



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

\$23



### 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.

### 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.

### RASPBERRY ROSE

This exquisite libation combines Nolet Silver gin, imported Gykoro green tea, freshly squeezed fruit juices and is completed with fresh raspberries and a touch of soda water.

### DIABLO

A devilish libation crafted with fresh ginger puree, lime juice and Sauza Tres Generaciones Reposado Tequila then finished with a subtle temptation of crème de cassis.

### SUGAR MAPLE

Enjoy the freshly harvested flavor of organic Vermont maple syrup and freshly squeezed citrus juices combined with Laird's Apple Jack brandy and brut champagne to brighten up the coldest winter.

### CANDESCENT CAFÉ

In a dimly lit room watch as sparks of cinnamon dance over the fire roasted Sambucca and freshly drawn espresso enhanced by the flavors of Absolut vanilla, Kaluha and a touch of Bailey's Irish Cream.

## 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 combining 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

## BEER SELECTION



### 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

2010, Moscato d'Asti "Villa Giada," Italy	\$18
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
2003, Smith Woodhouse Vintage	\$23
Leacock's Madeira 10yr	\$14
2003, Royal Tokaji "5 Puttonyos", Hungary	\$26
HOUSEMADE Limoncello	\$20

## FANTASTIC VINTAGES



## CHAMPAGNE & SPARKLING WINE

	Glass / Bottle	
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 Cuvée (375ml)	\$44	\$88
NV, Prosecco, Stellina di Notte	\$20	\$80

## WHITE WINE

2010, Chardonnay, Pindar, Long Island New York	\$16	\$62
2010, Chardonnay, Au Bon Climat, Santa Barbara	\$18	\$72
2010, Chardonnay, Cakebread, Napa	\$28	\$102
2011, Pinot Grigio, Tollo, Trentino	\$18	\$72
2011, Sauvignon Blanc, Kato, Marlborough	\$18	\$72
2010, Sancerre, Michel Redde et Fils "Les Tuilleries", Loire	\$18	\$70
2009, Riesling, Trimbach, Alsace	\$16	\$62

## ROSE WINE

2011, Vie Vite, Domaine Sainte Marie, Provence	\$18	\$72
2010, Wolffer Estates, New York	\$16	\$62

## RED WINE

2008, Pinot Noir, Row Eleven "Vinas 3", Napa	\$21	\$80
2010, Pinot Noir, Bridlewood, California	\$19	\$78
2009, Shiraz, St Hallet Faith, Barossa	\$18	\$72
2009, Syrah, Crozes Hermitage "Hauts du Fief", Rhone	\$19	\$75
2007, Merlot, Snoqualmie, Columbia Valley	\$18	\$72
2010, Zinfandel, Cline "Ancient Vines", Sonoma	\$18	\$72
2010, Cabernet Sauvignon, Amber Knolls, « 1975 » Ca	\$20	\$78
2008, Cabernet Sauvignon, Joseph Phelps, Napa	\$28	
2009, Bordeaux Blend, Newton Claret, Napa	\$21	\$80

## BOTTLED VINTAGES



### WHITE WINE

2008, Chardonnay, Château Montelena, Napa, CA	\$120
2009, Chardonnay, Paul Hobbs, Russian River Valley, CA	\$120
2007, Chardonnay, Newton 'Unfiltered', Napa, CA	\$120
2009, Sauvignon Blanc, Chalk Hill, Sonoma, CA	\$76
2010, Sauvignon Blanc, Goldwater Marlborough, NZ	\$60
2007, Chablis, Domaine Vocoret et Fils, Grand Cru, France	\$130
2008, Chassagne Montrachet, Bouchard Pere & Fils, France	\$130
2008, Meursault 1er Cru Charmes, Domaine Matrot, France	\$130
2010, Pinot Grigio, Jermann Friuli, Italy	\$80
2010, Pinot Grigio, Marco Felluga, Friuli, Italy	\$72
2010, Riesling, Schloss Vollrads Qualitätswein Germany	\$60

### RED WINE

2007, Pinot Noir, Orogeny, Russian River Valley, CA	\$110
2006, Pinot Noir, Ponzi "Reserve," Willamette Valley, OR	\$160
2007, Merlot, Duckhorn, Napa, CA	\$130
2007, Merlot, Stags Leap, Napa, CA	\$120
2007, Merlot, L'Ecole 41, Columbia Valley, WA	\$75
2008, Merlot, Provenance, Napa	\$105
2008, Cabernet Sauvignon, Sequoia Grove, Napa, CA	\$120
2008, Cabernet Sauvignon, Cakebread, Napa, CA	\$180
2006, Bordeaux Blend, Joseph Phelps "Insignia" Napa, CA	\$420
2006, Brunello di Montalcino, Castel Giocondo, Tuscany, Italy	\$120
2009, Rosso di Montalcino, Banfi, Tuscany, Italy	\$80

