



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 [The Parlour's](#) 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 railroad 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 Crudit  du Jardin 22

Assortment of Dry and Pickled Vegetables with Peppadew Pepper Aioli

Spanish Style Saut ed Calamari 31

Picante Chorizo, Cherry Peppers, Tomato, Lemon Br l  , Garlic Herb Crostini

House Made Buffalo Chicken Lollipops 24

Shaker Blue Dipping Sauce, Celery & Carrots

🌿 Mini Grilled Cheese 16

Small Production of Vermont Cheese blend, Brioche & Truffle Butter

🍷 Sweet Chili Cauliflower Poppers 18

Tempura Battered Cauliflower Florets, Sweet Chili Sauce made from House-made Rooftop Honey

Mixed Mushroom Flatbread 26

Prosciutto, Egg, Truffle, Pesto

Duck Rillettes Quartet 28

Pickled Grapes, Sweet Peppadew Peppers, Cornichons, Pickles

Regional Cheese Selection 30

Tristate Area Small Production Farms

Featuring:

Nancy's Camembert

Old Chatham Shepherding Co. - Old Chatham, New York

Calderwood

Jasper Hill Farm - Greensboro, Vermont

Jake's Gouda

Jake's Gouda Cheese - Deansboro, NY

Bayley Hazen Blue

Jasper Hill Farm - Greensboro, Vermont

With Fruit Chutney, Toasted Nuts,

Cranberry - Walnut Croustade & Rooftop Honey

GF Gluten Free • 🌿 Vegetarian • 🍷 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

GF Green Pulse 25

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

GF Watermelon & Feta 28

Baby Arugula, Frisee, Kalamata, Pine Nuts, Feta, Mint Vinaigrette

Add to any Salad

Grilled Chicken 10

Saut ed Shrimp 15

Pan Roasted Salmon 16

SOUP

Tomato Caprese Bisque 18

Mozzarella, Basil

French Onion 18

Gruy re, Sourdough Croustade

Both soups available without cheese

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BREAD

✓ Grilled Caprese Panini 27

Mozzarella, Tomato, Ciabatta, House Pesto

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

Pennsylvania Black Angus, Shitake, Brie, Brioche Bun,
Truffle Mayo

✓ Beyond Burger 29

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

**All Above Sandwiches are Served with Fries*

Kobe Beef Sliders 26

Cheddar Cheese, Chipotle Mayo, Silver Dollar Brioche

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LARGE

GF Chicken Scarpariello 42

Light and Dark Meat Chicken, Sweet Italian Sausage,
Fingerling Potato, Sweet Peppers, Cherry Peppers, Rosemary, Garlic

GF Center-Cut Grilled Swordfish 44

Fresh Polenta, Avocado Crema,
Roasted Corn Relish, Fried Tortilla Strands

GF Brazilian Style Shrimp & Coconut Risotto 38

Charred Pineapple, Blistered Poblano,
Hatch Pepper Salsa Verde

GF NYC Strip 52

Garlic Potato Puree, Baby Heirloom Carrots, Roasted Fennel,
Florentino Cauliflower, Fine Herbs Butter

Rigatoni Puttanesca 29

Heirloom Tomato, Kalamata,
White Anchovy, Basil, Capers

ADD

Grilled Chicken 10

Sautéed Shrimp 15

Pan Roasted Salmon 16

SIDES

Garlic Potato Puree 10

Scallion Basmati Rice 9

Roasted Asparagus 10

Fries 10

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DESSERTS

Coffee Paris-Brest 17

Chou Pastry, Espresso Buttercream,
Coffee Whipped Cream, Cocoa Powder
By: Barachou™

NY Cheesecake 17

Berry Compôte

Molten Chocolate Cake 17

Crème Fraîche Ice Cream

Passion Fruit Meringue Tartelette 17

Sweet Tart Shell, Passion Fruit Curd,
Italian Meringue, Passion Fruit Coulis
By: Barachou™

