

COCKTAILS

ON TAP \$22

DOROTHY PARKER

DOROTHY PARKER GIN, DRY VERMOUTH, ST-GERMAIN

HAMLET VIII

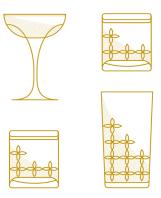
ROCKY'S BROOKLYN BOTANICAL, GALLIANO, ROSÉ

FLIGHT TASTING

KOMOS TEQUILA

- ANEJO CRISTALINO
 - REPOSDO ROSA
 - ANEJO RESERVA

\$45



SPECIALTY DRINKS \$24

OLD-FASHIONED

ANGEL'S ENVY BOURBON, PEYCHAUD'S BITTER, FRUIT

THE ALGONQUIN

MONKEY SHOULDER WHISKY, DRY VERMOUTH, PINEAPPLE

LINGER ON

CASAMIGOS TEQUILA, GRAND MARNIER, GINGER, LIME

ROUND TABLE

GREY GOOSE, ORANGE JUICE, GRAND MARNIER, PROSECCO

HEMINGWAY DAIQUIRI

BRUGAL 1888 RUM, LIME, GRAPEFRUIT, LUXARDO MARASCHINO LIQUEUR

FRENCH 75

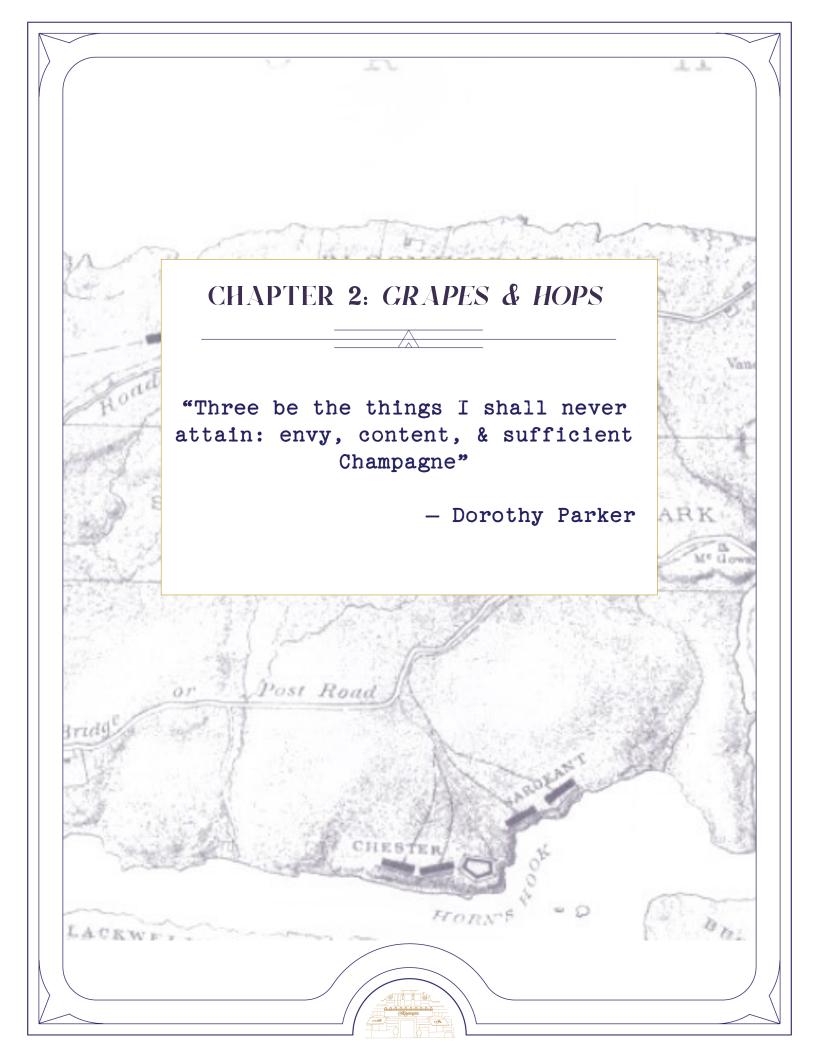
MALFY GIN, LEMON, CHAMPAGNE

VICIOUS WIT

GREY GOOSE, ST-GERMAIN, PROSECCO, LIME, MINT

MATILDA

DOS HOMBRES MEZCAL, JALAPENO, COINTREAU, LIME, SIMPLE SYRUP

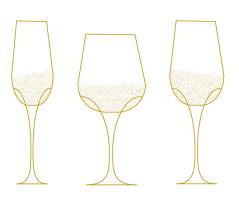


WINE

SPARKLING Glass / :	Bottle
SPARKLING BRUT, CHANDON Napa Valley, CA	18/90
SPARKLING ROSÉ, CHANDON Napa Valley, CA	19/95
CHAMPAGNE, VEUVE CLICQUOT, BRUT Reims, FR	32/160
CHAMPAGNE, VEUVE CLICQUOT, BRUT ROSÉ Reims, FR	34/170
CHAMPAGNE, DUVAL-LEROY, BRUT RESERVE Côte des Blancs, FR	34/170
CHAMPAGNE, LALLIER, BLANC DE BLANC	35/175
CHAMPAGNE, PIPER HEIDSIEK, ESSENTIEL, EXTRA BRUT	180
CHAMPAGNE, PIPER HEIDSIEK, RARE, BRUT MILLESIME Champagne, FR	540
CHAMPAGNE, DOM PERIGNON, VINTAGE 2012 Épernay, FR	585

THE ALGONQUIN CHAMPAGNE FLIGHT

- LALLIER, BLANC DE BLANC
 - TAITTINGER, ROSÉ
 - TAITTINGER, BRUT \$45



ROSE	Glass / Bottle
