



*The Champagne  
Bar*

## SPECIALTY COFFEES AND TEA

### CAFFE FILTRO

illy Brewed

\$11

### THE PLAZA TEA SELECTION

Choose between Black, Herbal and Green

\$9

### ESPRESSO

The essence of Coffee

Single \$7 / Double \$10

### CAPPUCCINO

Gently blended with Milk Foam

\$10

### CAFFE LATTE

Partnered with Steamed Milk

\$10

### MOCHA

Dark Chocolate

\$10



## WARM COCKTAILS

\$21

### THE ROSE CLUB HOT TODDY

Clove Spiced whiskey, apple spiced tea, citrus  
organic clover honey

### TRADITIONAL IRISH COFFEE

Jameson Irish Whiskey, Sugar, Coffee and Heavy Cream

### CENTRAL PARK

Kahlua, Baileys, Grand Marnier, Hot Chocolate,  
Whipped Cream



## NON-ALCOHOLIC SELECTIONS

\$12

### THE GINGER PEACH

Organic cane sugar, fresh white peach puree  
Q Premium Ginger Ale

### RASPBERRY ITALIAN SODA

Monin Raspberry Syrup,  
Q Club Soda, fresh raspberries

### THE SHIRLEY TEMPLE

Classically made

*The Plaza* , like no other place in New York City,

*is a place of historical celebrations. Always present at these celebrations was fine champagne to honor the occasion.*

*At Truman Capote's Black and White Ball, he celebrated his literary success with a guest list of 540 people, which included the likes of Oscar de la Renta, Sammy Davis Jr., Vivian Leigh, and the Duke and Duchess of Windsor. The fête became known as "The Party of the Century"; 400 bottles of vintage Taittinger bubbly were enjoyed.*



## THE CHAMPAGNE BAR COCKTAILS

### IMPERIAL PLAZA

The Champagne Bar's signature cocktail utilizes the distinctive complexity of Blume Marillen Apricot Eaux-De-Vie then balances it with the rich notes of our own home-made clover honey syrup and freshly squeezed lemon juice then charged with brut Champagne.

\$26

### BELLINI

It was the signature pink hues found in the works of Venetian painter Giovanni Bellini that inspired one Giuseppe Cipriani to name what may be the definitive international sparkler back in 1945.

Fresh white peach puree charged with prosecco and finished with a fresh mint leaf.

\$23

### FRENCH 75

As the story goes; during WWI some American soldiers stumbled upon a stash of gin and Champagne while marching through the French countryside. Not being able to satisfy their craving for a proper Tom Collins, due to a lack of club soda, they used the Champagne in its place and the French 75 was born. The Champagne Bar uses Plymouth gin and shakes it with freshly squeezed lemon juice, then it's topped with brut Champagne to create this classic.

\$23

### CLASSIC CHAMPAGNE COCKTAIL

Step back into the 19th century and enjoy this classic combination of Brut Champagne sweetened with a Comptoir du Sud sugar cube and a dash of Angostura bitters for flavor with a lemon twist for style.

\$23


### 5th AVENUE STAR

Add some spice to your day with this pomegranate cocktail that mixes

Captain Morgan spiced rum, Mulling spice infused pomegranate syrup and brut champagne and is then accented with lemon juice and finished with star anise.

\$23


Caesar Salad 21  
*Baby romaine, Parmesan Reggiano  
Roasted Natural Chicken* 29

Lobster Salad  36  
*1.5lb Lobster, Shaved Celery, Green Apple, Artichoke, Roasted Beets, Butternut-Cider and Yogurt Dressing*

Roasted Turkey & Avocado Club 22  
*Bibb Lettuce, Applewood Bacon, Tomato, Sourdough*

The Plaza Burger 24  
*Plaza Custom Blend, Gruyere, Cheddar, or Blue Cheese  
Tzatziki Sauce, Bibb Lettuce, Tomato, Poppy Brioche*

