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.

THE ROSE CLUB COCKTAILS

$22

Moët Imperial Gatsby

The star of the show is Moet Imperial Champagne complimented with a few dashes of Green Chartreuse, a naturally green liqueur flavored with extracts from 132 plants with rich color derived from chlorophyll. Drop in a sugar cube and top with a lemon twist to create the roaring twenties Moet Imperial Gatsby.

Hemingway Daiquiri

The Hemingway Daiquiri: as he drank it at the El Floridita Bar in Havana, Cuba, his residence from the early 1930s through 1959 when Castro came into power. The combination of rum, fresh grapefruit, and lime juice create a drink so refreshing that Hemingway famously drank 17 in one evening.

Blood & Sand

Named after the 1922 Rudolf Valentino classic film, this potion is equal measures Glenmorangie scotch, Noilly Prat Sweet Vermouth, Cherry Herring, and freshly squeezed orange juice. Shaken and served straight up, the ingredients blend to create a smoky-sweet effect making it a natural substitute for lovers of the Manhattan or Old Fashioned.

Between the Sheets

Dating back to the days of prohibition, this concoction is stronger than its cousin the Sidecar and just as smooth. Rum tames the Hennessy, while the fresh lemon juice and Cointreau provide a pleasant, fruity backbone for this elixir.

Vieux Carré

Invented in 1938 by Walter Bergeron, the head bartender at the Monteleone Hotel in New Orleans, and named after New Orleans's French Quarter, the "Vieux Carré". Composed of equal parts Hennessy, Rye Whiskey, and sweet vermouth, a splash of Benedictine adds a sweet, aromatic flavor that is rounded out by a single dash of Angustora bitters and Peychaud's bitters.

Flip

The term "flip" was first used in 1695 to describe a mixture of beer, rum, and sugar, heated with a red-hot iron. Our version is made with Hennessy VSOP, Oloroso Sherry, and one whole egg, adding a surprising velvet creaminess.

UNFORGETTABLE CLASSICS
$23

Bloody Mary

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

Whiskey Mac

Created by Colonel Macdonald of the British army during a stint in India, originally know as a Whiskey Macdonald, this combination of Dewar's White Label and Stone's Green Ginger Wine is sure to give the imbiber a taste of the old world.

Vesper

While serving Queen and country, James Bond; aka 007 invented this cocktail in the 1953 novel *Casino Royale* by combing Bombay Sapphire gin, Belvedere vodka and Lillet blanco served up, very cold and finished with a lemon peel.

Sidecar

There are many stories as to where this cocktail got its name, one of the most popular dates back to an American Army captain during World War I who regularly rode in the sidecar of a motorcycle to Harry's New York Bar in Paris where the drink was created. Hennessy VSOP cognac, Cointreau and fresh lemon juice served in a martini glass with a sugar crusted rim make up this classic cocktail.

Rum Smash

A casual cousin to the iconic Mint Julep, the Smash is a sassy, less-formal libation that refreshes well past the palate and deep into the soul. Ron Zacapa 23 year old rum shaken with hand-pressed lemon wedges and fresh organic mint leaves.

Seasonal Sangria

Made with seasonably ripened fruits, captivating spices and a blend of premium spirits and wines.

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

B E E R S E L E C T I O N

DOMESTIC

Budweiser $10
Bud Light $10
Blue Point Toasted Lager $11
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 $12
Heineken $12
Amstel Light $12
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

SPECIALTY COFFEES AND TEAS

CAFFE FILTRO $11
illy brewed American style

THE PLAZA TEA SELECTION $9
Black, Herbal and Green

ESPRESSO
The essence of coffee
Single $7 Double $10

CAPPUCCINO $10
Gently blended with milk foam

CAFFE LATTE $10
Partnered with steamed milk

MOCHA $10
Ghirardelli Double Chocolate

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

WARM COCKTAILS

$21

THE ROSE CLUB HOT TODDY
Clove Spiced whiskey, apple spiced tea, citrus
organic clover honey

TRADITIONAL IRISH COFFEE
Jameson's Irish Whiskey, Sugar, Coffee and Heavy Cream

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

DESSERT WINES & PORTS

2011 Moscato d'Asti, "Nivole", Italy	$14
NV, Veuve Clicquot "Demi-Sec"	$29
NV, Fonseca Bin 27 Porto	$14
2006, Graham's Late Bottled Vintage	$17
Leacock's Madeira 10yr	$14

