



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



FIRE AND FLOWER

A hot and odoriferous pairing of tropical pineapple and St. Germain Elderflower liqueur, fired up with aged Sauza Tres Generaciones Reposado Tequila and smashed jalapeno.

\$23

POMEGRANATE AND CUCUMBER MOJITO

Hand-pressed English cucumber and fresh organic mint bathed in Bacardi light, freshly squeezed lime juice, pomegranate, and club soda.

\$23

RASPBERRY ROSE

This exquisite libation combines Nolet Silver Gin, imported Gykoro Green Tea, freshly squeezed fruit juices, completed with fresh raspberries and a touch of soda water.

\$22

MISTER MARMALADE

Smokey and sweet - this cocktail features Seville Bitter Orange Marmalade and Balvenie Double-Wood Scotch shaken long and hard with Regan's Orange Bitters, organic agave nectar, and fresh orange juice.

\$22

QUEEN OF THE BERRIES

A royal treat with freshly crushed strawberries, Grey Goose L'Orange and a whisper of fresh citrus and pomegranate juices promising a glimpse of summer.

\$23

UNFORGETTABLE CLASSICS



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.

\$21

PARK SIDE 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. Hennessy VSOP Cognac shaken with hand-pressed lemon wedges and fresh organic mint leaves.

\$22



MOSCOW MULE

Vodka's first triumph, dating back to the early 1940's and New York's Markham Hotel. Grey Goose Vodka smothered in pureed ginger and freshly squeezed lime juice, lengthened with club soda.

\$22

THE AVIATION

This classic cocktail was created in 1916 by Hugo Ensslin, the head bartender at Hotel Wallick in Times Square. At The Plaza, we mix Beekeeper Gin, Luxardo Maraschino Liqueur, fresh lemon juice and finish it with a drop of Crème' de Violette to make one of the all time greats.

\$22

SEASONAL SANGRIA

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

\$20

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

Samuel Adams Cherry Wheat \$11

Samuel Adams Blackberry Witbier \$11

Local 1 \$25 (750 ml.)

To create this beer, we use the old technique of 100% bottle re-fermentation, a practice now rare even in Europe.

Behind the full Golden color you'll 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 Stout \$12

Corona \$10

NON-ALCOHOLIC

St. Pauli Girl \$10



WARM COFFEE DRINKS

THE ROSE CLUB HOT TODDY \$19
Clove Spiced whiskey, apple spiced tea, citrus
organic clover honey

TRADITIONAL IRISH COFFEE \$21
Jameson's Irish Whiskey, Sugar, Coffee and Heavy Cream

CENTRAL PARK \$21
Kahlua, Bailey's, Grand Marnier, Hot Chocolate,
Whipped Cream



SPECIALTY COFFEES AND TEAS

CAFFE FILTRO \$11
illy brewed American style

THE PLAZA TEA SELECTION \$9
Choose between 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
Dark Chocolate

FANTASTIC VINTAGES



CHAMPAGNE & SPARKLING WINE

	Glass / Bottle	
NV, Brut, Demoiselle Premier Cru, Tete De Cuvée	\$26	\$ 130
NV, Perrier-Jouët Grand Brut	\$28	\$140
NV, Brut, Veuve Clicquot, Yellow Label	\$28	\$130
NV, Rose, Veuve Clicquot (375ml)	\$28	\$56
MV, Krug Grand Cuvee (375ml)	\$42	\$84
NV, Prosecco, Stellina di Notte, <i>Italy</i>	\$20	\$80

WHITE WINE

2009, Chardonnay, Pindar, <i>Long Island New York</i>	\$16	\$62
2009, Chardonnay, Cakebread, <i>Napa</i>	\$28	\$102
2009, Pinot Grigio, Tolloy, <i>Venezia</i>	\$16	\$62
2009, Sauvignon Blanc, Kato, <i>Marlborough</i>	\$16	\$62
2010, Sancerre, Domaine Jean Paul Balland, <i>Loire</i>	\$18	\$70
2008, Riesling, Trimbach, <i>Alsace</i>	\$16	\$60