Ice Cream or Sorbet (3 scoops) 17

Ice Cream : Vanilla, Strawberry, Chocolate, and Crème Fraiche
Sorbet: Mango, Lemon, and Raspberry

FOR THE KIDS

Crudité du Jardin
Tomato Caprese Bisque
Mini Grilled Cheese
Rigatoni Pomodoro
Kobe Beef Sliders
Grilled Caprese Panini

Food Offerings are offered at 40% discount and served in
smaller portions for kids aged 10 and under*

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THE PARLOUR

BEVERAGE
SELECTIONS

WINE BY THE GLASS

SPARKLING

California Cuvée, J Vineyards, Sonoma, CA	21
California Brut, Piper Sonoma, Sonoma, CA	19
Champagne Collet, Ay, FR	30
Champagne, Piper-Heidsieck Cuvée Brut, FR	38
Prosecco Rosé Brut, Luca Paretti, IT	19
Cava, Campo Viejo, Rioja, SP	17
Prosecco, Col De' Salici, IT	18

WHITE & ROSÉ

Pinot Grigio, Santa Margarita, Valdadige, IT	22
Pinot Gris, Erath, OR	18
Sancerre, Château de Sancerre, Loire, FR	22
Sauvignon Blanc, Kim Crawford, Marlborough, NZ	20
Chardonnay, Louis Latour, Mâcon-Villages, Burgundy, FR	21
Chardonnay, Sonoma-Cutrer, Sonoma, CA	20
Chardonnay, Newton, 'Skyside', Sonoma, CA	24
Riesling, Dr. Konstantin Frank, Finger Lakes, NY	18
Rosé, La Fête Du Rosé, Provence, FR	18
Rosé, Wölffer Estates, The Hamptons, NY	20
Rosé, Château d'Esclans 'Whispering Angel', Provence, FR	24

RED

Pinot Noir, Love Block, Central Otago, NZ	24
Pinot Noir, Belle Glos Balade, Single Vineyard, CA	37
Merlot, Josh, CA	20
Cabernet Sauvignon, Newton, 'Skyside', Sonoma, CA	22
Cabernet Sauvignon, Ghost Pines, CA	20
Chianti Classico, Peppoli, Tuscany, IT	22
Bordeaux, Château La Graula, Bordeaux Supérieur, FR	18
Malbec, Graffigna Centenario Reserve, Mendoza, AR	18
Rioja Reserva, Campo Viejo, Rioja, SP	18

WINES BY THE BOTTLE

CHAMPAGNE

Veuve Clicquot, Yellow Label, Champagne, NV	195
Piper-Heidsieck, Brut, Champagne, NV	150
Dom Pérignon, Epernay, NV	575
Moët & Chandon, Brut, NV	195
Collet Brut, Ay, NV	120
G.H. Mumm, Brut, Champagne NV	170

SAUVIGNON BLANC

Château Carbonnieux, Bordeaux, FR	109
Kim Crawford, Marlborough, NZ	78

CHARDONNAY

The Hess Collection, Panthera, Russian River, CA	110
Cakebread, Napa Valley, CA	130
Sonoma-Cutrer, Russian River, Sonoma, CA	78

PINOT GRIGIO

Livio Felluga, Friuli-Venezia Giulia, IT	185
Santa Margarita, Valdadige IT	86

ROSE

La Fête Du Rosé, Provence, FR	70
Château d'Esclans 'Whispering Angel', Provence, FR	95
Wölffer Estates, The Hamptons, NY	78

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WINES BY THE BOTTLE

PINOT NOIR

Talbott, Sleepy Hollow Vineyard, Santa Luca, CA	110
Carpe Diem, Anderson Valley, CA	100
Belle Glos Balade, Single Vineyard, CA	148

MERLOT

Decoy, Sonoma County, CA	95
Château Peymouton 2019 Saint-Emilion Grand Cru, Bordeaux, FR	105

CABERNET SAUVIGNON

Frank Family Vineyards Napa Valley, CA	170
Silver Oak, Alexander Valley, CA	275
Newton, 'Skyside', Sonoma, CA	84

WINES OFF THE BEATEN PATH

Justin Isosceles, Bordeaux Blend, CA	250
Saldo, Zinfandel, CA	95
Pio Cesare, Nebbiolo Barolo, Piedmont, IT	240
Château La Graula, Blend 2018, Bordeaux Supérieur, FR	78
Delas Frères, Syrah 'Les Launes', Crozes-Hermitage, Rhône Valley, FR	80

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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

Plantation Pineapple 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.

