



# THE PALM COURT

THE PLAZA

## COCKTAILS AT THE PLAZA'S PALM COURT

Welcome to The Palm Court at The Plaza Hotel. As The Plaza enters its 109<sup>th</sup> 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.

In 1965, Victor Jules Bergeron, Jr. opened his famous Polynesian-themed restaurant Trader Vic's in the basement of The Plaza. For thirty years, Trader Vic's served these now classic recipes including the famous Mai Tai and Red Rum Swizzle, the latter of which is featured on our list in a hand-made Tiki glass created exclusively for The Palm Court.

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. So enjoy a cocktail at the new Palm Court, with its timeless feel, opulent atmosphere and impeccable service. Until our next cocktail together...

Cheers!

Brian Van Flandern,  
*Mixologist and Spirits Historian*

# *Trader Vic Tribute Cocktails*

## CHARTREUSIAN VELVET SLING

*(Designed to be shared)*

*Modern Tribute to Trader Vic Served in a Fresh Hawaiian Pineapple*

plymouth gin  
v.e.p. yellow chartreuse  
velvet falernum  
fresh pineapple juice  
fresh lime juice  
cane sugar syrup  
fresh muddled rosemary

70 serves two

## LECHE DOLCE

*(Designed to be shared)*

*A Sky Masterson Favorite*

bacardi facundo neo rum  
zacapa 23 rum  
fresh coconut water  
whole milk  
cane sugar syrup  
nutmeg

66 serves two

# *Plaza Craft Cocktails*

I RECALL... CENTRAL PARK IN FALL  
orange peel, cloves and cinnamon infused four roses bourbon  
amaro nonino  
velvet falernum  
25

BIJOU COCKTAIL  
plymouth gin  
green chartreuse  
carpano sweet vermouth  
dashes orange bitters  
25

PEAR PISCO SOUR  
barsol pisco achelado  
pear puree  
fresh lime juice  
simple syrup  
egg white  
25

UNENCUMBERED  
hendricks gin  
fresh english cucumber juice  
fresh lime juice  
cane sugar syrup  
moscato d'asti  
27

BLACK CHERRY BITTERED SLING  
four roses bourbon  
fresh lime juice  
cane sugar syrup  
boylans black cherry soda  
fee bros. cherry bitters  
25

HOUSE CIDER RULES  
don julio reposado tequila  
agave nectar  
lemon juice  
fresh apple cider  
cinnamon powder  
25

# Plaza Classics

## NYC COSMOPOLITAN

ketel one vodka citron  
cointreau  
lime juice  
cane sugar syrup  
cranberry juice

25

## HOUSE TONIC WITH GIN

tanqueray no. ten gin  
fresh lime juice  
cane sugar syrup  
sparkling water  
raw peruvian quinine powder

25

## HEMINGWAY DAIQUIRI

*Created for Ernest Hemingway at El Floridita Bar in Havana, Cuba*

the real mccoys white rum  
maraschino liqueur  
fresh grapefruit juice  
cane sugar syrup  
fresh lime juice  
cherry juice

25

## GATSBY MINT JULEP

*The Great Gatsby's libation of choice here at The Plaza*

four roses bourbon  
fresh lime juice  
cane sugar syrup  
fresh mint  
hennessy vsop cognac float

25

## TOMMY'S MARGARITA

don julio blanco tequila  
fresh lime juice  
agave nectar

25

## ORSON WELLES NEGRONI

tanqueray no. ten gin  
carpano antica  
sweet vermouth  
campari

25

# *Plaza Martinis*

## PLAZA VINTAGE MARTINI CART

*Made Tableside, Served at Bottle Strength with  
One Chilled Liquor from below*

Chopin Potato Vodka  
*Poland*

Ketel One Vodka  
*Holland*

Tanqueray Ten Gin  
*Scotland*

Plymouth Gin  
*England*

24

## PLAZA CLASSIC STIRRED MARTINIS

Vesper Martini  
*Vodka & Gin*

Dirty Martini  
*Vodka*

Flame Of Love Martini  
*Vodka*

Tuxedo Martini  
*Gin*

Gibson Martini  
*Gin*

Manhattan  
*Bourbon or Rye*

Rob Roy  
*Blended Scotch Whisky*  
22

# *Cocktails with Vintage Spirits*

## BLUE BLOOD-AND-SAND

johnnie walker blue label blended scotch  
cherry heering liqueur  
carpano antica formula sweet vermouth  
sugar syrup  
fresh blood orange juice

*Named after the 1922 silent film starring Rudolph Valentino, this is one of the few cocktails featuring blended Scotch whisky. This upscale version is not just for Blue Bloods however; in deference to New York's social elite. Johnnie Walker's Blue Label.*