F A N T A S T I C V I N T A G E S

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
NV, Moët & Chandon Brut Imperial Rose	$27	$170
NV, Brut, Demoiselle Premier Cru , Tete De Cuvée	$28	$ 140
NV, Perrier-Jouët Grand Brut	$30	$150
NV, Brut, Veuve Clicquot, Yellow Label	$29	$145
NV, Rose, Veuve Clicquot (375ml)	$29	$58
MV, Krug Grand Cuvee (375ml)	$44	$88
NV, Prosecco, Stellina di Notte	$21	$80

WHITE WINE

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

ROSE WINE

2012, Vie Vite, Domaine Sainte Marie, *Provence*	$18	$72

RED WINE

2009, Pinot Noir, Row Eleven "Vinas 3", *Napa*	$21	$80
2011, Pinot Noir, Bridlewood, *California*	$19	$78
2011, Shiraz, St Hallet Faith, *Barossa*	$18	$72
2011, Merlot, Snoqualmie, *Columbia Valley*	$18	$72
2012, Zinfandel, Cline "Ancient Vines", *Sonoma*	$18	$72
2011, Cabernet Sauvignon, Amber Knolls, « 1975 » *Ca*	$20	$78
2011, Cabernet Sauvignon, Faust, *Napa* ½ Bottle	$28	$56
2011, Bordeaux Blend, Newton Claret, *Napa*	$21	$80

B O T T L E D V I N T A G E S

WHITE WINE

2008, Chardonnay, Paul Hobbs, *Russian River Valley, CA*	$120
2007, Chardonnay, Newton 'Unfiltered', *Napa, CA*	$120
2010, Sauvignon Blanc, Chalk Hill, *Sonoma, CA*	$76
2013, Sauvignon Blanc, Goldwater *Marlborough, NZ*	$60
2008, Chablis, Domaine Vocoret et Fils, Grand Cru, *France*	$130
2008, Chassagne Montrachet, Bouchard Pere & Fils, *France*	$130
2010, Meursault 1er Cru Charmes, Domaine Matrot, *France*	$130
2012, Pinot Grigio, Jermann *Friuli, Italy*	$80
2010, Pinot Grigio, Marco Felluga, *Friuli, Italy*	$72
2010, Riesling, Schloss Vollrads Qualitatswein *Germany*	$60

RED WINE

2011, Pinot Noir, Orogeny, *Russian River Valley, CA*	$110
2009, Pinot Noir, Ponzi "Reserve," *Willamette Valley, OR*	$160
2010, Merlot, Duckhorn, *Napa, CA*	$130
2009, Merlot, Stags Leap, *Napa, CA*	$120
2008, Merlot, Provenance, *Napa*	$105
2010, Cabernet Sauvignon, Sequoia Grove, *Napa, CA*	$120
2010, Cabernet Sauvignon, Cakebread, *Napa, CA*	$180
2008, Bordeaux Blend, Joseph Phelps "Insignia" *Napa, CA*	$420
2007, Brunello di Montalcino, Castel Giocondo, *Tuscany, Italy*	$120
2011, Rosso di Montalcino, Banfi, *Tuscany, Italy*	$80

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Caesar Salad 21
Baby Romaine, Parmesan Reggiano
Roasted Natural Chicken 29

Lobster Salad 36
Pound and a Half Lobster, Shaved Celery, Green Apple, Artichoke, Roasted Beets, Butternut-Cider and Yogurt Dressings

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

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DESSERTS
$14

New York Style Cheesecake
Raspberry Coulis

Passion Fruit Chocolate Mousse
Almond Biscuit, Praline Crunch

Glazed Chocolate & Caramel
Dark Chocolate Mousse, Caramel Custard

Lemon Meringue Tart
Meyer Lemon Cream, Confit Zest

Ice Cream or Sorbet
Choice of Three Flavors

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,The Plaza Lifestyle Cuisine dishes contribute to optimal health and wellness.

Caviar Service
Royal Siberian Sturgeon 135/ounce
Private Reserve American Ossetra 285/ounce

Jumbo Shrimp Cocktail 20
Marinated in Virgin Olive Oil & Fresh Herbs,

Chilled Local Oysters 21
House-made Cocktail Sauce, Apple-Cucumber Mignonette

French Onion Soup 16
Braised Beef Short Ribs, Sherry,Gruyere

Artisanal Salumi 26
Chef's Selection, Aged Pecorino, Rustic Toast

Artisanal Cheeses 22
Selection of Hard & Soft Cow, Sheep & Goat Cheeses
Crisp Cranberry Walnut Bread, Fig Jelly

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, Cherry Peppers, Black Olive Dust