Pasta Bolognese 28  
*Paccheri Pasta, Fennel Sausage, Short Rib Ragu, Pecorino*

Skuna Bay Salmon  34  
*Sustainably raised, Pressed Cucumber and Date Salad, Walnuts, Shaved Fennel, Pickled Onion and Grain Mustard Aioli*

Roasted ½ Natural Chicken 29  
*Lemon and Watercress Crust*

Dry Aged 14 oz New York Strip Steak 46  
*Creekstone Angus Beef, Roasted Shallots, Watercress Salad*



## DESSERTS

\$14


New York Style Cheesecake  
*Raspberry Coulis*

Passion Fruit Chocolate Mousse  
*Almond Biscuit, Praline Crunch*

Glazed Chocolate and Caramel  
*Dark Chocolate Mousse and Caramel Custard*

Lemon Meringue Tart  
*Meyer Lemon Cream, Confit Zest*

Ice Cream or Sorbet  
*Choice of Three Flavors*

 Created using fresh and nutritionally balanced ingredients, The Plaza Lifestyle Cuisine dishes contribute to optimal health and wellness.



## THE CHAMPAGNE BAR MENU

### Caviar Service

*Royal Siberian Sturgeon 135/ounce*  
*Private Reserve American Ossetra 285/ounce*

### Jumbo Shrimp Cocktail 20

*Marinated in Virgin Olive Oil and Fresh Herbs*

### Chilled Local Oysters 21

*Cocktail Sauce, Apple-Cucumber Mignonette*

### French Onion Soup 16

*Braised Beef Short Ribs, Sherry, Gruyere*

### Artisanal Salumi 26

*Chef's Selection, Aged Pecorino, Rustic Toasts*

### Artisanal Cheeses 22

*Selection of Hard and Soft Cow, Sheep and Goat Cheeses*  
*Cranberry Walnut Bread*

### Beef Tartare 26

*Tapenade, Pickled Red Onions,*  
*Baby Romaine, Country Toasts*

### Mezze Platter 18

*Muhammara, Hummus, Moutabel,*  
*Cucumber Raita, Za'atar Pita*

### Jumbo Lump Crab Cakes 26

*Shaved Fennel, Whole Grain Mustard Aioli*

### Crispy Calamari 19

*Parmesan Crusted, Spicy Peppers, Black Olive Dust*

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.

## CHAMPAGNE & SPARKLING WINE

NV, Moët & Chandon Brut Imperial	\$26
NV, Moët & Chandon Brut Imperial Rose	\$27
NV, Brut, Demoiselle, Tete De Cuvée	\$28
NV, Perrier-Jouët Grand Brut	\$30
NV, Rose, Billecart-Salmon	\$36
NV, Brut Veuve Clicquot, Yellow Label	\$29
NV, Rose, Veuve Clicquot	\$29
MV, Krug Grand Cuvee	\$44
NV, Ruinart "Blanc de Blancs"	\$30
NV, Prosecco, Stellina di Notte, Italy	\$21
2009, Domaine Carneros, Taittinger Napa	\$21

## WHITE WINE

	Glass / Bottle	
2010, Chardonnay, Pindar, <i>Long Island, New York</i>	\$16	\$62
2012, Chardonnay, Au Bon Climat, <i>Santa Barbara</i>	\$18	\$72
2012, Chardonnay, Cakebread Cellars, <i>Napa</i>	\$28	\$102
2011, Pinot Grigio, Tolloy, <i>Trentino</i>	\$18	\$72
2013, Sauvignon Blanc, Kato, <i>Marlborough</i>	\$18	\$72
2012, Sancerre, Jean Paul Ballard	\$18	\$70
2011, Riesling, Trimbach, <i>Alsace</i>	\$16	\$62

## ROSÉ WINE

2012, Vie Vite, Domaine Sainte Marie, <i>Provence</i>	\$18	\$72
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## RED WINE