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.

French 75 ♦ 22

Modagor Gin | Lemon Juice | Cane Sugar | Sparkling Wine

An early form of this was created in 1915 at the New York Bar in Paris —later Harry's New York Bar—by barman Harry MacElhone. Others say that thirsty Allied soldiers created the drink during World War I when they wanted to mix highballs and club soda wasn't available, so they substituted Champagne.

Quintessential G&T ♦ 22

Malfy Gin | Aromatic Tonic Water
Seasonal Macerated Fruit and Herbs

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THE PARLOUR'S
SEASONAL COCKTAILS

The Summer Sip ♦ 23

Michter's Bourbon | Cantaloupe Syrup | Bitters

Why Is It Spicy ♦ 21

Jalapeño Infused ABL Orange Vodka | Lime Juice | Cranberry

Mushroom & Thyme Manhattan ♦ 24

Mushroom & Thyme Infused Maker's Mark
Montenegro | Bitters

Garden Rosé ♦ 21

La Fête Du Rosé | St Germain | Pineapple | Lemon | Honey

Barrel Aged Negroni ♦ 23

Hardshore Gin | Sweet Vermouth | Select

Brett's Brew ♦ 23

Coffee Infused Tito's | Vanilla Extract | Mr. Black
Meringue Powder

Spring Has Sprung ♦ 22

Mint Infused Diplomatico Rum | Strawberry Syrup | Lime Juice

Watermelon Basil ♦ 21

Grey Goose Watermelon | Basil | Cava | Club Soda

Calabrian Kiss ♦ 19

Italicus | Lime Juice | Simple Syrup | Cava

Hugo ♦ 19

Elderflower Syrup | Mint | Cava | Club Soda

Flora Adora ♦ 23

Flora Adora Hendrick's | Lime | Honey | Vanilla | Club Soda

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GIN

Aviation, Oregon	20
Beefeater, England	19
Bols Genever, Netherlands	20
Bombay, England	21
Bombay Sapphire, England	22
Boodles, England	21
Boodles Rhubarb & Strawberry, England	21
Brooklyn, USA	21
Citadelle, France	21
Diep 9 Old Genever, Belgium	21
Dorothy Parker, Brooklyn	22
Drumshanbo, 'Gunpowder', Ireland	21
Fords, England	21
Hendrick's, Scotland	22
Malfy, Italy	22
Malfy Con Arancia, Italy	22
Malfy Con Limone, Italy	22
Malfy Rosa, Italy	22
Monkey 47, Germany	28
Old Duff Genever, Netherlands	21
Pomp & Whimsy, Los Angeles	20
Suntory Roku, Japan	20
Sip Smith, England	21
Tanqueray, England	23
Tanqueray No. 10, England	25
The Botanist, Scotland	20

VODKA

Absolut	20
ALB Vodka	19
ALB Orange	21
Belvédère	21
Grey Goose	23
Ketel One	21
Ketel One Citroen	21
Ketel One Orange	21
Smirnoff	19
Stolichnaya	22
Stoli Blueberry	22
Stoli Raspberry	22
Stoli Vanilla	22
Tito's Handmade	22
Wheatley	20

COGNAC & PORT

Graham's Port, Six Grapes, Portugal	19
Graham's Tawny Port, Portugal	18
Hennessy VS	28
Hennessy VSOP	36
Hennessy XO	95
Martell VS	22
Martell VSOP	26
Martell Cordon Bleu Cognac	80
Rémy Martin VSOP	34
Rémy Martin 1738 Cognac	37
Rémy Martin Louis XIII	425

