24
Chivas 25 Yr	\$50
Johnnie Walker Red Label	\$16
Johnnie Walker Black Label	\$20
Johnnie Walker Green Label	\$30
Johnnie Walker Gold Label	\$35
Johnnie Walker Blue Label	\$65
Royal Salute 38 Year Old Stone of Destiny	\$110

"VATTED MALTS"

Compass Box Oak Cross	\$25
Compass Box Hedonism	\$55

Cognac

COURVOISIER L'ESPRIT

The most exclusive brandy ever created, comprised of brandies from the finest centuries, some exceeding 200 years.

Luxuriously flavorful finish.

\$625

FRAPIN CUVÉE 1888

Cuvée 1888 is a blend of aromas including dried fruits with orange notes. Exceptional flavor and length on the palate.

Limited edition carafe.

\$650

HINE LUXURY TALENT

Aged up to 200 years. Aromas of spices, delicately scented flowers, and candied fruits, with a silky with long finish.

\$995

Courvoisier VSOP	\$23
Courvoisier XO	\$40
Hennessey VSOP	\$18
Hennessey XO	\$50
Hennessey Richard	\$325
Hine Antique XO	\$40
Martell Cordon Bleu	\$40
Rémy Martin VSOP	\$18
Rémy Martin XO	\$45
Rémy Martin Louis XIII	\$325

Beer Selection



DOMESTIC

Budweiser \$8

Bud Light \$8

Blue Point Toasted Lager \$10

Sierra Nevada Porter \$11

Samuel Adams \$11

Blue Moon \$11

Local 1 \$25 (750 ml.)

To create this beer, the old technique of 100% bottle re-fermentation is used, a practice now rare even in Europe. Behind the full golden color you will find an alluring aroma, a dynamic complex of flavors.

IMPORT

Stella Artois \$10

Heineken \$10

Amstel Light \$10

Hitachino White Ale \$16

Duvel \$12

Chimay Rouge \$16

Schneider Weisse \$14

Lindeman's Framboise \$16

Samuel Smith's I.P.A \$14

Guinness Draught \$12

Corona \$10

NON-ALCOHOLIC

St. Pauli Girl \$10



Seafood

CAVIAR SERVICE

royal sturgeon 185/oz
private reserve American ossetra 295/oz

SEAFOOD PLATTER 68

4 oysters, 3 jumbo shrimp & 1/2 hard shell lobster

CHILLED LOCAL OYSTERS

cocktail sauce, cucumber-chili mignonette
1/2 dozen 21 1 dozen 40

SHRIMP COCKTAIL 26

4 poached prawns, lemon zest, cocktail sauce

Small Plates

LOCAL CHEESES 25

selection of farmstead cheeses,
cranberry-walnut toast, fig jam

CRUDITÉS 16

bagna cauda oil & tarragon dressing

CHIPS & DIP 14

yukon gold potatoes, chives, caviar cream

MEZZE PLATTER 23

mahammara, hummus, moutabel,
tzatziki, za'atar pita

ARTISANAL SALUMI 26

Chef's selection, aged Pecorino, rustic toast

AHI TUNA TARTARE 26

wasabi avocado purée, citrus soy,
tempura crumbs

Soups & Salads

LOBSTER CHOWDER 19

bacon, saffron potatoes, leeks

FRENCH ONION SOUP 16

braised beef short ribs, sherry, gruyère

CHICKEN CAESAR SALAD 29

baby romaine, parmesan reggiano,
herbed croutons

GREEK SALAD 21

kale, pepperoncini, marinated feta,
red wine dressing

Sandwiches

PETITE LOBSTER ROLLS 26

horseradish dressing, English mustard aioli,
pommes frites

ROASTED TURKEY

& AVOCADO SANDWICH 24

bibb lettuce, applewood bacon, tomato, ciabatta

MINI BURGERS 27

plaza custom blend, cheddar
tzatziki sauce, bibb lettuce, tomatoes, pickle

PASTRAMI TEA SANDWICHES 25

swiss cheese, horseradish dressing
pickles, rye bread

THE PLAZA BURGER 27

custom blend, choice of Gruyère, blue or cheddar, tzatziki sauce,
bibb lettuce, oven-cured tomato, pickle, brioche bun, pommes
frites

All Day (served until 11pm)

Pasta

RIGATONI BOLOGNESE 29
local aged goat cheese

Simply Grilled

AURORA SALMON 34
crispy creamer potatoes, watercress

AHI TUNA 38
crispy creamer potatoes, watercress

HALF ROASTED CHICKEN 29
crispy creamer potatoes, watercress

DRY AGED 14OZ CREEKSTONE NY STRIP 49
crispy creamer potatoes, watercress

8OZ CREEKSTONE FILET MIGNON 52
crispy creamer potatoes, watercress

CHOICE OF SAUCE
lemon- caper & brown butter
cabernet & shallot
chimichurri
cracked pepper cream
béarnaise

Sides

SPINACH & TOASTED GARLIC 8

YUKON GOLD MASHED POTATOES 8

ROASTED MUSHROOMS 8

STEAMED BROCCOLI 8

GRILLED ASPARAGUS 8

Sweets

NEW YORK "CHEESECAKE" 30

(DESIGNED TO BE SHARED)

Graham cracker brown butter crust, key lime curd
huckleberry compote, crème fraiche

WARM CARAMELIZED APPLE 17

brown butter and apple ice cream, apple cider sauce,
cinnamon tuile, stout cake

CAFÉ LIEGEOIS 17

Irish coffee mascarpone cream, hazelnut sable,
hazelnut hot chocolate, chocolate almond cake,
caramel baileys chocolate Bon Bon

VALHRONA DULCEY CHOCOLATE TART 17

passion sorbet, pineapple compote, candied cashews nuts,
Dulcey chocolate streusel

GREEN TEA LADY M CAKE 17

layers of sweet crepes filled with green tea cream served with
raspberry sauce

SWEET POTATO CUSTARD 17

citrus curd, poached pear, ginger crumble,
pistachio ice cream, cranberry compote

ICE CREAM AND SORBET 15

choice of 3

vanilla, pistachio, brown butter apple, milk chocolate
blood orange, passion fruit, green apple

Warm Cocktails

\$21

TRADITIONAL IRISH COFFEE

Jameson's Irish Whiskey, Sugar, Coffee and Heavy Cream

CENTRAL PARK

Kahlua, Bailey's, Grand Marnier, Hot Chocolate,
Whipped Cream

Non-Alcoholic Selection

\$12

THE GINGER PEACH

Organic cane sugar, fresh white peach puree
Fever Tree Ginger Ale

RASPBERRY ITALIAN SODA

Monin raspberry syrup,
Fever Tree Club Soda, fresh raspberries

THE SHIRLEY TEMPLE

Classically made

Dessert Wines & Ports

Moscato d'Asti, "Nivole", Italy 2011	\$12
Fonseca Bin 27 Porto NV	\$18
Graham's Late Bottled Vintage 2006	\$17
Leacock's Madeira 10 Yr	\$16

18% gratuity will be applied to a check for parties of 6 or more