TORMARESCA, CALAFURIA Puglia, IT	18/90
CHATEAU D'ESCLANS, WHISPERING ANGEL Cotes de Provence, FR	20/100
WHITE WINE	
PINOT GRIGIO, BENVOLIO Friuli, IT	18/90
ALBARIÑO, PACO & LOLA Rías Baixas, ES	20/100
SAUVIGNON BLANC, TWOMEY Napa Valley & Sonoma, NCA	21/105
CHARDONNAY, CHALK HILL Russian River Valley, CA	21/105
SANCERRE, LE ROI DES PIERRES Sancerre, FR	21/105
VERMENTINO, GUADO AL TASSO Tuscany, IT	22/110
CHARDONNAY, ANTORINI ANTICA Napa Valley, CA	25/125
SAVIGNON BLANC, CLOUDY BAY Marlborough, NZ	125
CHARDONNAY, PATZ & HALL Sonoma, CA	130



RED WINE	/ Bottle
MALBEC, CATENA Mendoza, High Mountain Estate Vineyard, ARG	18/90
PINOT NOIR, CLOUDLINE Willamette Valley, OR	22/110
CABERNET SAUVIGNON, DAOU VINEYARDS Paso Robles, CA	22/110
MERLOT, CHARLES KRUG Napa Valley Valley, CA	24/120
ROSSO DI MONTALCINO, ANTINORI Tuscany, IT	24/120
BORDEAUX, SAINT-ESTEPHE, CHATEAU DE PEZ Médoc, FR	26/130
RED SCHOONER, VOYAGER BY CAYMUS Mendoza, ARG	33/165
BARBARESCO, NEBBIOLO, PRUNOTTO Piedmonte, IT	130
CABERNET SAUVIGNON, ARTEMIS, STAG'S LEAP WINE Napa Valley, CA	200
BORDEAUX BLEND, OPUS ONE Oakville, Napa Valley, CA	425

HAMLET

A critical piece of our unconventional legacy is our Executive Feline in Residence, Hamlet VIII.

Hamlet was so named by John Barrymore, an acting legend, beloved rake, raconteur and long staying guest, in the 1930's. The Algonquin is a curious place, always sophisticated, never stuffy.

Stop by the front desk to visit our Feline Concierge and get Hamlet's best New York City recommendations.



