

BATTERY PARK CONTINENTAL

Assorted Freshly Baked Pastries,
Seasonal Fruits and Berries, Orange or Grapefruit Juice,
Conrad Blend Coffee, Tea or Hot Chocolate

25

BREAKFAST CLASSICS

Served With Your Choice of Toast: Whole Wheat,
White, Rye, Multi-Grain, English Muffin
or Udi's Gluten-Free

Full American Breakfast (GF/NF) 38

Two Eggs Any Style*

Choice of Applewood Smoked Bacon*, Farmer Pork* or
Chicken Apple Sausage*, Herb-Scented Potato Medley

Freshly Squeezed Orange or Grapefruit Juice,
Conrad Blend Coffee, Tea or Hot Chocolate

Three Egg Omelet (GF/NF) 24

Breakfast Potatoes or Baby

Mixed Greens and Your Choice of Three Fillings:

Vermont Cheddar | Gruyère | Goat Cheese

Bacon | Ham | Farmer Pork Sausage

Tomato | Spinach | Peppers | Onion

Mushroom | Asparagus

BREAKFAST SPECIALTIES

Rise & Shine Parfait 16 ℓ

Homemade Granola, Seasonal Fruit and Berries,
Low-Fat Greek Yogurt

Bircher Muesli (V) 14 ℓ

Granny Smith Apples, Almond Milk,
Passion Fruit, Banana, Almonds

Blueberry Pancakes (NF) 20

Blueberry Compote, Lemon Curd

Market Fresh Fruit and Berries (GF/NF) 17 ℓ

Seasonal Sliced Fruit and Berries,
Candied-Ginger Greek Yogurt

Steel Cut Oatmeal (DF) 17

Light Agave, Mixed Berries, Maple Pecans

Tuscan Avocado Toast (NF) 21 ℓ

Cherry Tomato, Goat Cheese, Micro Herbs,
Balsamic Reduction, Boiled or Poached Egg* +3
Udi's Gluten-Free Bread Available

Smoked Atlantic Salmon (NF) 26

Crème Fraîche, Horseradish, Dill, Tarragon, Capers,
Red Onion, Tobiko Caviar, Bagel

CEREAL

Corn Flakes | Frosted Flakes | Special K
Shredded Mini Wheats | All Bran
Raisin Bran | Rice Krispies | Cheerios
Choice of: Almond, Soy, Coconut, Skim Milk,
2% or Whole Milk

12

SIDES (GF/NF)

Applewood Smoked Bacon* 10

Farmer Pork Sausage* 10

Chicken Apple Sausage* 10

Organic Turkey Bacon* 10

Breakfast Potatoes (V) 8

Smoked Salmon* 15

Market Fresh Berries (V) 10 ℓ

Avocado (V) 9 ℓ

BEVERAGES

Juice 9

Orange 8 | Grapefruit 9

Tomato 10 | Cranberry 8 | V8 Juice 9 | Apple 8

Water

Sparkling or Still Bottled Water

Small 8 | Large 14

Soft Drinks 7

Coffee and Tea

Small Pot Coffee 10 | Tea (2-3 cups) 10

Large Pot Coffee 16 | Tea (5-6 cups) 16

Espresso 7 | Double 11

Cappuccino 10 | Latte 10

Hot Chocolate with Whipped Cream 8

Milk 4

Whole Milk | Low-Fat | Skim | Soy Milk | Almond Milk

WELLNESS BLENDS ℓ

Liberty Green (GF/NF/DF) 12

Cold-Pressed Asparagus, Spinach, Kale, Basil, Mint,
Cucumber, Celery, Honeydew, Granny Smith Apple

Sun Rise (GF/NF/DF) 12

Cold-Pressed Orange,
Pineapple, Turmeric, Carrot

Charging Bull Smoothie (GF) 12

Mixed Berries, Red Grapes, Red Cabbage,
Almond Milk, Low-Fat Greek Yogurt

18% is charged as a Gratuity and is distributed to hotel employees. Applicable taxes will apply.

\$5.00 is charged as a Service Charge and is retained by the Hotel to cover administrative and discretionary costs.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WINTER STARTERS

Soup du Jour 12

Hummus (NF/V) 17 ℓ
Harissa, Pickled Red Onions,
Garlic Pita Chips

Salt-Baked Beet Salad (GF/NF) 21 ℓ
Drunken Goat Cheese, Red Watercress,
Citrus Supreme, Aged Sherry Vinaigrette

Tuna Carpaccio* 23
Shallots, Pickled Mustard Seeds, Fennel,
Cara Cara Orange | Capers

Chicken Wings* 20
Choice of Hoisin BBQ or Buffalo-Style (GF/DF)

HARVEST SALADS

Classic Caesar Salad (NF) 22
Garlic Croutons, Shaved Grana Padano,
House-Made Caesar Dressing

Soba Noodle Salad* (NF) 26 ℓ
Seared Tuna, Cucumber, Sugar Snaps,
Spicy Miso Vinaigrette

Mixed Baby Greens (GF/NF/V) 17 ℓ
Radish, Cucumber, Cherry Tomatoes,
Balsamic Vinaigrette

Add Protein To Any Salad: Grilled Chicken +8*,
Arctic Char +14*

BATTERY PARK'S FAVORITES

Served With Choice of French Fries
or Seasonal Green Salad

'Certified Angus Beef' Burger* (NF) 28
Aged Cheddar, Tomato, Garlic Aioli,
Onion Ring, Pickles

Beyond Burger (V) 26 ℓ
Almond Milk Mozzarella, Bibb Lettuce, Hass Avocado,
Tomato, Vegenaise

