



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 112th 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 far from 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

Restaurant Week Twilight Tea Tier

Available Monday - Friday beginning at 5pm
From January 21st to February 8th
pricing at 42 per person
(price does not include taxes or gratuities)

CRUDITÉ

green goddess dressing

OYSTER AND MIGNONETTE

CHEESE GOUGÈRES

MINI BURGER

plaza custom blend, cheddar, bibb lettuce, tomatoes, pickle

LOBSTER ROLL

horseradish dressing, daikon sprouts, avocado

FOIE GRAS MOUSSE

blackberry jam, brioche crostini

SMOKED TROUT

deviled egg salad, salmon roe, olive oil cracker

CITRUS MARINATED OLIVES

CHOCOLATE GIANDHUIJA CAKE

chocolate feuilletine plaisir cake, caramelized hazelnuts

HIBISCUS AND PINEAPPLE FOOL

caramelized pineapple custard, hibiscus-mint jelly, vanilla pound cake

PETROSSIAN DURANKI CAVIAR BLINI - 28 SUPPLEMENTAL



BEVERAGE PAIRING - 30 SUPPLEMENTAL

includes choice of two tasting portions of cocktails and one glass of louis roederer champagne

NYC COSMOPOLITAN

ketel one vodka citron, cointreau, fresh lime juice,
cane sugar syrup, cranberry juice

ORSON WELLES NEGRONI

tanqueray no. ten gin, campari,
carpano antica sweet vermouth

HEMINGWAY DAIQUIRI

the real mccoys white rum, maraschino liqueur,
fresh grapefruit juice, cane sugar syrup,
fresh lime juice, cherry juice

TOMMY'S MARGARITA

don julio blanco tequila, fresh lime juice,
agave nectar

18% GRATITUDE WILL BE APPLIED TO A CHECK FOR PARTIES OF 6 OR MORE

We invite you to join our online community at



Dine at The Plaza



@dineattheplaza @theplazahotel

Evening Fare

served Monday - Saturday 5:00pm to 10:45pm, Sunday 5:00pm to 10:00pm

Small Plates

LOCAL CHEESES 25

selection of farmstead cheeses, fresh honeycomb,
raisins on the vine, marcona almonds, cranberry-walnut toast

CRUDITÉS 16

tzatziki, green goddess dressing

MEZZE PLATTER 23

muhamarra, hummus,
moutabel, tzatziki, mixed olives, za'atar pita

ARTISANAL CHARCUTERIE SELECTION 26

chef's selection, cornichon, pickles, rustic toast

AHI TUNA TARTARE 27

sesame vinaigrette, avocado, citrus blend greens,
sesame-seaweed crackers

SCAMPI SHRIMP AND CREAMY POLENTA 26

orange zest and cilantro mascarpone, scallion and parmesan corn crisp

PLAZA LOBSTER ROLL 28

horseradish dressing, daikon sprouts, avocado

TRIO OF MINI BURGERS 27

plaza custom blend, cheddar, bibb lettuce, tomatoes, pickle

LAMB LOLLIPOPS

coriander-orange spiced, chimichurri

three pieces 32 six pieces 58

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Evening Fare

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Seafood

CAVIAR SERVICE

tsar imperial ossetra
20 grams / 205

kaluga huso hybrid imperial
20 grams / 295

SEAFOOD PLATTER 68

four oysters, three jumbo prawns, half hard shell lobster, tuna tartare

CHILLED LOCAL OYSTERS

cocktail sauce, cucumber-chili mignonette
half dozen 18 one dozen 36

PRAWN COCKTAIL 24

four poached prawns, lemon zest, cocktail sauce

Soups & Salads

LOBSTER BISQUE 19

lobster crème quenelle, brioche crouton

FRENCH ONION SOUP 17

braised beef short ribs, sherry, gruyère

CHICKEN CAESAR SALAD 29

baby romaine, parmesan reggiano, herbed croutons

KALE AND QUINOA SALAD 26

almond, dried cranberry, orange segments, honey cinnamon vinaigrette

GREEK SALAD 24

radishes, pepperoncini, marinated feta, red wine dressing

ADD CHICKEN 8 OR SHRIMP 12

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Large Plates

PAN SEARED SKUNA BAY SALMON 32

fresh mint pesto, mixed greens, crispy chickpea with ras al hanout, lemon vinaigrette

PAN SEARED BRANZINO 36

fresh mint pesto, mixed greens, crispy chickpea with ras al hanout, lemon vinaigrette