2009, Pinot Noir, Row Eleven "Viñas 3", <i>Napa</i>	\$21	\$80
2011, Pinot Noir, Bridlewood, <i>California</i>	\$19	\$78
2011, Shiraz, St Hallet Faith, <i>Barossa</i>	\$18	\$72
2011, Merlot, Snoqualmie, <i>Columbia Valley</i>	\$18	\$72
2011, Zinfandel, Cline "Ancient Vines", <i>Sonoma</i>	\$18	\$72
2012, Cabernet Sauvignon, Amber Knolls, « 1975 » <i>CA</i>	\$20	\$78
2011, Cabernet Sauvignon, Faust, <i>Napa 1/2 Bottle</i>	\$28	\$56
2011, Bordeaux Blend, Newton Claret, <i>Napa</i>	\$21	\$80

## DESSERT WINE

2011, Moscato d'Asti, "Nivole", <i>Piedmont</i>	\$14
NV, Veuve Cliquot Ponsardin, Demi-Sec, <i>Reims</i>	\$29



## THE CHAMPAGNES

### NON-VINTAGE CHAMPAGNE

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Egly-Ouriet Brut Tradition	\$120
Lanson Black Label	\$130
Laurent Perrier Brut	\$145
Louis Roederer Brut Premier	\$160
Mumm de Cramant Grand Cru	\$160
Moët & Chandon Imperial	\$140
Taittinger Brut « La Française »	\$145
Veuve Clicquot Yellow Label	\$145
NV, Perrier-Jouët Grand Brut	\$150
Moët & Chandon Ice Imperial	\$200
NV, Henriot Soverain	\$160

### DEMI-SEC CHAMPAGNE

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Veuve Clicquot Demi-Sec, 375ml	\$80
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### BRUT VINTAGE CHAMPAGNE

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2004, Perrier Jouet Cuvée Fleur De Champagne	\$495
2004, Perrier Jouet Belle Epoque	\$500
2005, Cristal Louis Roederer	\$595
2004, Moët & Chandon, Brut, Grand Vintage	\$170
2004, Veuve Clicquot Ponsardin 'La Grande Dame '	\$460
1999, Bollinger « La Grande Année »	\$360
1996, Dom Ruinart Brut	\$320

### BLANC DE BLANCS

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1998, Taittinger Comtes De Champagne	\$480
1999, Salon « Le Mesnil »	\$720

### ROSÉS

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Moët & Chandon, Rosé Impérial	\$150
Laurent Perrier Brut Rose	\$210
Perrier Jouet Blason de France Rose	\$250
Taittinger Prestige Rosé	\$140
Billecart-Salmon Rose	\$180
2000, Moët & Chandon, Dom Pérignon Vintage Rose	\$850



## GROWER-PRODUCERS

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1999, Brut, René Geoffroy Vintage \$625

## SINGLE VINEYARD CUVÉES

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1999, Brut, Phillipponat, Clos des Goisses \$470

## TÊTE DE CUVÉES

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1996, Gosset, Célébris \$350  
2003, Moët & Chandon, Dom Pérignon \$495

## SPARKLING WINES

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NV, Brut Rosé, Domaine Carneros \$100  
2002, Brut Vintage, Domaine Carneros Le Rêve \$340  
« Blanc de Blancs »  
2007, Brut Vintage, Domaine Carneros \$90  
NV, Prosecco, Stellina di Notte \$80  
NV, La Caravelle, Cuvée Nina \$80

## LARGE FORMAT

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1990, Veuve Clicquot, La Grande Dame \$920

## HALF BOTTLES

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NV, Ruinart « Blanc de Blancs » \$60  
NV, Veuve Clicquot Rosé \$58  
NV, Krug Grand Cuvée \$88

## BEER SELECTION

### DOMESTIC

Budweiser & Bud Light \$10  
Blue Point Toasted Lager, Sierra Nevada Porter, \$11  
Samuel Adams Boston Lager

### IMPORTED

Amstel Light, Stella Artois, Heineken, Duvel, Guinness \$12  
Hitachino White Ale, Chimay Rouge \$16  
Corona \$10  
St. Pauli Girl (Non- Alcoholic) \$10  
Local 1 (750ml) \$25  
Schneider Weisse \$14