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SPIRITS

VODKA

Absolut	$16
Belvedere	$18
Finlandia	$14
Ultimat	$18
Pravda	$19
Chopin	$18
Grey Goose	$18
Imperia	$19
Ketel One	$18
Stolichnaya	$18
Stolichnaya Elit	$25

GIN

Beefeater	$16
Bombay Sapphire	$16
Boodles	$16
Candenheads, Old Raj	$18
Hendrick's	$16
Junipero	$18
Plymouth	$19
Plymouth Sloe Gin	$19
Tanqueray	$16
Tanqueray No. Ten	$18
Tanqueray Rangpur	$16
Nolet's Silver	$18
Nolet's Reserve	$150

RUM

Pyrat XO Reserve	$18
10 Cane	$18
Appleton VX	$18
Appleton 21 Yr	$24
Bacardi 8 Yr	$18
Captain Morgan	$16
Mount Gay	$17
Flor de Caña 21 Yr	$21
Gosling's Black Seal	$17
Ron Zacapa 23 Yr	$18
Myers's Dark	$14
Agua Luca Cachaça	$16
Sagatiba Cachaça	$16

For martini measures an additional $3.00 will be charged

TEQUILA

Don Julio Blanco	$16
Don Julio Reposado	$17
Don Julio Anejo	$24
Don Julio 1942	$26
El Tesoro Paradiso	$40
Gran Centenario Leyenda	$65
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	$45
Patron Burdeos	$85
Sauza Tres Generaciones Plata	$16
Sauza Tres Generaciones Reposada	$19
Sauza Tres Generaciones Añejo	$22

MEZCAL

Del Maguey Pechuga	$38
Del Maguey Tobala	$18

AMERICAN WHISKEY

Jack Daniel's	$16
Knob Creek	$18
Basil Hayden's	$18
Blanton's	$18
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	$16
Wild Turkey Rye	$16
Woodford Reserve	$16
Jim Beam Ri1	$16
Whistle Pig Rye	$25
1792 Ridgemont Reserve Barrel Select	$18

THE ROSE CLUB MENU

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

HENNESSY ELLIPSE

Blended from the most exceptional eaux de vie of seven master blenders. Aromas of crystallized fruits and wild roses intermingle, nothing is over-dominant, with an excellent long finish. Limited availability of only 2,000 bottles worldwide.
$785

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

LOUIS XIII BLACK PEARL

The custom decanter, hand-crafted by artisans at Baccarat, is black crystal with platinum accents. Rémy Martin Louis XIII Cognac contains a blend of more than 1,200 lots up to 100 years old.
$2,500

Courvoisier VSOP	$21
Courvoisier XO	$40
Hennessey VSOP	$18
Hennessey XO	$50
Hennessy Richard	$325
Hine Antique XO	$35
Martell Cordon Bleu	$32
Rémy Martin VSOP	$16
Rémy Martin XO	$45
Rémy Martin Louis XIII	$275

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CANADIAN WHISKEY

Canadian Club	$16
Crown Royal	$18
Seagram's VO	$17
Seagram's 7	$16

IRISH WHISKEY

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

APPLE BRANDY

Laird's Applejack 12 Yr	$18

ARMAGNAC AND BAS-ARMAGNAC

Francis Darroze Château De Ganube 1970	$37
Larressingle V.S.O.P.	$21

GRAPPA

Marolo Chamomile Grappa	$25

EAUX DE VIE

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

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SINGLE MALTS

ISLE OF SKYE

Talisker 10 Yr	$20

ISLAY

Laphroiag 10 Yr	$18
Laphoriag Quarter Cask	$25
Bowmore 25 Yr	$55
Ardbeg 10 Yr	$18

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	$17
Glenfiddich 18 Yr	$32
Glenfiddich 21 Yr	$40
Macallan 12 Yr	$18
Macallan 18 Yr	$45
Macallan 30 Yr Fine Oak	$125
The Glenlivet 12 Yr	$16
The Glenlivet 15 Yr French Oak Reserve	$20
The Glenlivet 21 Yr Archives	$40

ORKNEY

Highland Park 12 Yr	$16

HIGHLANDS

Glenmorangie 10 Yr	$18
Glenmorangie Lasanta	$19
Glenmorangie Nectar d'Or	$18
Glenmorangie Quinta Ruban	$19
Oban	$22

PREMIUM BLENDS

Pinch, The Dimple 15 Yr	$18
Dewar's White Label	$16
Dewar's 12 Yr	$18
Dewar's Signature	$25
Chivas 12 Yr	$14
Chivas 18 Yr	$24
Chivas 25 Yr	$50
Johnnie Walker Red Label	$16
Johnnie Walker Black Label	$18
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

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