BEER

BOTTLE \$10

DOS EQUIS, LAGER ESPECIAL

HEINEKEN LAGER

PERONI

HUDSON NORTH CIDER, STANDARD CIDER

HEINEKEN 0.0, NON ALCOHOLIC

COORS LIGHT

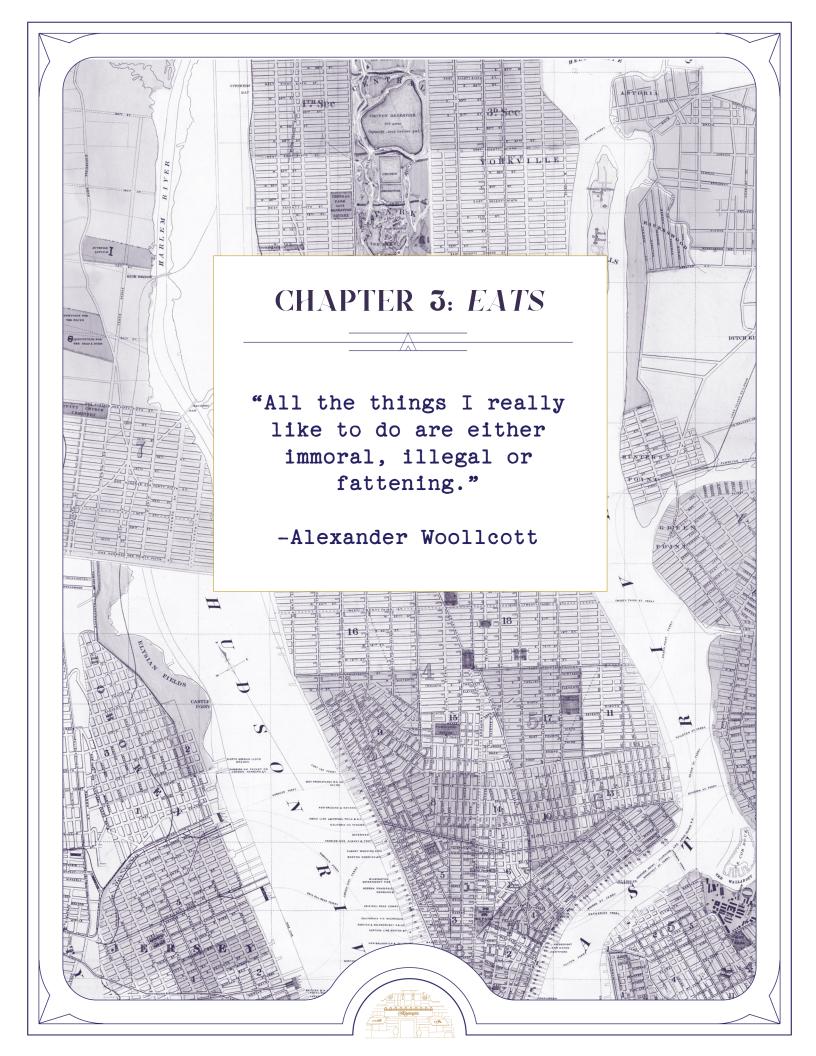
ON TAP \$10

STELLA ARTOIS, PILSNER

BLUE/POINT BREWING, TOASTED LAGER

ALLAGASH, BELGIUM WHITE

SIX POINT BREWING, BENGAL IPA



DIPS & CRISPS

FDAMAME HUMMUS

WARM POTATO CHIPS, FLATBREAD \$21

FRENCH ONION DIP

THE CLASSIC FROM 1954, CARAMELIZED ONIONS, SOUR CREAM, CHIVES \$18

TRUFFLE FRIES

LEMON AIOLI \$14

TRADITIONAL HUMMUS

CREAMY CHICKPEA, TAHINI, CUCUMBER, CARROTS, PICKLED VEGETABLES, OLIVES, PITA BREAD \$21

CRUDITES & DIP

LOCAL MARKET VEGETABLE, CARROT MISO DIP \$21

WARM POTATO CHIPS

BLUE CHEESE FONDUE \$12

CHARCUTERIE & CHEESE

PROSCIUTTO DI PARMA, CAPICOLA,
PARMAGIANO REGGIANO,
BLUE CHEESE, OLIVES,
PICKLED VEGETABLES,
QUINCE PASTE, FIG JAM,
CROSTINI
\$32

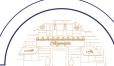


THE ALGONQUIN HOTEL

Which hotel is a perennial answer on Jeopardy?