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Prosciutto Mozzarella Panini 26  
Fresh Italian Mozzarella, Prosciutto di San Daniele,  
Fresh Basil, Roma Tomatoes

Roasted D'Artagnan Chicken Club 22  
Tomato, Bacon and Arugula on Ciabatta

The Plaza Burger 22  
Choice of Raclette, Gruyère, Bleu or Cheddar Cheese,  
Romaine Lettuce, Tomatoes, Red Onion, Pickle

Beer-Braised BBQ Pulled Pork Sandwich 26  
Fresh Salsa, Sliced Avocado, Pickled Red Onion

Artisanal Pasta 28  
please select your pasta and sauce  
Spaghetti, Penne, Organic Gluten-Free Fusilli  
Traditional Marinara, Beef Bolognese, Alfredo & Peas  
Organic Chicken 32      Prawns 36

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### DESSERTS

\$14

Mascarpone Cheesecake  
Fresh Raspberries


Hazelnut Napoleon  
Hazelnut Meringue, Milk Chocolate Chantilly

Glazed Chocolate and Caramel  
Dark Chocolate Mousse and Caramel Custard

Key Lime Pie  
Meringue, Graham Cracker Crust and Berry Compote

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 and Fresh Herbs,  
Traditional Cocktail Sauce

Pine Island Oysters Rockefeller 18  
Satur Farms Spinach, Artichokes, Pernod Pastis

Charcuterie Board 26  
Prosciutto, Rosette de Lyon, Bresaola  
Mustard, Grilled Country Bread

Artisanal Cheese 22  
Selection of Hard and Soft Cow, Sheep and Goat Cheeses  
Grilled Cranberry Walnut Bread, Fig Jelly, Olives, Marcona Almonds

Chips & Dips 18  
House Made Potato Chips, Maine Peekytoe Crab & Truffle,  
Curried Eggplant, Avocado

Steak Tartare 20  
Quail Egg, Truffle Frisee Salad

Crispy Lobster and Goat Cheese Roll 22  
Chipotle Aioli and Avocado Salad

Jumbo Lump Crab Cake 26  
Grilled Melon Salad, Whole-Grain Mustard Aioli

Quesadilla 18  
Queso Fresco, Avocado, Chipotle Crema  
Maine Lobster 28      Organic Grilled Chicken 26


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French Onion Soup 14  
Gruyère

Lobster Bisque 16  
Brandy and Chive

Soup of the Day 14

Sweet Gem Caesar  
Parmesan Reggiano, Crisp Olive Oil Crouton 17  
Organic Chicken 22 / Jumbo Prawns 25

Seafood Cobb Salad  29  
Maine Lobster, Laughing Bird Shrimp, Egg, Berkshire Bacon,  
Avocado, Bleu Cheese

## 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	\$16
Basil Hayden's	\$16
Blanton's	\$18
Bookers	\$24
Bakers 7 Yr	\$24
Elijah Craig 18 Yr Single Barrel	\$21
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 R11	\$16
Whistle Pig Rye	\$25
1792 Ridgmont 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
Hennessey Richard	\$325
Martell Cordon Bleu	\$32
Rémy Martin VSOP	\$16
Rémy Martin XO	\$45
Rémy Martin Louis XIII	\$275

## CANADIAN WHISKEY

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

## 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

Cardinal Fine Calvados	\$24
Laird's Applejack 12 Yr	\$18

## ARMAGNAC AND BAS-ARMAGNAC

Château Busca Hors d'Age	\$28
Francis Darroze Château De Ganube 1970	\$37
Larressingle V.S.O.P.	\$21
Château de Laubade Bas Armagnac Vintage 1900	\$225

## GRAPPA

Bonaventura Maschio Prime Uve Nere	\$25
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## 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
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### ISLAY

Laphroig 10 Yr	\$18
Laphroig 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
The Balvenie 21 Yr Portwood	\$35
The Balvenie 30 Yr	\$70
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
The Glenlivet Vintage 1964	\$225

### ORKNEY

Highland Park 12 Yr	\$16
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## 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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