75

## THE PALM COURT SAZERAC

Thomas H. Handy Sazerac  
Orange  
Cherry  
Sugar Cube  
Angostura Bitters

100

# *Non-Alcoholic Drinks*

## LEMON GRASS VERBENA ROOIBOS

palais des thés lemon verbena tea

g.u.s. meyer lemon soda

lemon grass

fresh lemon juice

simple syrup

11

## VIRGIN MINT JULEP

fresh lime juice

simple syrup

g.u.s. dry cola

fresh muddled mint

11

## ELOISE ROOTBEER FLOAT

g.u.s. dry rootbeer

häagen dazs vanilla ice cream

sarsaparilla powder

*Eloise is always leaving her shoes at the Palm Court.  
She kicks them off when she has a house-made root-beer float;  
her favorite drink. She thinks they are "rawther marvelous"!*

13

# *Wines by the Glass*

## CHAMPAGNE & SPARKLING

NV Mœt & Chandon **Brut Impérial**  
Épernay, France  
29/145

NV Laurent-Perrier **Brut**  
Tours-sur-Marne, France  
30/150

NV Veuve Clicquot **Brut**  
Reims, France  
32/150

NV Nicolas Feuillatte **Brut**  
Épernay, France  
25/125

NV Krug **Grande Cuvée**  
Épernay, France (375ml)  
70/180

Louis Roederer **Brut**  
Champagne, France  
32/150

NV Billecart-Salmon **Rosé**  
Mareuil-sur-Ay, France  
49/250

NV Ruinart **Blanc de Blancs**  
Épernay, France (375ml)  
45/95

Nino Franco 'Rustico' **Prosecco**  
Valdobbiadene, Italy  
19/80

NV Mœt & Chandon **Brut Impérial Rosé**  
Épernay, France  
39/195

NV Veuve Clicquot **Brut Rosé**  
Reims, France (375ml)  
39/85

## WHITE

Tolloy **Pinot Grigio**  
Alto Adige, Italy 2015  
17/70

Jean-Paul Picard **Sancerre**  
Loire Valley, France 2015  
19/75

Allan Scott **Sauvignon Blanc**  
Marlborough, New Zealand 2016  
18/72

Zilliken 'Butterfly' **Riesling**  
Saar, Germany 2014  
17/70

Giles Morat **Pouilly Fuissé**  
Burgundy, France 2015  
26/95

Artesa **Chardonnay**  
Napa Valley, California 2014  
19/74

Cakebread **Chardonnay**  
Napa Valley, California 2014  
39/155



# *Wines by the Glass*

## RED

Talbott Kali Hart *Pinot Noir*  
Carmel Valley, California 2014  
19/74

Seven Falls Winery *Merlot*  
Wahluke Slope, Washington 2012  
17/70

Castello di Bossi *Chianti Classico*  
Tuscany, Italy 2012  
18/70

La Ladera *Cabernet Sauvignon*  
Napa Valley, California 2013  
26/95

La Rioja Alta 'Vina Alberdi' *Rioja Reserva*  
Spain 2010  
18/70

Vinoce *Cabernet Franc Blend*  
Mt. Veeder, Napa Valley, California 2010  
29/120

Terrazas de Los Andes *Malbec Reserva*  
Mendoza, Argentina 2014  
19/76

## ROSÉ

Domaine Sainte Marie Vie Vité  
Provence, France 2015  
18/72

## AFTER

Michele Chiarlo Nivole *Moscato d'Asti*  
Piedmont, Italy 2012  
17/48

Yalumba *Muscat*  
Barossa Valley, Australia 2006  
19/75

# *Spirits & Liqueurs*

## SINGLE MALT SCOTCH WHISKY

Auchentoshan 12yr, <i>Western Lowlands</i>	22
Macallan 12yr, <i>Speyside</i>	20
Macallan 18yr, <i>Speyside</i>	45
Glenmorangie 10yr, <i>Highlands</i>	20
Glenmorangie Lasanta, <i>Highlands</i>	28
Glenmorangie Quinta Ruban, <i>Highlands</i>	28
Highland Park 12yr, <i>Orkney</i>	20
Highland Park 18yr, <i>Orkney</i>	45
Lagavulin 16yr, <i>Islay</i>	30
The Balvenie 17yr, <i>Speyside</i>	45
The Balvenie 30yr, <i>Speyside</i>	250
Tallisker 10 yr, <i>Isle of Skye</i>	20
Glenrothes Special Reserve, <i>Speyside</i>	35
Glenfiddich 21yr, <i>Speyside</i>	40
Bowmore 25yr, <i>Islay</i>	55

## BLENDED SCOTCH

Johnnie Walker King George V	200
Johnnie Walker Blue Label	65
Johnnie Walker Green Label	28
Johnnie Walker Black Label	20
Chivas Regal 12yr	18
Chivas Regal 18yr	24
The Famous Grouse	18