The Algonquin Hotel - A Literary Landmark- lives in the minds of anyone who dreams of writing a hit play or bestseller. In 1919, a mix of friends from the worlds of theater and publishing started a luncheon tradition, the Round Table. The Vicious Circle personalities Robert Benchley, Edna Ferber, George S. Kaufman and Dorothy Parker traded bon mots during Prohibition. The New Yorker was dreamed up by Harold Ross and Jane Grant here. John Barrymore lived upstairs. F. Scott Fitzgerald brought his new bride, Zelda, to The Algonquin. Through this lobby passed Maya Angelou, J. D. Salinger, Tennessee Williams, Nora Ephron, Lou Reed, William Faulkner and many more to this day. Raise a glass, you are adding your story to one which began in 1902.

-Kevin C. Fitzpatrick, author and historian, founder dorothyparker.com



ACT ONE

AVOCADO TOAST

SMASHED AVOCADO, PICKLED TOMATO & JALAPENO RELISH, GLUTEN-FREE BRAZILIAN CHEESE BREAD \$24

CLASSIC CAFSAR

PARMIGIANO REGGIANO \$17

OYSTERS ROCKEFELLER

SPINACH, PARMESAN \$28

BLACK PEPPER & SWEET SOY CHICKEN

(3 WHOLE CHICKEN THIGHS)
TEBASAKI SAUCE, SESAME SEEDS, GINGER, SCALLIONS,
VEGETABLE SLAW
\$19

FRENCH ONION SOUP

GRUYERE CHEESE, CROSTINI \$19

CHICKEN QUESADILLA

ROASTED PEPPERS & ONIONS, MELTED QUESO, GUACAMOLE, PICO DE GALLO \$22

HARVEST SALAD

MIXED GREENS, ROASTED BEETS, BUTTERNUT SQUASH,
MUSHROOM, GOAT CHEESE, WALNUTS,
SHERRY VINAIGRETTE
\$24

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

MAIN ACT

THE REUBEN

CORNED BEEF, SWISS CHEESE, SAUERKRAUT, THOUSAND ISLAND DRESSING, RYE BREAD \$28

TURKEY CLUB SANDWICH

OVEN ROASTED TURKEY, BACON, ARUGULA, TOMATO,
MAYONNAISE, HOUSE-MADE CHIPS
