THE PARLOUR

CULINARY SELECTIONS

The Parlour

Located just steps away from Park Avenue's hustle and bustle, you'll find New York's perfect intimate hideaway, The Parlour. The Parlour pays tribute to the Hotel's 1920's origin. Our food and beverage offerings are crafted in a way to take you on a journey of the Hotel's history, city, and culture, artistically paired in style with local, sustainable and seasonal ingredients.

Visit <u>The Parlour's</u> page to explore the latest on upcoming events,

Jazz features, or cocktail specials

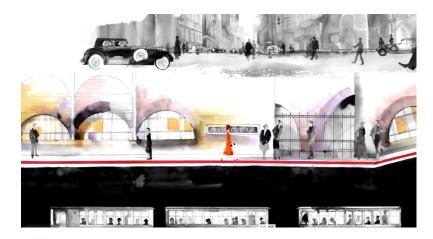
(such as The Bee's Knees crafted using honey from our rooftop apiary).

Currently open daily from 11:30am to 11.30pm for drinks with bites till 10:30pm.

Scan code to visit The Parlour's page



The Barclay through the Centuries



17th Century

When Manhattan was discovered in the 17th century, the land where The Barclay now stands was a forest populated by deer, beavers and other game. Gentle streams and brooks flowed down hills and emptied into what is now the East River. Indian trails were the only signs of human habitation in this part of the land.

18th Century

By the late 18th century the land was divided into farms. A four-story orphanage was erected which remained until the 1890s. Around the turn of the century the orphanage was torn down and tracks for the New York Central Railroad were built underneath (later shared with the Waldorf=Astoria and used by the likes of Franklin Roosevelt and General Douglas MacArthur).

19th & 20th Century

By 1913, virtually the entire area was an open cut containing myriads of railroads tracks leading into the new Grand Central Terminal. On Fifth Avenue the mansions and chateaux's of America's super-rich were being torn down to make way for apartment buildings to house the uber wealthy. Madison and Lexington Avenues suddenly became exceedingly desirable, particularly in the East 40s.

Funded by railroad and shipyard pioneers, The Vanderbilt Family, construction of The Barclay went underway and in 1926 opened its doors. The hotel was built by Cross & Cross, the same builders of the famed Tiffany & Co. flagship store located on Fifth Avenue. Harold Stirling Vanderbilt himself (inventor of the card game Contract Bridge) lived in the Hotel for 16-years.

19th & 20th Century continued

The Barclay quickly grew in reputation as a hotel where society and the well-heeled could find "atmosphere and comfort".

The hotel's unobtrusive luxury and centralized location appealed to movie stars, diplomats, captains of industry and leading sport figures who stayed knowing their privacy would be protected. Bette Davis, Marlon Brando, Gloria Swanson, and Ernest Hemmingway were considered frequent guests. The Ivy League Cornell Club of New York moved into the Hotel's entire third floor in 1939 and remained for 23 years.

In 2016, celebrating the revival of its 90-year legacy, the Hotel re-opened after being closed for two-years and going through the most ambitious renovation of its history.

Modernization of every detail was taken into careful consideration while maintaining the luxurious residential-style the Hotel had always been known for.

The Parlour is our introduction to The Barclay. It highlights our beginning, our journey, and our future. We invite you to join us.

Become a part of our story. Step inside.

Let us share our experiences with you in a way that can only be truly understood from tasting them.



SMALL

GF Grilled Octopus 34

Fire-Roasted Red Pepper Romesco Sauce, Patatas Bravas, Garlic-Lemon Aioli & Chili Oil

Buffalo Chicken Lollipops 24

Shaker Blue Cheese Dip, Celery & Carrot Sticks

Mini Grilled Cheese 16

Small Batch Vermont Cheese Blend, Brioche & Herb Butter

Y Sweet Chili Cauliflower Poppers 18 Tempura Battered Cauliflower Florets, Barclay Rooftop Honey Sweet Chili Sauce

Mixed Mushroom Flatbread 26

Mozzarella, Brie, Prosciutto, Black Truffle, Pesto & Poached Egg

Crevette Jenever 31

Pickled Tomato, Castelvetrano Olives, *Warwick, NY Gin Infused Herbed Juniper-Lime Cocktail Sauce