Grilled Organic Chicken Sandwich* (NF) 23
Triple Crème Brie, Roasted Tomatoes, Arugula,
Avocado Aioli, Sourdough

HARVEST ESSENTIALS

Roasted Whole Cauliflower (GF) 22
Grilled Onions, Capers Berries,
Romesco Sauce

Arctic Char* (NF) 34
Baby Turnip, Potato Gnocchi,
Basil Seed Vinaigrette

Pappardelle Pasta* (NF) 28
Short Rib Ragu, Ricotta Salata

Grilled 'Certified Angus Beef' NY Strip Steak* (NF) 52
Broccoli Rabe, Pomme Soufflé, Natural Jus

PIZZAS

Margherita Pizza (NF) 22
San Marzano Tomato, Mozzarella, Sweet Basil

B.Y.O. Pizza* (Choice of Three Toppings) 24
Pepperoni | Sausage | Chorizo | Ham
Peppers | Mushrooms | Onions | Olives
Each Additional Topping +3

DESSERTS

Chocolate Hazelnut Crème Brûlée 13
Butter Cookie, Candied Orange

Bergamont Panna Cotta 13
Ginger Snap

House-Made Bread Pudding 14
Cara Cara Oranges, Chantilly

Caramel Duo 14
White Chocolate-Salted Caramel Gelato, Butterscotch

Gelato & Sorbets (GF) 13
Vanilla, Chocolate, Strawberry Cream,
Raspberry, Mango

Ask About Our Seasonal Flavors

SIDES

Roasted Cauliflower (GF/NF/V) 15 ℓ
Sun-Dried Tomatoes

Atrio Fries (NF) 12
Truffle, Parmesan, Chives, Garlic Aioli

Mashed Potatoes (GF/NF) 12

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CONRAD® In-Room Dining Wine, Beer & Cocktail List Menu

NEW YORK
DOWNTOWN

5:30pm to 10:30pm

Full wine and spirits list available at ATRIO Wine Bar & Restaurant

BEER

Domestic Beer

Brooklyn Lager	\$9
Bud Light	\$8
Budweiser	\$8
Heineken Zero (Non-Alcoholic)	\$9
Michelob Ultra	\$8
Miller Lite	\$8
Samuel Adams	\$9

Imported Beer

Amstel Light	\$9
Corona	\$9
Stella Artois	\$9
Heineken	\$9

ON THE ROCKS PREMIUM COCKTAILS

Enjoy a Sealed 200mL Bottle Chilled Over Ice.

Bourbon Old Fashioned	\$25
Jalapeño Pineapple Margarita	\$20
Aviation	\$20
Cosmopolitan	\$20
Mai Tai	\$20
Margarita	\$20

On the Rocks Are High-End Pre-Made Cocktails.
The Spirit-Based, All-Natural Drinks Do Not
Contain Preservatives or Cane Sugar.

WHITE WINE

	Bottle	Glass
Chardonnay		
Smoke Tree, Sonoma County, CA	\$62	\$16
Sonoma Cutrer, Russian River Ranches, Sonoma, CA	\$95	
Stag's Leap Wine Cellars Karia, Napa Valley, CA	\$115	\$22
Tangley Oaks, Sonoma Country, CA	\$68	\$17
Sauvignon Blanc		
Cloudy Bay, Marlborough, NZ	\$105	
Domaine Reverdy Ducroux Sancerre, Loire, FR	\$74	\$18
Hubert Brochard, Sancerre, Loire, FR	\$76	\$19
Matanzas Creek, Sonoma County, CA	\$66	
Other Whites & Rosé		
Pinot Grigio, Terlato Family, Friuli, IT	\$75	\$19
Riesling, Chateau St. Michelle, Erika, Columbia Valley, WA	\$68	
Rosé, Elouan, OR	\$70	
Rosé, Cht. d'Esclans, Whispering Angel, C. Provence, FR	\$85	\$19
Rosé, Wölffer Estate, Summer in a Bottle, Long Island, NY	\$60	\$18
Champagne & Sparkling Wine		
Domaine Chandon, Brut Classic, CA	\$80	
Riondo Prosecco, Veneto, IT	\$68	\$17
Moët et Chandon Brut Impérial, Champagne, FR 187ml	\$30	
Veuve Clicquot, Yellow Label, Champagne, FR	\$160	

RED WINE

	Bottle	Glass
Cabernet Sauvignon		
Columbia Crest H3, Horse Heaven Hills, WA	\$65	
Oberon, Napa County, CA	\$90	\$18
Stag's Leap Wine Cellars, Artemis, Napa Valley, CA	\$175	
Silver Oak, Alexander Valley, Sonoma, CA	\$170	
Pinot Noir		
Davis Bynum, Jane's Vineyard, Russian River Valley, CA	\$105	
La Crema, Monterey, CA	\$80	\$18
Lange, Willamette Valley, OR	\$80	
Smoke Tree, Sonoma Country, CA	\$62	\$16
Other Reds		
Cabernet/Shiraz, Cape Mentelle, Margaret River, AU	\$70	
Malbec, Bodega Norton Reserva, Mendoza, AR	\$85	\$18
Merlot, Swanson, Napa Valley, CA	\$66	\$17
Red Blend, Conundrum, CA	\$74	\$19
Sangiovese, Argiano, IT	\$90	
Tempranillo, Torres Celeste Crianza, DO Ribera del Duero, ES	\$74	
Tempranillo, Numanthia Termes, Toro, ES	\$74	\$18

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