

### BATTERY PARK CONTINENTAL

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

24

### BREAKFAST CLASSICS

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

Full American (GF, NF) 27

Two eggs Any Style\*

Choice of Applewood Smoked Bacon\*, Farmer Pork\* or Chicken Apple Sausage\*, Herb-Scented Potato Medley, Caramelized Shallots and Tomato Provençal  
Freshly Squeezed Orange or Grapefruit Juice, Conrad Blend Coffee, Tea or Hot Chocolate

Three Egg Omelet (GF, NF) 22

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 14 ℞

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

Bircher Muesli (V) 12 ℞

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

Blueberry Pancakes (NF) 18

Buttermilk Tahitian Vanilla Pancakes, Blueberry Compote and Lemon Curd

Market Fresh Fruit and Berries (GF, NF) 16 ℞

Seasonal Sliced Fruit and Organic Berries, Candied-Ginger, Low-Fat Greek Yogurt

Steel Cut Oatmeal (DF) 16 ℞

Light Agave, Mixed Berries and Maple Pecans

Tuscan Avocado Toast (NF) 18

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

Mushroom-Asparagus Quiche (NF) 22

Fresh Mozzarella, Mixed Herbs and Baby Greens Salad

Smoked Atlantic Salmon (NF) 24

Crème Fraîche, Horseradish, Dill, Tarragon, Capers, Thinly Sliced Red Onion, Tobiko Caviar, Brooklyn Mini Bagels

### 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

10

### SIDES (GF, NF)

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 8 | Large 14

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

Milk 4

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

### WELLNESS BLENDS ℞

Liberty Green (GF, DF, NF) 12

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

Summer Sunrise (GF, DF, NF) 12

Cold-Pressed Orange, Tangerine,  
Pineapple, Turmeric, Carrot

Charging Bull Smoothie (GF) 12

Mixed Berries, Red Grapes, Red Cabbage,  
Almond Milk & Seeds, Non-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.

### AUTUMN STARTERS

Soup du Jour 12

Honey-Glazed Chicken Wings\* (GF) 18  
Sesame Seeds and Fresh Cilantro

Buffalo Chicken Wings\* (GF) 18  
Blue Cheese Crumbles and Shredded Mozzarella

Hummus (DF) 15 ℓ  
Pickled Onions, Pepitas, Smoked Chili, Basil Oil,  
Za'atar & Sumac Pita Chips

### 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

### HARVEST SALADS

Classic Caesar Salad 18 ℓ  
Garlic Croutons, Shaved Parmesan,  
House-made Caesar Dressing

Chili-Ginger Seared Ahi Tuna Salad 24 ℓ  
Carrot, Soba Noodles, Sugar Snaps, Cucumber,  
Bean Sprouts, Miso Vinaigrette

Mixed Baby Greens 13 ℓ  
Radish, Cucumber, Cherry Tomatoes,  
Raspberry Vinaigrette

Add Protein To Any Salad: Grilled Chicken +6\*,  
Roasted Salmon +10\*

### HARVEST ESSENTIALS

Citrus Marinated Salmon\* (GF) 32 ℓ  
Roasted Beets, Asparagus, Quinoa Risotto,  
Champagne-Basil Sauce

Fettuccine Bolognese 22  
Veal Ragù, Parmesan, Basil

Grilled Black Angus Beef Tenderloin\* (GF) 43  
Wild Mushrooms & Cipollini Onion Fricassée,  
Whipped Potato, Madeira-Truffle Sauce

### BATTERY PARK'S FAVORITES

Served With Choice of French Fries  
or Seasonal Green Salad

Black Angus Burger\* 28  
Aged Cheddar, Tomato, Garlic Aioli,  
House Made Pickles

Beyond Burger 26 ℓ  
Almond Milk Mozzarella, Bibb Lettuce, Hass Avocado,  
Tomato, Vegenaïse

Grilled Mennella Farms Chicken Sandwich\* 23  
Fresh Mozzarella, Baby Arugula, Roasted Red Pepper,  
Spicy Tomato Aioli, Sourdough

### SIDES

Grilled Asparagus 12  
Roasted Cauliflower 12  
Atrio Fries 12  
Yukon Mashed 12

### DESSERTS

New York Style Cheesecake 13  
Berry Compote  
Chocolate Mousse Cake (GF, V) 13  
Raspberry Coulis  
Gelato & Sorbets (GF) 13  
Vanilla, Chocolate, Strawberry Cream,  
Raspberry, Mango

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.

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

NEW YORK  
DOWNTOWN

5:00pm to 10:30pm

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

## BEER

Domestic Beer	
Samuel Adams	\$9
Brooklyn Lager	\$9
Bud Light	\$8
Budweiser	\$8
O'Douls (Non-Alcoholic)	\$8
Michelob Ultra	\$9
Miller Lite	\$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 Are High-End Pre-Made Cocktails.  
The Spirit-Based, All-Natural Drinks Do Not  
Contain Preservatives or Cane Sugar.

## WHITE WINE

Bottle

Glass

### Chardonnay

Tangley Oaks, Sonoma County, CA	\$62	\$15
Sonoma Cutrer, Russian River Ranches, Sonoma, CA	\$74	
Stag's Leap Wine Cellars, Karia, Napa Valley, CA	\$115	\$20

### 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	
Rosé, Cht. d'Esclans, Whispering Angel, C. Provence, FR	\$85	\$18
Rosé, Wölffer Estate, Summer in a Bottle, Long Island, NY	\$85	\$20

### Champagne & Sparkling Wine

La Marca Prosecco, Veneto, D.O.C., IT	\$68	
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	\$20
Stag's Leap Wine Cellars, Artemis, Napa Valley, CA	\$145	
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	

18% is charged as a Gratuity and is distributed to hotel employees. Applicable taxes will apply. Must be 21 or older to consume alcohol.

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