

CONRAD®

NEW YORK
DOWNTOWN

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

BREAKFAST CLASSICS

Served with your choice of toast:
wheat, white, brioche, sourdough,
English muffin or Udi's gluten-free

Battery Park Continental 24

Assorted freshly baked morning 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 grilled tomato
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

Choice of golden raisin, brown sugar, light
agave, mixed berries and maple pecan

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
Intelligentsia cold brew 7
Intelligentsia nitro cold brew 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

SANDWICHES/ BURGERS/ENTREES

Sandwiches and 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, vegenaïse

Grilled Mennella Farms Chicken Sandwich* 23

Fresh mozzarella, prosciutto, baby arugula,
roasted red pepper, spicy tomato aioli,
sourdough

Steak Frites* 28

Black Angus skirt steak, French fries, hearts
of romaine, gruyère,
brunoise vegetables, chimichurri

Pan Seared Wild Salmon* 31

Fall vegetables, basil oil,
orange-ginger vinaigrette

Fettuccine Bolognese 22

Veal ragù, Parmesan, basil

SIDES

French fries 7

Truffle-Parmesan fries 9

Market fall vegetables 8

Mixed baby greens 8

PIZZAS

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

Whole wheat pizza available

SPECIAL OF THE WEEK

Monday - Spinalis Dorsi* 26

Fingerling potatoes, wild mushroom ragout,
bordelaise

Tuesday - Chili-Ginger Grilled Tuna Salad* 24

Mixed baby greens, soba noodles, sugar
snap peas, bean sprouts, miso vinaigrette

Wednesday - Pumpkin Risotto 22

Arborio rice, pumpkin, goat cheese, pickled
sultanas, smoked pepitas, Pecorino Romano

Thursday - Herb Stuffed Chicken Breast* 24

Artichoke, diced potatoes,
blanched almonds, natural jus

Friday - Mediterranean Branzino* 28

Vegetable basmati rice, basil oil,
citrus beurre blanc

Saturday - Veal Chop* 26

Oyster mushrooms, pomme pont
neuf, mustard sauce

Sunday - Seafood Jambalaya* 25

Spicy shrimp, mussels, andouille sausage,
sweet bell pepper rice

DESSERTS

New York Style Cheesecake 13

Berry compote

Chocolate Mousse Cake (GF, V) 13

Raspberry coulis

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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 spirit based, all natural, and contain no preservatives. We only use natural premium ingredients and only sweetened with cane sugar.

WHITE WINE

Chardonnay

	<u>Bottle</u>	<u>Glass</u>
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

Cabernet Sauvignon

	<u>Bottle</u>	<u>Glass</u>
Columbia Crest H3, Horse Heaven Hills, WA	\$65	
Oberon, Napa County, CA	\$85	\$20
Stags' Leap Winery, Napa Valley, CA	\$120	
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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