## KENTUCKY BOURBON WHISKEY

Blanton's Single Barrel	20
Bulleit Bourbon Straight Bourbon	18
Makers Mark Bourbon	18
Woodford Reserve	18
Wild Turkey Rare Breed	22
Angel's Envy	18
Old Rip Van Winkle 10 Year	95
Van Winkle Special Reserve 12 Year	195
Pappy Van Winkle's Family Reserve 15 Year	295

## AMERICAN RYE WHISKEY

Michter's Straight Rye Whiskey	18
Bulleit Rye	18
Wild Turkey 101 Rye	22
Whistle Pig Rye	25
Thomas H. Handy Sazerac	60

## CANADIAN WHISKEY

Crown Royal	18
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## IRISH WHISKEY

Bushmill's 16yr	28
Jameson	18
Redbreast	24
Green Spot	22

## TENNESSEE WHISKEY

Jack Daniel's	18
Jack Daniel's Single Barrel	22

# *Spirits & Liqueurs*

## VODKA

Hanger One, <i>California</i>	18
Grey Goose, <i>France</i>	20
Ketel One, <i>Holland</i>	18
Tito's, <i>Texas</i>	18
Absolut Elix, <i>Sweden</i>	22
Stoli Elit	25
Belvedere	18

## GIN

Bombay Sapphire, <i>England</i>	18
Plymouth, <i>England</i>	18
Tanqueray, <i>Scotland</i>	18
Tanqueray 10, <i>Scotland</i>	20
Tanqueray Rangpur, <i>Scotland</i>	22
Hendricks, <i>Scotland</i>	18
Monkey 47, <i>Germany</i>	24
Sipsmith, <i>England</i>	26
Nolet's, <i>Holland</i>	18

## MEZCAL

Del Maguey Pechuga	38
Del Maguey Tobola	18

## TEQUILA

Don Julio Blanco	18
Don Julio Reposado	20
Patron Silver	18
Patron Reposado	20
Patron Anejo	22
Roca Patron Silver	24
Roca Patron Reposado	28
Roca Patron Anejo	35
Clase Azul Plata	45
Clase Azul Reposado	55

## RUM

Bacardi Silver, <i>Puerto Rico</i>	18
Bacardi 8yr, <i>Puerto Rico</i>	20
The Real McCoy Rum 3yr	18
The Real McCoy Rum 12yr	20
Ron Zacapa Centenario 23yr, <i>Guatemala</i>	18
Ron Zacapa XO, <i>Guatemala</i>	32
Flor de Cana 18yr	22
Flor de Cana 25yr	50

# *Spirits & Liqueurs*

VERMOUTH		CORDIAL	
Lillet Aperitif Blanc	16	Frangelico	16
Carpano Antica Formula 1786	18	43 Licor	16
		St. Germain	16
		Sambuca Romana	16
		Molinari Caffè	16
		Lejay Cassis	16
		Bailey's Irish Cream	16
AMAROS			
Fernet Branca	16		
Aperol Aperitivo	16		
Campari	16	CALVADOS	
Cynar	16	Adrien Camut Privilege 18yr, <i>France</i>	30
Amaro Nonino	18		
		COGNAC	
		Camus, Extra Élegance	85
		Camus, Family Legacy	285
		Frapin VSOP	24
		Frapin XO	45
		Hennessy VSOP	18
		Hennessy 250 Anniversary	200
		Paul Giraud Grande Champagne Tres Rare	65
		Remy Martin XO	45
		Remy Martin, Louis XIII	325
PORT			
Fonseca Bin 27	18		
Sandeman Tawny Port	18		
Graham's 2009	18		
Dow's Vintage Port 1994	25		
Leacock's Madeira	16		
Broadbent Colheita Boal Madeira 1996	25		
Lustau Palo Cortado Peninsula Sherry	14		

# *Beer*

## EUROPEAN

Amstel Light  
*Holland*  
10

Chimay Cinq Cents  
*Belgium*  
16

Pilsner Urquel  
*Czech Republic*  
10

Samuel Smith Oatmeal Stout  
*England*  
12

## AMERICAN

Samuel Adams  
*Boston, Massachusetts*  
10

## REST OF THE WORLD

Corona  
*Mexico*  
10

Hitachino  
*Japan*

16

## NON-ALCOHOLIC

St. Pauli  
*Germany*  
6

# Evening Fare

(served from 5pm to 11pm Monday thru Saturday  
and 5pm to 10pm on Sunday)

## Small Plates

LOCAL CHEESES 25  
selection of farmstead cheeses,  
cranberry-walnut toast, fig jam