\$25

ALGONQUIN STEAKHOUSE BURGER

ONION CONFIT, SECRET SAUCE, GRUYERE, CREAMED SPINACH, FRIES \$28

ROASTED SALMON

CAULIFLOWER PUREE, STRING BEANS, FINGERLING POTATOES, LEMON BUTTER \$34

FISH TACOS

SALSA VERDE, AVOCADO, SHAVED CABBAGE, TEQUILA LIME CREMA \$28

DUCK CONFIT

CRISP SCALLION PANCAKE,

VEGETABLE SLAW,

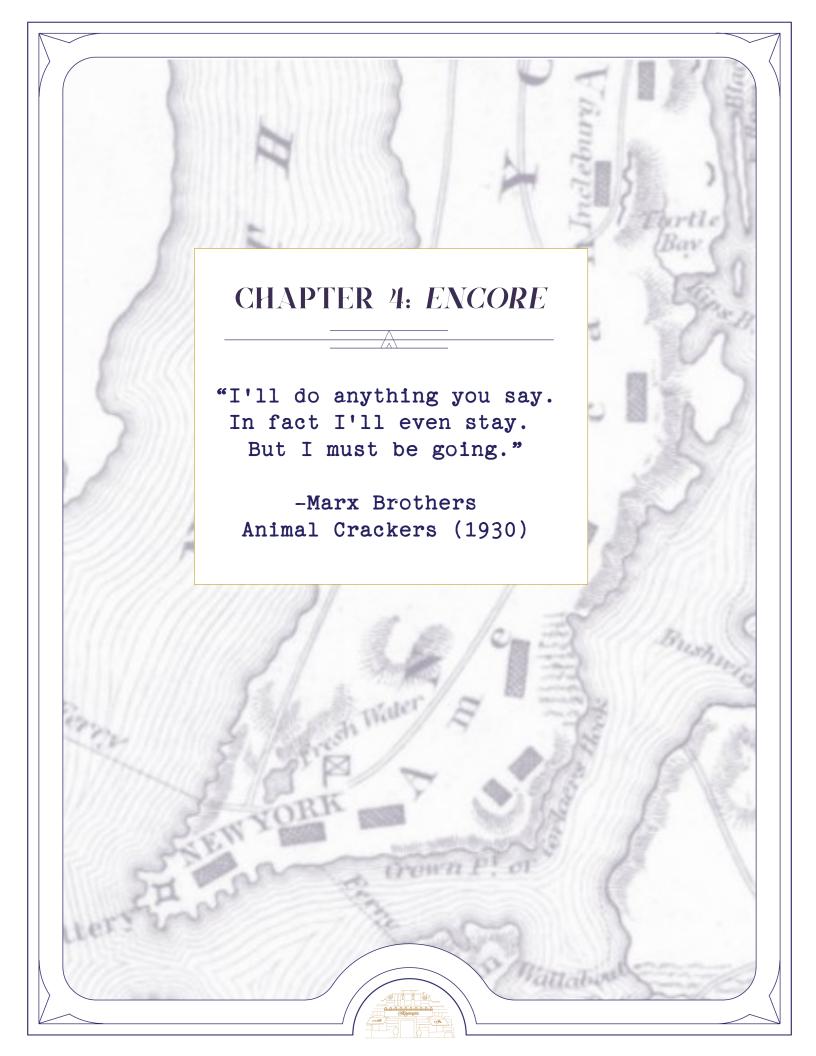
THAI STYLE SWEET CHILI GAI YANG

\$32

FILET MIGNON

GARLIC MASHED POTATO, JUMBO ASPARAGUS, BEARNAISE SAUCE \$48

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.



CHOCOLATE & GUINNESS CAKE

BITTERSWEET CHOCOLATE CAKE & GUINNESS GANACHE \$16

APPLE CRUMB

UPSTATE APPLES, CRUMB TOPPING, VANILLA ICE CREAM \$16

JUNIOR'S ORIGINAL NEW YORK CHEESECAKE \$16

ICE CREAM

CHOICE OF:
CHOCOLATE | VANILLA | MINT CHOCOLATE CHIP
STRAWBERRY | SORBET
\$11

FEATURED SPIRITS - \$22

HENDRICKS GIN, SCOTLAND

PARTIDA TEQUILA, THE SINGLE MALT OF TEQUILA, JALISCO

PIGGY BACK RYE, CANADA

GREY GOOSE VODKA, FRANCE

DOS HOMBRES MEZCAL, MEXICO

GRAND MARNIER, CUVEÉ LOUIS-ALEXANDRE, FRANCE

COFFEE / TEA

HOT LAVAZZA COFFEE

\$8

CAPPUCCINO / LATTE

\$11

SINGLE ESPRESSO

\$9

DOUBLE ESPRESSO

\$11

COLD BREW LAVAZZA ICED COFFEE

\$9

NITRO LAVAZZA COLD BREW

\$9

PALAIS DE THÉS FLAVORED TEA

\$9

*MAKE IT A ROYAL TEA \$25

ROYAL TEA

In the spirit of prohibition, have a tea...
Hendrick's Gin, Lemon, Simple
Syrup & Earl Grey

POT OF PALAIS DE THÉS FLAVORED TEA

\$12



DOROTHY PARKER

Dorothy Parker was Broadway's first female drama critic. -"Dorothy Mackaye's best moments were those when she was off stage"- She left us 300 poems and 50 short stories.

Dorothy Parker lived upstairs and never settled her bill.



