



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 111th 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. Our Chartreusian Velvet Sling and Leche Dolce play tribute to this special time shared at The Plaza.

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

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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

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Plaza Craft Cocktails

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

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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

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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

Gibson Martini
Gin

Manhattan
Bourbon or Rye

Rob Roy
Blended Scotch Whisky
22

THE PLAZA SUITE

Winner of Hip Sip Battle of the Modern Bartender Competition

boodles gin
italicus rosolio di bergamotto
aztec chocolate bitters
fresh rosemary sprig

25

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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

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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

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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
39/195

WHITE

Tolloy **Pinot Grigio**
Alto Adige, Italy 2017
18/70

Jean-Paul Picard **Sancerre**
Loire Valley, France 2017
21/75

Allan Scott **Sauvignon Blanc**
Marlborough, New Zealand 2017
19/72

Zilliken 'Butterfly' **Riesling**
Saar, Germany 2016
18/70

Giles Morat **Pouilly Fuissé**
Burgundy, France 2016
26/95

Artesa **Chardonnay**
Carneros, Napa Valley, California 2015
19/74

Cakebread **Chardonnay**
Napa Valley, California 2015
39/155

VINTAGES SUBJECT TO CHANGE AND AVAILABILITY

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Wines by the Glass

RED

Talbot Kali Hart ***Pinot Noir***
Carmel Valley, California 2016
20 / 74

Baron de Brane ***Bordeaux Blend***
(Second Label of Château Brane-Cantenac, Second Growth)
Margaux, Bordeaux 2012
32 / 140

Castello di Bossi ***Chianti Classico***
Tuscany, Italy 2015
19 / 70

Seven Falls Winery ***Merlot***
Wahluke Slope, Washington 2013
17 / 70

La Rioja Alta 'Vina Alberdi' ***Rioja Reserva***
Spain 2011
19 / 70

Chappellet Mountain Cuvée ***Bordeaux Blend***
Napa Valley, California 2015
26 / 95

Terrazas de Los Andes ***Malbec Reserva***
Mendoza, Argentina 2016
19 / 76

Château Buena Vista ***Cabernet Sauvignon***
Napa Valley, California 2014
29 / 120

ROSÉ

Domaine Sainte Marie Vie Vité
Provence, France 2016
18 / 72

AFTER

Michele Chiarlo Nivole ***Moscato d'Asti***
Piedmont, Italy 2016
17 / 48

Château Coutet
(Sauternes First Growth)
Barsac, France 2012
35 / 220

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Spirits & Liqueurs

SINGLE MALT SCOTCH WHISKY

Auchentoshan 12 year, <i>Western Lowlands</i>	22
Glenkinchie 12 year, <i>Lowlands</i>	25
The Balvenie 12 year, <i>Speyside</i>	24
The Balvenie 17 year, <i>Speyside</i>	55
The Balvenie 30 year, <i>Speyside</i>	295
Glenfiddich 12 year, <i>Speyside</i>	22
Glenfiddich 18 year, <i>Speyside</i>	45
Glenfiddich 21 year, <i>Speyside</i>	65
Glenlivet 12 year, <i>Speyside</i>	25
Glenlivet 15 year, <i>Speyside</i>	35
Glenlivet 18 year, <i>Speyside</i>	55
Glenrothes Special Reserve, <i>Speyside</i>	24
Macallan 12 year, <i>Speyside</i>	25
Macallan 18 year, <i>Speyside</i>	65
Highland Park 12 year, <i>Orkney</i>	24
Highland Park 18 year, <i>Orkney</i>	55
Glenmorangie 10 year, <i>Highlands</i>	20
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
Tallisker 10 year, <i>Isle of Skye</i>	30
Tallisker 1985 Maritime Edition, <i>Isle of Skye</i>	250
Ardbeg 10 year, <i>Islay</i>	25
Bowmore 25 year, <i>Islay</i>	160
Lagavulin 16 year, <i>Islay</i>	35
Laphroaig 10 year, <i>Islay</i>	25

BLENDED SCOTCH

Chivas Regal 12yr	19
Chivas Regal 18yr	40
The Famous Grouse	18
Johnnie Walker Black Label	20
Johnnie Walker Green Label	28
Johnnie Walker Gold Label Reserve	40
Johnnie Walker Blue Label	80
Johnnie Walker King George V	200

