

CONRAD®

NEW YORK
DOWNTOWN

Breakfast In-Room Dining Menu 6:00am to 11:30am

BREAKFAST CLASSICS

Served with your choice of toast: whole wheat, white, rye, multi-grain, English muffin or Udi's gluten-free

Battery Park Continental 24

Assorted freshly baked pastries, seasonal fruits and berries, freshly squeezed orange or grapefruit juice, Conrad blend coffee, tea or hot chocolate

Full American (GF, NF) 27

Two eggs any style*

Choice of Applewood smoked bacon*, farmer pork* or chicken apple sausage*, potato medley scented with herbs, caramelized shallots and tomato Provençal
Freshly squeezed orange or grapefruit juice, Conrad blend coffee, tea or hot chocolate

Three Egg Omelet (GF, NF) 21

Breakfast potatoes or baby mixed greens and your choice of three fillings:
Vermont cheddar | gruyère | goat cheese
bacon | ham | Farmer pork sausage
Heirloom tomato | spinach | peppers | onion
mushroom | asparagus

BREAKFAST SPECIALTIES

Goat Cheese Quiche (NF) 22

Mushroom, leek, roasted tomato, mixed herbs and baby greens salad

Blueberry Pancakes (NF) 17

Buttermilk Tahitian vanilla pancakes, blueberry compote and lemon curd

Market Fresh Fruit and Berries (GF, NF) 16

Seasonal sliced fruit and organic berries, candid-ginger, low-fat Greek yogurt

Steel Cut Oatmeal (DF) 15

Golden raisin, brown sugar, light agave, mixed berries and maple pecans

Tuscan Avocado Toast (NF) 17

Heirloom cherry tomato, goat cheese, micro herbs, balsamic reduction, boiled or poached egg* +3
Udi's gluten-free bread available

Rise & Shine Parfait 14

Homemade granola, seasonal fruit and berries, low-fat Greek yogurt scented with mint

CEREAL

Cereal 10

Corn Flakes | Frosted Flakes | Special K
Shredded Mini Wheats | All Bran | Raisin Bran
Rice Krispies | Cheerios | Bircher Muesli
Choice of: almond, soy, coconut, skim milk, 2% or whole milk

SIDES

Gluten-Free | Nut-Free
Applewood smoked bacon* 9
Farmer pork sausage* 8
Chicken apple sausage* 9
Organic turkey bacon* 8
Breakfast potatoes (V) 7
Smoked salmon* 13
Market fresh berries (V) 8
Avocado (V) 7

BEVERAGES

Juice 9

Orange | Grapefruit | Carrot | Tomato
Cranberry | V8 Juice | Apple

Water

Sparkling or still bottled water
Small 7 | Large 12

Soft Drinks 7

Coffee and Tea

Small pot coffee | Tea (2-3 cups) 10
Large pot coffee | Tea (5-6 cups) 16
Espresso 6 | Double 10
Cappuccino | Latte 8

Hot Chocolate with Whipped Cream 7

Skim | low-fat | whole milk
soy milk | almond milk 4

Milk 4

Skim | low-fat | whole milk | soy milk | almond milk

GF - Gluten-Free

NF - Nut-Free

V - Vegan

DF - Dairy-Free

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.

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Dinner In-Room Dining Menu
5:30pm to 11:00pm

STARTERS & SALADS

Soup of the Day 12

Hummus (DF) 15
Walnut salsa verde and preserved orange,
sumac flatbread

Caesar Salad 18
Hearts of romaine, focaccia croutons,
Shaved Parmigiano
Grilled chicken* +6, Roasted salmon* +10

Cobb Salad 24
Chicken, avocado, bacon, cucumber,
red onion, olives, blue cheese, egg,
heirloom cherry tomatoes, mesclun greens

ENTREES

Steak Frites* (GF) 43
12 oz. New York Strip, French fries,
hearts of romaine, gruyère,
brunoise vegetables, chimichurri