HERB ROASTED YOUNG CHICKEN 29

black grapes, watercress, black olive tapenade

ROASTED TURKEY AND AVOCADO SANDWICH 24

applewood bacon, tomato, bibb lettuce, ciabatta

RIGATONI 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

8oz CREEKSTONE FILET MIGNON 52

gremolata butter, watercress, crispy shallots, lemon vinaigrette

DRY AGED 14oz NEW YORK STRIP STEAK 72

gremolata butter, watercress, crispy shallots, lemon vinaigrette

10oz WAGYU STRIP STEAK 130

american wagyu beef, watercress, crispy shallots, lemon vinaigrette

Accompaniments

SIMPLE 8

yukon gold mashed potatoes
pomme frites
field green salad

SEASONAL 10

roasted baby rainbow carrots
roasted confetti potatoes
sautéed asparagus, freshly grated parmesan cheese
sautéed spinach, blistered baby heirloom tomatoes
sautéed wild mushrooms, black truffle butter

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Evening Sweets

NEW YORK CHEESECAKE - TO SHARE 31

graham cracker brown butter crust, meyer lemon curd, huckleberry compote, crème fraîche

VANILLA LADY M CRÊPE CAKE 18

chocolate sauce, seasonal berries, micro citrus blend

MANJARI AND PASSION FRUIT CHOCOLATE CREMEUX 18

mango and passion fruit sorbet, pistachio biscuit cake, passion fruit pearls

MILK AND COOKIES CUSTARD 18

brown butter chocolate chip cookies, orange caramel sauce, crème caramel custard, milk chocolate lid

CHOCOLATE SALTED PEANUT AND CARAMEL SABLE 18

vanilla sable, dark chocolate ganache, salted caramel, roasted peanuts, tahitian vanilla ice cream, passion fruit curd

WARM CARAMELIZED APPLE 18

brown butter and apple ice cream, granny smith apple cider coulis, ginger bread cake

VANILLA AND PEAR DROP 18

pear and grey goose la vanille semi-freddo, pear and vanilla candy, lemongrass and pear jelly, poached pear, cajeta caramel sauce

HOME ALONE SUNDAE 300

*Fulfill your Kevin McAllister cherry wishes and chocolate dreams
with a Home Alone 2 inspired ice cream feast...*

'heaps' of ice cream,
topped with whipped vanilla cream,

rainbow sprinkles, m&m's, cherries,
crunchy chocolate pearls,
fruit sauce, caramel sauce, chocolate sauce

ICE CREAM AND SORBET 15

ICE CREAM

chocolate and caramel sea salt
brown butter and apple
pistachio
tahitian vanilla

SORBET

passion fruit and mango
blood orange and cinnamon
apple and ginger

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Trader Vic Tribute Cocktails

CHARTREUSIAN VELVET SLING *(serves two)* 70
Modern Tribute to Trader Vic Served in a Fresh Hawaiian Pineapple
Designed to be shared

plymouth gin, v.e.p. yellow chartreuse,
velvet falernum, fresh pineapple juice, fresh lime juice,
cane sugar syrup, fresh muddled rosemary

LECHE DOLCE *(serves two)* 66
A Sky Masterson Favorite Served in a Fresh Coconut
Designed to be shared

bacardi rum, zacapa 23 rum
fresh coconut water, whole milk
cane sugar syrup, fresh grated nutmeg

Cocktails with Vintage Spirits

BLUE BLOOD-AND-SAND 75
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 blue label, cherry heering liqueur
carpano antica sweet vermouth
sugar syrup, fresh blood orange purée

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Plaza Classics

NYC COSMOPOLITAN 28

ketel one vodka citron, cointreau, lime juice
cane sugar syrup, cranberry juice

THE PLAZA SUITE 25

Winner of Hip Sip Battle of the Modern Bartender Competition

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

HOUSE TONIC WITH GIN 25

tanqueray no. ten gin, fresh lime juice, cane sugar syrup,
sparkling water, raw peruvian quinine powder

ORSON WELLES NEGRONI 25

tanqueray no. ten gin, carpano antica , sweet vermouh campari

TOMMY'S MARGARITA 25

don julio blanco tequila, fresh lime juice, agave nectar

HEMINGWAY DAIQUIRI 25

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

WINTER SCOTCH OLD FASHION 28

dalmore 12 year, orange slice, maraschino cherry,
the des amants syrup, baked apple bitters

GATSBY MINT JULEP 25

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

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Plaza Craft Cocktails

FEATURED COCKTAILS OF THE MONTH

The Palm Court is proud to feature two cocktails handcrafted by our bartenders using Glenmorangie Original 10 Year and Glenmorangie Quinta Ruban. The cocktails take inspiration from the Isles of Scotland with flavors of the season.