KENTUCKY BOURBON WHISKEY

Angel's Envy	22
Bakers	26
Basil Hayden's	24
Blanton's Single Barrel	24
Bulleit Straight	20
Makers Mark	20
Michter's Small Batch	20
Wild Turkey Rare Breed	22
Woodford Reserve	22
Colonel EH Taylor Small Batch	26
Old Rip Van Winkle 10 Year	95
Van Winkle Special Reserve 12 Year	195

AMERICAN RYE WHISKEY

Bulleit Rye	20
Michter's Straight Rye	22
Thomas H. Handy Sazerac	60
Wild Turkey 101 Rye	18
Whistle Pig Rye 10 Year	30

TENNESSEE WHISKEY

Jack Daniel's	18
Jack Daniel's Single Barrel	24

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Spirits & Liqueurs

CANADIAN WHISKEY

Crown Royal 19

IRISH WHISKEY

Bushmill's 19

Bushmill's 16 Year 32

Green Spot 25

Jameson 19

Jameson Black Barrel 21

Jameson 18 Year 65

Redbreast 28

JAPANESE WHISKEY

Yamazaki 12 Year 45

VODKA

Absolut Elix, *Sweden* 22

Belvedere, *Poland* 20

Grey Goose, *France* 20

Hanger One, *California* 19

Ketel One, *Holland* 19

Stoli Elit, *Russia* 27

Tito's, *Texas* 19

GIN

Aviation, *Portland, Oregon* 19

Bombay Sapphire, *England* 19

Boodles, *England* 18

Hendricks, *Scotland* 24

Monkey 47, *Germany* 30

Nolet's, *Holland* 25

Plymouth, *England* 19

Sipsmith, *England* 26

Tanqueray, *Scotland* 18

Tanqueray 10, *Scotland* 22

TEQUILA

Clase Azul Plata 45

Clase Azul Reposado 55

Don Julio Blanco 22

Don Julio Reposado 26

Don Julio Anejo 31

Don Julio 1942 55

Patron Silver 22

Patron Reposado 25

Patron Anejo 28

MEZCAL

Del Maguey Pechuga 65

Del Maguey Tobola 40

RUM

Bacardi Silver, *Puerto Rico* 18

Bacardi 8 Year, *Puerto Rico* 20

Flor de Cana 25 Year, *Nicaragua* 55

Mount Gay XO, *Barbados* 28

The Real McCoy Rum 3 Year, *Barbados* 18

The Real McCoy Rum 12 Year, *Barbados* 25

Rhum Clément VSOP, *Martinique* 22

Ron Zacapa Centenario 23 Year, *Guatemala* 24

Ron Zacapa XO, *Guatemala* 45

PISCO

Pisco 100 18

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Spirits & Liqueurs

VERMOUTH

Carpano Antica Formula 1786	18
Lillet Aperitif Blanc	18

AMAROS

Amaro Nonino	25
Aperol Aperitivo	18
Campari	18
Cynar	18
Fernet Branca	18

PORT

Fonseca Bin 27	18
Graham's 10 Year	22
Graham's 20 Year	30
Graham's Vingate 1983	55
Sandeman Tawny Port	18
Sandeman Ruby Port	18
Cossart Gordon Madeira Bual 10 Year	18
Lustau Palo Cortado Peninsula Sherry	18

CORDIAL

43 Licor	18
Bailey's Irish Cream	18
Frangelico	18
Kahlua	18
Lejay Cassis	18
Molinari Caffè	18
Sambuca Romana	18
St. Germain	18

BRANDY AND ARMAGNAC

Poire Williams, G.E. Massenez	25
Calvados Caquerel Fine	20
Larressingle VSOP Armagnac	24
Château de Lacquy VSOP Bas-Armagnac	28

COGNAC

Camus, Extra Élegance	95
Camus, Family Legacy	295
Courvoisier XO	65
Frapin XO	48
Hennessy VSOP	22
Hennessy XO	75
Paul Giraud Grande Champagne Tres Rare	65
Remy Martin 1738	32
Remy Martin XO	65
Remy Martin, Louis XIII	325