ROSE WINE

2009, Vie Vite, Domaine Sainte Marie, <i>Provence</i>	\$16	\$69
2009, Wolffer Estates, <i>New York</i>	\$16	\$62

RED WINE

2008, Pinot Noir, Row Eleven "Vinas 3", <i>Napa</i>	\$20	\$80
2008, Pinot Noir, Picket Fence, <i>Russian River Valley</i>	\$18	\$78
2007, Shiraz, St Hallet Faith, <i>Barossa</i>	\$18	\$72
2006, Merlot, Snoqualmie, <i>Columbia Valley</i>	\$18	\$72
2006, Merlot, Provenance, <i>Napa</i>	\$22	\$90
2009, Zinfandel, Cline "Ancient Vines", <i>Sonoma</i>	\$18	\$72
2009, Cabernet Sauvignon, Amber Knolls, « 1975 » <i>Ca</i>	\$18	\$78
2007, Cabernet Sauvignon, Joseph Phelps, <i>Napa</i>	\$28	
2007, Bordeaux Blend, Newton Claret, <i>Napa</i>	\$20	\$80
2005, Bordeaux Blend, Chateau Coufran, <i>Haut Medoc</i>	\$22	\$82
2006, Chateaunef-du-Pape, Xavier Flouret, <i>Rhone</i>	\$22	\$110

BOTTLED VINTAGES



WHITE WINE

2008, Chardonnay, Château Montelena, <i>Napa, CA</i>	\$120
2008, Chardonnay, Paul Hobbs, <i>Russian River Valley, CA</i>	\$120
2006, Chardonnay, Newton 'Unfiltered', <i>Napa, CA</i>	\$120
2007, Sauvignon Blanc, Cakebread <i>Napa, CA</i>	\$70
2007, Sauvignon Blanc, Chalk Hill, <i>Sonoma, CA</i>	\$76
2007, Sancerre, Michel Redde <i>Loire, France</i>	\$70
2009, Sauvignon Blanc, Goldwater <i>Marlborough, NZ</i>	\$60
2005, Chablis, Domaine Vocoret & Fils, Grand Cru, <i>France</i>	\$120
2005, Cote De Beaune, Chassagne Montrachet, Premier Cru Gagnarde Delagrangue, <i>France</i>	\$180
2009, Pinot Grigio, Jermann <i>Friuli, Italy</i>	\$80
2006, Riesling, Schloss Vollrads Qualitätswein <i>Germany</i>	\$60

RED WINE

2007, Pinot Noir, Orogeny, <i>Russian River Valley, CA</i>	\$110
2007, Pinot Noir, Flowers Andreen Gale Cuvee, <i>Sonoma, CA</i>	\$130
2006, Pinot Noir, Ponzi "Reserve," <i>Willamette Valley, OR</i>	\$160
2005, Cote De Nuits, Charmes Chambertin Patrice Rion, <i>Burgundy, France</i>	\$340
2007, Merlot, Duckhorn, <i>Napa, CA</i>	\$130
2006, Merlot, Stags Leap, <i>Napa, CA</i>	\$120
2007, Merlot, L'Ecole No. 41 <i>Columbia Valley, WA</i>	\$86
2005, Shiraz-Viognier Blend, Yalumba "Y Series" <i>Australia</i>	\$82
2007, Cabernet Sauvignon, Sequoia Grove, <i>Napa, CA</i>	\$120
2004, Cabernet Sauvignon, Beaulieu Vineyard Private Reserve, <i>Napa, CA</i>	\$240
2005, Bordeaux Blend, Joseph Phelps "Insignia" <i>Napa, CA</i>	\$420
2005, Brunello di Montalcino, Castel Giocondo, <i>Tuscany, Italy</i>	\$120



Prosciutto & Brie Panini 20
Arugula and Mushrooms

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

Barbecue Beef Burger Glazed 20
Dark Beer Glazed on Brioche

Sloppy Joe Sliders 20
Braised Short Rib Beef Chili



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

SWEET WINE

2010, Moscato d'Asti « Vino dei Fratelli » <i>Italy</i>	\$16
2003, Royal Tokaji "5 Puttonyos" <i>Hungary</i>	\$26
NV, Veuve Clicquot "Demi-Sec"	\$28

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.