Regional Cheese Selection 34

Featuring Tristate Area Small Production Farms
Witchgrass

Pasteurized Cow's Milk & Jersey Cream - Valley Milkhouse, PA Fingerlakes's Gold

Pasteurized Goat's Milk - Lively Run Goat Dairy, NY Whitney

 $Raw\ Cow's\ Milk\ -\ Cellars\ at\ Jasper\ Hill,\ VT$

Mad River Blue

Pasteurized Raw Cow's Milk- Von Trapp Family Farm, VT With Fig Chutney, Toasted Nuts, Grape Cluster, Cranberry-Walnut Croustade & Barclay Rooftop Honey

GF Gluten Free • ✔ Vegetarian • ⑨ Vegan A 15% service charge, and local sales tax will be added to each check

SALADS

GF Cobb Salad 30

Bacon, Sliced Hardboiled Egg, Gorgonzola, Heirloom Cherry Tomato, Avocado, Herbed Buttermilk Ranch

Escarole Caesar 26

Avocado, Radish, White Anchovy, Shaved Parmesan Country Croustade

Y GF Green Pulse 25

Mesclun Greens, Toasted Red Quinoa, Chickpeas, Sprouted Black Lentils, Feta Cheese, Sunflower Seeds, Lemon Thyme Vinaigrette

Y Nourish Bowl 28

Ancient Grains, Okinawa Sweet Potato, Avocado, Sprouted Cauliflower, Mixed Greens, Honey-Wheatgrass Dressing

Add to any Salad

Grilled Chicken 10 Sautéed Shrimp 15 Pan Roasted Salmon 16

SOUP

Soups available without Cheese & Bread

Tomato Caprese Bisque 18*

Fresh Mozzarella & Basil

French Onion 18*

Small Batch Vermont Cheese Blend, Sourdough Croustade

GF Gluten Free • Vegetarian • Vegan

BREAD

Barclay Brie Hive Panini 32

Granny Smith Apple, Brie, Prosciutto, Arugula, Barclay Rooftop Honey-Dejonnaise, Sweet Potato Wedge Fries

Montauk Lobster Roll 44

Tarragon Aioli, Preserved Lemon, Celery, Brioche Roll

Roasted Chicken Club* 31

Bacon, Boston Bibb, Tomato, Mayo, Toasted Whole Wheat Bread

Parlour Burger 38

Black Angus Blend, Prosciutto, Raclette, Lamb's Lettuce, Tomato Jam, Brioche Bun

Beyond Burger 29

Lettuce, Grilled Tomato, Caramelized Onions, Spicy Whole Grain Mustard, Brioche Bun

*All Above Sandwiches are Served with Fries

Barclay Beef Sliders 26

Cheddar Cheese, Chipotle Mayo, Silver Dollar Brioche

GF Gluten Free • Vegetarian • Vegan

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LARGE

GF Half Roasted Chicken 42

Parsnip Puree, Roasted Wild Mushrooms, Herb Pan Jus

Maple-Miso Chilean Seabass 46

Roasted Brussel Sprouts, Galak-Cauliflower Puree, Toasted Sunflower Dust

NYC Strip 56

Lyonnaise Potatoes, Heirloom Baby Carrot, Florentino Cauliflower, Broccolini, Porcini Merchant de Vin

® GF Baked-Stuffed Acorn Squash 34

Parsnip Hummus, Quinoa, Wild Mushrooms, Broccoli, Wilted Baby Kale, Spinach, Corn Tortilla Crisps, Dried Currants, Pumpkin-Cider Vinaigrette

Rigatoni Pomodoro 27

Heirloom Tomato, Garlic, Basil

ADD

Grilled Chicken 10 \bullet Sautéed Shrimp 15 \bullet Pan Roasted Salmon 16

SIDES

Lyonnaise Potatoes 17 • French Fries 15 • Grilled Asparagus 12 Sweet Potato Wedge Fries 16 • Basmati Rice 9