THE ROSS-SHIRE 25

Named for town that produces Glenmorangie
glenmorangie original 10 year, green apple purée
fresh lemon juice, agave nectar

A PEAR TO REMEMBER 25

Featured in the book Whiskey Cocktails by Brian Van Flandern
glenmorangie quinta ruban, massenez poire williams
cane sugar syrup, fee brothers aztec chocolate bitters

UNENCUMBERED 27

hendricks gin, fresh english cucumber juice,
fresh lime juice, cane sugar syrup, moscato d'asti

BLACK CHERRY BITTERED SLING 25

four roses bourbon, fresh lime juice, cane sugar syrup,
boylans black cherry soda, fee bros. cherry bitters

Martinis, Shaken or Stirred

Vesper Martini (*Vodka & Gin*) 22

Dirty Martini (*Vodka*) 22

Gibson Martini (*Gin*) 22

Manhattan (*Bourbon or Rye*) 22

Rob Roy (*Blended Scotch*) 22

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Wines by the Glass

CHAMPAGNE & SPARKLING

NV Krug **Grande Cuvée** 70/180
Reims, France (375ml)

NV Ruinart **Blanc de Blancs** 45/95
Reims, France (375ml)

NV Veuve Clicquot **Brut** 32/150
Reims, France

NV Billecart-Salmon **Rosé** 49/250
Mareuil-sur-Ay, France

NV Mœt & Chandon **Brut Impérial** 29/145
Épernay, France

NV Mœt & Chandon **Brut Impérial Rosé** 39/195
Épernay, France

NV Nicolas Feuillatte **Brut** 25/125
Épernay, France

NV Veuve Clicquot **Brut Rosé** 39/195
Reims, France

NV Laurent-Perrier **Brut** 30/150
Tours-sur-Marne, France

Nino Franco 'Rustico' **Prosecco** 19/80
Valdobbiadene, Italy

Louis Roederer **Brut** 32/150
Champagne, France

WHITE

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

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

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

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

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

Cakebread **Chardonnay** 39/155
Napa Valley, California 2016

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

VINTAGES SUBJECT TO CHANGE AND AVAILABILITY

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Wines by the Glass

RED

Au Bon Climat ***Pinot Noir*** 23/80
Santa Barbara County, California 2016

Baron de Brane ***Bordeaux Blend*** 32/140
Second Label of Château Brane-Cantenac, Second Growth
Margaux, Bordeaux 2014

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

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

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

Chappellet Mountain Cuvee ***Bordeaux Blend*** 26/95
Napa Valley, California 2016

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

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

ROSÉ

Domaine Sainte Marie Vie Vité 18/72
Provence, France 2017

AFTER

Michele Chiarlo Nivole ***Moscato d'Asti*** 17/48
Piedmont, Italy 2016 (375ml)

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

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Le Palais des Thés Black Teas

BIG BEN BREAKFAST TEA 11

a wonderful english breakfast blend of black teas from Yunnan, China and Assam, India

MARGARET'S HOPE 11

a fruity summer flush darjeeling tea with a great character

Le Palais des Thés Green Teas

THÉ DU HAMMAM 11

a fruity blend of green tea, rose petals, green dates, berries

JASMINE PEARLS 19

the finest & rarest of jasmine teas, rolled by hand

Le Palais des Thés Rooibus Teas & Infusions

ROOIBOS DES VAHINÉS 11

a delicious rooibus sprinkled with pieces of vanilla pods and almonds

TROPICAL GARDEN 11

a fruity infusion with pieces of mango, pineapple, papaya and peach

Non-Alcoholic Drinks

VIRGIN MINT JULEP 11

fresh lime juice, simple syrup, g.u.s. dry cola, fresh muddled mint

ELOISE ROOTBEER FLOAT 13

boylans rootbeer, vanilla ice cream

*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"!*

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Beer

Amstel Light 10
Holland

Corona 10
Mexico

Pilsner Urquell 10
Czech Republic

Samuel Adams 10
Boston, Massachusetts

Hitachino 18
Japan

Chimay White "Cinq Cents" 19
Belgium

Chimay Red "Première" 19
Belgium

Samuel Smith IPA 15
England

Samuel Smith Oatmeal Stout 15
England

NON-ALCOHOLIC

St. Pauli 10
Germany

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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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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
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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