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Beer

Amstel Light

Holland

10

Corona

Mexico

10

Pilsner Urquell

Czech Republic

10

Samuel Adams

Boston, Massachusetts

10

Hitachino

Japan

18

Chimay White "Cinq Cents"

Belgium

19

Chimay Red "Première"

Belgium

19

Samuel Smith IPA

England

15

Samuel Smith Oatmeal Stout

England

15

NON-ALCOHOLIC

St. Pauli

Germany

10

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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, green goddess dressing

SEARED SCALLOPS 26
petite kale, anise hyssop, red grapes,
preserved lemon, shallot vinaigrette, caper aioli

MEZZE PLATTER 23
muhamarra, hummus, moutabel,
tzatziki, za'atar pita

ARTISANAL SALUMI 26
chef's selection, kitchen pickles, rustic toast

AHI TUNA TARTARE 27
sesame vinaigrette, avocado, citrus blend greens,
sesame-seaweed crackers

PETITE LOBSTER ROLL 28
horseradish dressing, daikon sprouts,
avocado

MINI BURGERS 27
plaza custom blend, cheddar,
bibb lettuce, tomatoes, pickle

LAMB LOLLIPOPS
coriander-orange spiced, chimichurri
3 pieces 32 6 pieces 58

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

SPRING PEA SOUP 19
cilantro, garam masala, sour cream mousse,
shaved radish, pea tendrils

FRENCH ONION SOUP 17
braised beef short ribs, sherry, gruyère

CHICKEN CAESAR SALAD 29
baby romaine, parmesan reggiano,
herbed croutons

GREEK SALAD 24
radishes, pepperoncini,
marinated feta, red wine dressing

ASPARAGUS SALAD 23
purple spinach, petite snow peas, dried cranberries,
crumbled goat cheese, almond mousse,
apple cider vinaigrette

ADD CHICKEN 8
ADD SHRIMP 12

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Evening Fare

(served from 5pm to 11pm Monday thru Saturday
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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

SEARED DUCK BREAST 38
celery root puree, haricot verts, sliced almonds, orange tea sauce, crispy shallots

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 BLACK BASS 36
wheat berries, shaved French radish, capers, blueberries,
cilantro-green pea puree, lemon vinaigrette
or PAN SEARED SALMON 32

LEMON HERB HALF ROASTED CHICKEN 29
watercress

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

SEASONAL SIDES 10
glazed roasted farm carrots
sautéed haricot verts
sautéed spinach
sautéed wild mushrooms
sautéed asparagus

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Evening Sweets

(served from 5pm to 11pm Monday thru Saturday
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BLACK FOREST CAKE (TO SHARE)

dark chocolate cake, dark cherry ganache, valhrona dark chocolate cremeux,
crispy praline chocolate wafers/cherry pop rocks, vanilla white chocolate mousse, tanariva chocolate tuile

31

VALHRONA CHOCOLATE ORANGE CUSTARD

apricot/orange coulis, dark chocolate marzipan cake, almond ice cream,
apricot and saffron preserve, goats milk caramel

18

LEMON VERBENA POSSET

peach blossom/verbena tea jelly, ginger/pine nut crumble, peach blossom air

18

WILD FLOWER HONEY CITRUS VACHERIN

victoria sponge cake, citrus meringue, wild honey bergamot jelly, italicus rosolio di bergamotto coulis,
honey ginger snap cookie, apricot compote

18

STRAWBERRY AND RHUBARB FROMAGE BLANC TART

graham cracker, strawberry and rhubarb compote, passion fruit curd, strawberry pink peppercorn ice cream

18

COCONUT AND PINEAPPLE POPSICLE

coconut dacquoise cake, mango and lime coulis, malibu rum, roasted spiced pineapple chutney

18

VANILLA LADY M CRÊPE CAKE

chocolate sauce, fresh raspberries, micro mint

18

ICE CREAM AND SORBET

ice cream: raspberry caramel chocolate, bitter almond, strawberry and pink peppercorn, tahitian vanilla, citrus honey

sorbet: white peach and verbena tea, mango lemongrass, apricot ginger

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

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