

# 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 Müesli  
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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NF - Nut-Free  
V - Vegan  
DF - Dairy-Free

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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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