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

Caviar Service
Royal Sterling Sturgeon 135/ounce
Imperial Reserve Siberian Sturgeon 195/ounce
Private Reserve 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
Spanish Ham, Saucisson Sec, Chorizo, Pheasant Pate
Cornichons, 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

Chicken Lollipops 18
Sweet Soy and Chili Glazed

Baby Back Pork Spare Ribs 18
Whole Grain Mustard Crusted


Spring Bruschetta 18
Spring Vegetables, Tomato, Red Onion and Basil

French Onion Soup 14
Gruyere

Lobster Bisque 14
Brandy and Chive

Seasonal 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
Main Lobster, Laughing Bird Shrimp, Egg, Berkshire Bacon, Avocado,
Bleu Cheese

SPIRITS

VODKA

Absolut	\$16
Belvedere	\$18
Finlandia	\$13
Chopin	\$18
Grey Goose	\$18
Grey Goose Le Citron	\$18
Grey Goose L'orange	\$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
Tanqueray No. Ten	\$18
Tanqueray Rangpur	\$16
Nolet Silver	\$18
Nolet 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	\$14
Clement Rhum Homere	\$26
Clement Rhum XO	\$32
Flor de Cana 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 1942	\$26
El Tesoro Paradiso	\$40
Gran Centenario Leyenda	\$65
Milagro Select Barrel Silver	\$24
Milagro Select Barrel Anejo	\$32
Partida Blanco	\$18
Partida Reposado	\$21
Partida Anejo	\$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 Anejo.	\$22

MEZCAL

Del Maguey Pechuga	\$38
Del Maguey Tobala	\$18

AMERICAN WHISKEY

Jack Daniel's	\$14
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 Single Barrel Rye	\$18
Wild Turkey Rare-Breed	\$16
Wild Turkey Rye	\$16
Woodford Reserve	\$16
Jim Beam Ri	\$16
1792 Ridgemont Reserve Barrel Select	\$18



THE ROSE CLUB MENU



COGNACS

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 XO	\$40
Hennessey XO	\$50
Martell Cordon Bleu	\$32
Rémy Martin Louis XIII	\$275
Hennessey Richard	\$325

CANADIAN WHISKEY

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

IRISH WHISKEY

BlackBush	\$16
Bushmills 16 Yr	\$25
Bushmills 21 Yr	\$35
Jameson 12 Yr	\$16
Jameson 18 Yr	\$25
Jameson Vintage Reserve	\$38

APPLE BRANDY

Cardinals 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
Larresingle VSOP	\$21
Laubade Bas Armagnac Vintage 1900	\$225

GRAPPA

Banfi Aqua Vitea	\$18
Maschio Prime Uve Nere	\$25

EAUX DE VIE

Blume Marillen Apricot Eau de Vie	\$16
Massenez Poire 'Prisonière	\$18
Massenez Framboise	\$18

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

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

SINGLE MALTS

ISLE OF SKYE

Talisker 10 Yr \$20

ISLAY

Laphroig 10 Yr \$18

Laphroig Quarter Cask \$25

Bowmore 25 Yr \$55

LOWLANDS

Auchentoshan 10 Yr \$17

Auchentoshan 21 Yr \$32

Glenkinchie 10 Yr \$17

SPEYSIDE

Balvenie 12 Yr "Doublewood" \$21

Balvenie 15 Yr \$18

Balvenie 17 Yr "Madera oak" \$25

Balvenie 21 Yr "Portwood" \$35

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

HIGHLANDS

Glenmorangie Lasanta \$19

Glenmorangie Nectar d'Or \$18

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

"VATTED MALTS"

Compass Box Oak Cross \$25

Compass Box Hedonism \$55



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