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RUM

Bacardi	19
Captain Morgan Spiced	20
Diplomatico Exclusiva Reserva	24
Don Q Añejo	21
Goslings Dark Rum	20
Havana Club	20
Leblon Cachaça	21
Malibu Coconut Rum	20
Plantation Pineapple Rum	20
Pyrat XO	21
Ron Zacapa 23yr	23
Santa Teresa 1796	20
The Real McCoy 3yr	20

MEZCAL & TEQUILA

Clase Azul Reposado	81
Clase Azul Gold	145
Casamigos Blanco	23
Casamigos Reposado	25
Casamigos Añejo	29
Casamigos Mezcal	24
Komos Reposado Rosa	60
Komos Cristanilo Añejo	65
Don Julio Blanco	24
Don Julio Reposado	26
Don Julio Añejo	29
Don Julio 1942	89
Ilegal Mezcal Joven	20
Patrón Reposado	31
Patrón Añejo	33
Sauza	19

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NORTH AMERICAN WHISKEY

Angel's Envy	21
Basil Hayden Bourbon	24
Blade and Bow Bourbon	21
Blanton's	35
Buffalo Trace	20
Bulleit Bourbon	21
Bulleit Rye	21
Canadian Club	19
Crown Royal	22
Four Roses Single Barrel	19
High West Bourbon	21
Hudson Big Bourbon	23
Jack Daniel's	20
Jefferson's Ocean	27
Jim Beam	19
Knob Creek Rye	21
Legent, Kentucky	23
Maker's Mark	21
Maker's 46 Bourbon	23
Michter's Small Batch Bourbon	21
Noah's Mill Bourbon	23
Rabbit Hole Bourbon	24
Rittenhouse Rye	19
Tin Cup	19
Whistle Pig Straight Rye	32
Woodford Reserve	23

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INTERNATIONAL / SINGLE MALT

Ardbeg "Uigeadail", Islay	29
Balvenie 12, Speyside	31
Chivas Regal 12, Speyside	23
Chivas Regal 18, Speyside	48
Dalmore Cigar Malt, Highland	63
Dalmore Port Wood, Highland	33
Dewars White Label, Scotland	19
Dalwhinnie 15yr, Highland	31
The Dimple Pinch 15yr, Scotland	27
Glenfiddich 12, Speyside	28
Glenfiddich 18, Speyside	53
The Glenlivet 12yr, Speyside	26
Glenmorangie 12yr, Highland	21
Hibiki Harmony, Japan	62
Highland Park 18yr, Highland	30
Jameson, Ireland	21
Johnnie Walker Black, Scotland	25
Johnnie Walker Blue, Scotland	98
Jura Seven Wood, Highland	23
Lagavulin 8yr, Islay	28
Lagavulin 16yr, Islay	35
Laphroaig 10yr, Islay	26
The Macallan 12yr, Speyside	24
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
Caravella Orangecello	18
Chambord	18
Chartreuse Green	23
Chartreuse Yellow	23
Cherry Heering	18
Cointreau	20
Domaine de Canton	18
Drambuie	18
Fernet-Branca	18
Frangelico	18
Galliano	18
Giffard Crème de Violette	18
Grand Marnier	18
Kahlúa	18
Leopold Bros. Aperitivo	18
Lillet Blanc	18
Luxardo Maraschino	18
Pimm's No 1	18
Romana Sambuca	18
Velvet Falernum	18
Vieux Carré Absinthe	18

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BEER SELECTION ♦ 11

On Tap

Stella
Lagunitas IPA
Allagash White

BY THE BOTTLE

Bud Light
Blue Moon
Stella Artois
Corona Extra
Heineken
Heineken 0.0% Non-Alcoholic
Lagunitas IPA
Peroni - Nastro Azzurro

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NON-ALCOHOLIC SELECTIONS

Cranberry Refresher ♦ 15

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

Dammann Frères Tea Selections ♦ 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

Ferrarelle Sparkling (330 ml) 9
Large Ferrarelle 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

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