GF Gluten Free • ¥ Vegetarian • ♥ Vegan

DESSERTS

GF Flourless Molten Chocolate Cake 17

Crème Fraîche Ice Cream

NY Cheesecake 17 Berry Compôte

Apple Tart ala Mode 17 Almond & Hazelnut, Vanilla Ice Cream

GF **Crème Brulée 17**Custard with Caramelized Sugar

Warm Cookies 17
Assortment of Daily Home-Baked Cookies

GF Ice Cream or Sorbet (3 scoops) 17 Ice Cream : Vanilla, Strawberry, Chocolate, and Crème Fraiche Sorbet: Mango, Lemon, and Raspberry

GF Gluten Free • Vegetarian • Vegan

THE PARLOUR

BEVERAGE SELECTIONS

THE PARLOUR'S

CLASSIC COCKTAILS

Paloma on Fire ♦ 23

Casamigos Mezcal | Grapefruit Juice | Jalapeño Simple Syrup Lime Juice | Club Soda

Although little is known about the historical origin of the Paloma it continues to be the most popular tequila-based cocktail in Mexico. Some believe that it is named after La Paloma ("The Dove"), a popular folk song composed in the early 1860s

Jungle Bird ◊ 21

Appleton Rum | Sage Campari | Pineapple | Lime | Sugar

Bee's Knees* ♦ 21

Beefeater Gin | Honey | Fresh Lemon Juice

A favorite during the roaring 20's during the Prohibition. Historically, this cocktail was originally created to mask bathtub gin (homemade liquor). Today it's a refined cocktail, containing premium gin.

The Royal Fizz ◊ 21

Belvedere | Crème De Violette | Fresh Lemon Juice | Simple Syrup | Campo Viejo Cavaa

Vieux Carré ◊ 22

Jefferson | Martell VS | Bénédictine | Vermouth | Bitters It was invented by bartender Walter Bergeron in 1938 at the French Quarter's Carrousel Bar at the Hotel Monteleone.

WHITE BEER SELECTION ♦ 11 Albarino, Poza Des Buxas, Rias Baixas, SP 19 Chardonnay, Albert Bichot, Mâcon-Villages, Burgundy, FR 21 On Tap Stella Chardonnay, Hartford Court, Russian River, CA 26 Lagunitas IPA Chenin Blanc, Saldo, CA 25 Allagash White Gruner Veltiner, Prastsch, Niedersterrich, AT 18 Modelo Especial Pinot Grigio, Santa Margarita, Valdadige, IT 23 BY THE BOTTLE Pinot Gris, Acrobat, OR 19 Sauvignon Blanc, Stoneleigh, Marlborough, NZ 18 **Bud Light** Sancerre, Jacques Dumont, Alsce, FR Stella Artois 24 Corona Extra **SPARKLING** Heineken California Brut, Schramberg Mirabelle, North Coast, CA 26 Heineken 0.0% Non-Alcoholic Champagne Collet, Aÿ, FR 36 Lagunitas IPA Champagne, Piper-Heidsieck Cuvée Brut, FR 38 Peroni - Nastro Azzurro CANNED COCKTAILS ♦ 16 Prosecco Rosé, Lunetta, Veneto, IT 17 High Noon Black Cherry Cava, Campo Viejo, SP 17

High Noon Lime

18

Prosecco, Luca Paretti, IT

<u>ROSÉ</u>

Rosé, La Fête Du Rosé , Provence, FR	22
Rosé, Miraval , Provence, FR	24
RED	
Cabernet Sauvignon, Starmont, North Coast, CA	23
Cabernet Sauvignon, Newton, 'Skyside', Russian River, CA	19
Chianti Classico, Peppoli, Tuscany, IT	22
Malbec, Luigi Bosca, Mendoza, AR	25
Merlot, Decoy, CA	21
Red Blend, E. Guigal Cotes du Rhone, Rhone Vally FR	18
Red Blend, Tornatore Etna Rosso, Sicily, IT	21
Rioja Reserva, Campo Viejo, Rioja, SP	18
Pinot Noir, Belle Glos Balade, Single Vineyard, CA	37
Pinot Noir, Boen, CA	22

