

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*, 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) 22

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

Rise & Shine Parfait 14

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

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, candid-ginger, low-fat Greek yogurt

Steel Cut Oatmeal (DF) 16

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

Tuscan Avocado Toast (NF) 18

Heirloom 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

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 4

Milk 4

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

WELLNESS BLENDS

Liberty Green 12

Cold-pressed asparagus, spinach, kale, basil, mint,
cucumber, celery, honeydew, granny smith apple

Summer Sunrise 12

Cold-pressed orange, tangerine, pineapple,
turmeric, carrot

Charging Bull Smoothie 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.

STARTERS

Soup of the Day 12

Honey-Glazed Chicken Wings* 18
Sesame seeds and fresh cilantro

Buffalo Chicken Wings* 18
Blue cheese crumbles and shredded mozzarella

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

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

SALADS

Caesar Salad 18 ♻️
Hearts of romaine, focaccia croutons,
Shaved Parmigiano

Hearty Spring Salad 22 ♻️
Baby greens, goji, pomegranate, berries, pistachio,
pepitas, bee pollen, aged balsamic

Mixed Baby Greens 13 ♻️
Radish, cucumber, heirloom cherry tomatoes,
raspberry vinaigrette
Add protein to any salad: Chicken +6*, Salmon +10*

ENTREES

Grilled Angus Beef Tenderloin* (GF) 43
Wild mushrooms & cipollini onion fricassée,
whipped potato, Madeira-truffle sauce

Citrus Marinated Salmon* (GF, DF) 32 ♻️
Roasted beets, fiddlehead ferns, quinoa risotto,
champagne basil sauce

Fettuccine Bolognese 22
Veal ragù, Parmesan, basil

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, Hass avocado,
heirloom tomato, vegenaïse

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

SIDES

French fries 8
Truffle-Parmesan & chive fries 9
Sautéed market vegetables 8
Whipped potatoes 8

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

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CONRAD®

NEW YORK
DOWNTOWN

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
Michelob Ultra		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		
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	
Rosé, Cht. d'Esclans, Whispering Angel, C. Provence, FR	\$85	\$18
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
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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