Pan Seared Wild Salmon* (GF, DF) 31
Fall vegetables, basil oil, orange-ginger vinaigrette

Fettuccine Bolognese 22
Veal ragù, Parmesan, basil

Chef's Daily Special MP

DESSERTS

New York Style Cheesecake 13
Berry compote

Chocolate Mousse Cake (GF, V) 13
Raspberry coulis

Gelato & Sorbets 13
Vanilla, Chocolate, Strawberry Cream,
Raspberry, Mango

PIZZAS

Whole wheat pizza available

Margherita Pizza 20
San Marzano tomato confit, mozzarella, sweet basil

B.Y.O. Pizza* (choice of three toppings) 24
Pepperoni | sausage | chorizo | ham,
peppers | mushrooms | onions | taggiasca olives
each additional topping +3

SANDWICHES & BURGERS

Served with choice of French fries
or seasonal green salad

Black Angus Burger* 28
Aged cheddar, heirloom tomato, garlic aioli,
house made pickles

Beyond Burger 26
Almond milk mozzarella, lettuce, avocado,
heirloom tomato, veganaise

Grilled Mennella Farms Chicken Sandwich* 23
Fresh mozzarella, prosciutto, baby arugula, roasted
red pepper, spicy tomato aioli, sourdough

SIDES

French fries 7
Truffle-Parmesan fries 9
Market fall vegetables 8
Mixed baby greens 8

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In-Room Dining Wine, Beer and Cocktail List 5:30pm to 11:00pm

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

BEER

Domestic Beer

Samuel Adams	9
Brooklyn Lager	9
Miller Lite	8
Bud Light	8
Budweiser	8
O'Douls (Non-alcoholic)	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
Jalapeno Pineapple Margarita	\$20
Aviation	\$20
Cosmopolitan	\$20
Mai Tai	\$20
Margarita	\$20

On the Rocks Cocktails are high-end premade 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	
Sonoma Cutrer, Russian River Ranches, Sonoma, CA	\$74	\$18
Stag's Leap Wine Cellars Karia, Napa Valley, CA	\$115	

Sauvignon Blanc

Matanzas Creek, Sonoma County, CA	\$66	
Domaine Reverdy Ducroux Sancerre, Loire, FR	\$74	\$18
Cloudy Bay, Marlborough, NZ	\$105	

Other Whites & Rosé

Pinot Grigio, Terlato Family, Friuli, IT	\$74	\$18
Riesling, Chateau St. Michelle, Eroica, Columbia Valley, WA	\$68	
Rosé, Elouan, OR	\$70	\$17
Rosé, Cht. d'Esclans, Whispering Angel, C. Provence, FR	\$85	

Champagne & Sparkling Wine

La Marca Prosecco, Veneto, D.O.C., IT	\$66	
Domaine Chandon, Brut Classic, CA	\$75	
Veuve Clicquot, Yellow Label, Champagne, FR	\$135	
Moët et Chandon Brut Impérial, Champagne, FR 187mL	\$30	

RED WINE

Bottle

Glass

Cabernet Sauvignon

Columbia Crest H3, Horse Heaven Hills, WA	\$65	
Oberon, Napa County, CA	\$85	
Stags' Leap Winery, Napa Valley, CA	\$120	\$20
Silver Oak, Alexander Valley, Sonoma, CA	\$170	

Pinot Noir

La Crema, Monterey, CA	\$70	\$17
Lange, Willamette Valley, OR	\$80	
Davis Bynum, Jane's Vineyard, Russian River Valley, CA	\$105	

Other Reds

Malbec, Bodega Norton Reserva, Mendoza, AR	\$70	\$17
Red Blend, Conundrum, CA	\$74	\$18
Merlot, Swanson, Napa Valley, CA	\$66	\$16
Sangiovese, Argiano, IT	\$90	
Tempranillo, Torres Celeste Crianza, DO Ribera del Duero, ES	\$74	

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