WINES BY THE BOTTLE

CHAMPAGNE

Collet Brut, Ay, NV	140
Dom Pérignon, Epernay, NV	575
Duval Leroy, Brut, Champagne NV	145
Lanson, Brut, NV	185
Piper-Heidsieck, Brut, Champagne, NV	150
Veuve Clicquot, Yellow Label, Champagne, NV	195
SAUVIGNON BLANC	
Emmolo, Napa Valley, CA	76
Saget La Petite Paerriere, Loire Vally, FR	78
CHARDONNAY	
Cakebread, Napa Valley, CA	130
The Hess Collection, Panthera, Russian River, CA	110
PINOT GRIGIO	
Acrobat, Pinot Gris, OR	72
Livio Felluga, Friuli-Venezia Guilia, IT	185
Santa Margarita, Valdadige IT	88
ROSE	
La Fête Du Rosé , Provence, FR	70
Miraval, Provence, FR	95

WINES BY THE BOTTLE

PINOT NOIR		Aviation, Oregon	20
Belle Glos Balade, Single Vineyard, CA	148	Beefeater, England	19
Data See Hall Communic CA	135	Bols Genever, Netherlands	20
Pats & Hall, Sonoma, CA		Bombay, England	21
<u>MERLOT</u>		Bombay Sapphire, England	22
Decoy, Sonoma County, CA	82	Boodles, England	21
Luke, Sonoma County, CA	105	Boodles Rhubarb & Strawberry, England	21
		Citadelle, France	21
CABERNET SAUVIGNON		Dorothy Parker, Brooklyn	22
Caymus, Wahluke Slope, WA	320	Drumshanbo, 'Gunpowder', Ireland	21
Louis Martini, Alexander Valley, CA	130	Gray Whale, USA	22
Dalacet Mandard Nana Vallan CA	155	Hendrick's, Scotland	22
Robert Mondavi, Napa Valley, CA		Malfy, Italy	22
		Malfy Con Arancia, Italy	22
WINES OFF THE BEATEN PATH		Malfy Rosa, Italy	22
Catena Vista Flores, Malbec, Paso Robles, CA	150	Monkey 47, Germany	28
Castrello Banfi, "Magna Cum Loude" Montalcine, IT	120	Suntory Roku, Japan	20
J Lohr, Pure Paso, Red Blend, Paso Robles, CA	88	Sip Smith, England	21
	95	Tanqueray, England	23
Saldo, Zinfandel, CA		Tanqueray No. 10, England	25
		The Botanist, Scotland	20

<u>GIN</u>

<u>VODKA</u>		RUM	
Absolut	20	Bacardi	19
ALB Vodka	19	Captain Morgan Spiced	20
Belvédère	21	Diplomatico Exclusiva Reserva	24
Grey Goose	23	Don Q Añejo	21
Ketel One	21	Goslings Dark Rum	20
Ketel One Citroen	21	Leblon Cachaça	21
Ketel One Orange	21	Malibu Coconut Rum	20
Smirnoff	19	Mayers's Dark Rum	21
		Plantation Pineapple Rum	20
Stolichnaya	22	Pyrat XO	21
Stoli Elite	22	Ron Zacapa 23yr	23
Stoli Raspberry	22	Santa Teresa 1796	20
Stoli Vanilla	22		
Tito's Handmade	22	MEZCAL & TEQUILA	
Wheatley	20		
COGNAC & PORT		Clase Azul Reposado	81
Graham's Port, Six Grapes, Portugal	19	Clase Azul Gold	145
Graham's Tawny Port, Portugal	18	Casamigos Blanco	23
Hennessy VS	28	Casamigos Reposado Casamigos Añejo	25 29
Hennessy VSOP	36	· ·	
•		Casamigos Mezcal	24
Hennessy XO	95	Espolon Añejo	26
Martell VS	22	Komos Reposado Rosa	60
Martell Cordon Bleu Cognac	80	Komos Cristanilo Añejo	65
Rémy Martin VSOP	34	Don Julio Blanco	24
Rémy Martin 1738 Cognac	37	Don Julio 1942	89
		Ilegal Mezcal Joven	20
		Milagro Blanco	20
		Patrón Reposado	31