CRUDITÉS 16

tzatziki, goat cheese, green goddess dressing

FOIE GRAS & CHICKEN LIVER PARFAIT 22

strawberry-rhubarb gelée, hazelnut,  
pickled mustard seeds

MEZZE PLATTER 23

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

ARTISANAL SALUMI 26

chef's selection, kitchen pickles, rustic toast

AHI TUNA TARTARE 27

spanish olive, marcona almonds, romesco sauce,  
country toast

PETITE LOBSTER ROLL 28

horseradish dressing, daikon sprouts,  
avocado

MINI BURGERS 27

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

TANDOORI SPICED CHICKEN WINGS 23

cilantro, celery raita sauce

## Seafood

CAVIAR SERVICE

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

SEAFOOD PLATTER 68

4 oysters, 3 jumbo prawns, 1/2 hard shell lobster,  
tuna tartare

CHILLED LOCAL OYSTERS

cocktail sauce, cucumber-chili mignonette  
1/2 dozen 18 1 dozen 36

PRAWN COCKTAIL 24

4 poached prawns, lemon zest, cocktail sauce

## Soups & Salads

CHICKEN CONSOMMÉ 19

roasted chicken, matzo genoise, seasonal vegetables,  
dill pistou

FRENCH ONION SOUP 17

braised beef short ribs, sherry, gruyère

CHICKEN CAESAR SALAD 29

baby romaine, parmesan reggiano,  
herbed croutons

SPRING GREEK SALAD 24

shaved artichoke, radishes, pepperoncini,  
marinated feta, red wine dressing

ROASTED BEET SALAD 23

hazelnut crumble, whipped farmer's cheese,  
shaved apple, forvm vinaigrette

# Evening Fare

(served from 5pm to 11pm Monday thru Saturday  
and 5pm to 10pm on Sunday)

## Large Plates

ROASTED TURKEY  
& AVOCADO SANDWICH 24  
bibb lettuce, applewood bacon, tomato, ciabatta

RIGATONCINI BOLOGNESE 29  
pecorino cheese

THE PLAZA BURGER 27  
custom blend, choice of gruyère, blue, or cheddar, tzatziki sauce, bibb lettuce, oven-cured tomato,  
pickle, brioche bun, pommes frites

CABERNET BRAISED BEEF SHORTRIB 39  
creamy heirloom grits, rapini gremolata

DRY AGED 18 OZ BONE-IN CREEKSTONE RIBEYE STEAK 72  
bone marrow and ash butter, watercress  
or 8 OZ CREEKSTONE FILET MIGNON 52

PAN SEARED BRANZINO 34  
shaved fennel salad, grated marcona almonds, romesco sauce  
or PAN SEARED SALMON 32

CHIMICHURRI HALF ROASTED CHICKEN 29  
lemon, watercress

SIMPLE SIDES 8  
yukon gold mashed potatoes  
pomme frites  
field green salad

SEASONAL SIDES 10  
roasted farm carrots with orange,  
cilantro, ras el hanout  
asparagus, cacio e pepe  
broccoli rabe, spring garlic, chili

## *Evening Sweets*

*(served from 5pm to 11pm Monday thru Saturday  
and 5pm to 10pm on Sunday)*

### GOAT CHEESE CAKE

strawberry rhubarb preserve, pistachio brown butter graham cracker,  
passion fruit coulis, whipped vanilla mascarpone cream, candied sliced pistachios

31

### MANGO-LEMONGRASS SEMIFREDDO

mango lime coulis, kaffir lime gelée, exotic fruit compote, coconut cake

18

### PIMM'S CUP TRIFLE

citrus custard, Pimm's cocktail gelée, ginger orange pound cake, macerated strawberries,  
cucumber mint air

18

### COCONUT LADY M CRÊPES CAKE

pineapple coulis, strawberries, micro mint

18

### VIOLET-HIBISCUS VACHERIN

lychee rose ice cream, raspberry rose coulis, coconut cream gelée,  
violet crème Chantilly, crystalized flowers

18

### ROSEMARY CRÈME BRÛLÉE

graham cracker sable, candied pine nuts, goats milk caramel,  
apricot compote, apricot sorbet

18

### ICE CREAM AND SORBET

white chocolate raspberry, honey citrus, mango lemongrass, lychee rose,  
vanilla, strawberry mint, apricot rosemary, peach verbena tea

15

## *Le Palais des Thés Loose Leaf Tea*

### BIG BEN BREAKFAST TEA

a wonderful English breakfast blend of  
black teas from Yunnan (China) and Assam (India)

11

### MARGARET'S HOPE

a fruity Summer Flush Darjeeling tea  
with a great character

11

### THÉ DU HAMMAM

a fruity blend of green tea, rose petals,  
green dates and berries

11

### JASMINE PEARLS

the finest and rarest of jasmine teas,  
rolled by hand

19

### ROOIBOS DES VAHINÉS

a delicious rooibos sprinkled with  
pieces of vanilla pods and almonds

11

### TROPICAL GARDEN

a fruity infusion with pieces of mango,  
pineapple, papaya and peach

11