NORTH AMERICAN WHISKEY

INTERNATIONAL / SINGLE MALT Ardbeg "Uigeadail", Islay

Angel's Envy	21	Ardbeg "Uigeadail", Islay	29
Basil Hayden Bourbon	24	Balvenie 12, Speyside	31
Blade and Bow Bourbon	21	Balvenie PortWood Finish 21, Speyside	90
Blanton's	35	Balvenie, Distant Shores Rum Cask 27, Speyside	375
Buffalo Trace	20	Chivas Regal 12, Speyside	23
Bulleit Bourbon	21	Dalmore Cigar Malt, Highland	63
Bulleit Rye	21	Dalmore Port Wood, Highland	33
,		Dewars White Label, Scotland	19
Canadian Club	19	Dalwhinnie 15yr, Highland	31
Crown Royal	22	Glenfiddich 12, Speyside	28
Four Roses Single Barrel	19	Glenfiddich 18, Speyside	53
High West Bourbon	21	Glenfiddich Grand Reserva Rum Cask 21, Speyside	85
Hudson Big Bourbon	23	Glenfiddich, Grand Cru Cuvée 23, Speyside	130
Jack Daniel's	20	Glenfiddich, Grande Couronnne 26, Speyside	250
Jefferson's Ocean	27	Glenfiddich, Grand Yozakua 29, Speyside	400
Jim Beam	19	The Glenlivet 12yr, Speyside	26
Knob Creek Rye	21	Glenkinchi 12 yr	28
Maker's Mark	21	Glenmorangie 12yr, Highland	21
Maker's 46 Bourbon	23	Hibiki Harmony, Japan	62
Michter's Small Batch Bourbon	21	Highland Park 18yr, Highland	60
Noah's Mill Bourbon	23	Jameson, Ireland	21
Rabbit Hole Bourbon	24	Johnnie Walker Black, Scotland	25
Rittenhouse Rye	19	Johnnie Walker Blue, Scotland	98
Uncle Nearest	20	Jura Seven Wood, Highland	23
Whistle Pig Straight Rye 6yr	32	Lagavulin 16yr, Islay	35
Woodford Reserve	23	Laphroaig 10yr, Islay	26
VV OOGIOTA ICSCIVE	23		

INTERNATIONAL / SINGLE MALT

The Macallan 12yr, Speyside	29
The Macallan 18yr, Speyside	70
Monkey Shoulder, Scotland	20
Oban 14yr, Highlands	36
Redbreast 12yr, Ireland	32
Suntory Toki, Japan	19
Talisker 10, Highland	30
Usquaebach, Scotland	135

SELECT LIQUORS

Amaretto DiSarrono	18
Amaro Montenegro	18
Amaro Nonino	18
Aperol	18
Bailey's	18
Bénédictine	18
Campari	18
Chambord	18
Cherry Heering	18
Domaine de Canton	18
Drambuie	18
Fernet-Branca	18
Frangelico	18
Grand Marnier	18
Kahlúa	18
Pimm's No 1	18
Romana Sambuca	18
Vieux Carré Absinthe	18

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NON-ALCOHOLIC SELECTIONS

Cranberry Refresher ◊ 15

Cranberry Juice, Lime Juice, Orange Juice, Cranberry Syrup, Fever Tree Ginger Beer

<u>Dammann Frères Tea Selections</u> ◊ 9.5

Chamomile
Citrus Rooibos
Darjeeling
Earl Grey Yin Zhen
English Breakfast
Jasmine Green
Peppermint



Coffee

Regular Coffee 9.5
Decaffeinated Coffee 9.5
Cappuccino 11
Latte 11
Espresso 10
Double Espresso 13
Hot Chocolate, Chocolate Milk, Iced Tea 9.5

Water

Evian Sparkling (330 ml) 9 Large Evian Sparkling (750 ml) 13 Evian Still (330 ml) 9 Large Evian Still (750 ml) 13

Soft Drinks

Coca-Cola, Diet Coke, Coke Zero, Sprite, Ginger Ale 9 Red Bull 9 Assorted Juices 9