



From the time the Hilton Cincinnati Netherland Plaza opened on January 28, 1931, it has been the Queen City's premiere dining, dancing and drinking destination.

The hotel and Carew Tower were announced by John Emery in August 1929. Emery had approached the banks to underwrite his "city within a city" concept, but the banks declined the loan. Emery sold all of his stocks to finance the project himself. The plans and financing were in place when the stock market crashed in October 1929. Had Emery left his money in the stocks, he would have lost it all.

Instead, the project continued as planned.

During the time the hotel and Carew Tower was built and opened, the Great Depression was in full swing and Prohibition was nearing an end (1920-1933). Joseph Reichl, the hotel's first President and Managing Director, purchased over \$30,000 in French alcohol so that when Prohibition ended, he would be able to offer them to the guests of the hotel. He said "I have taken an option of 400 cases of rare wines and liquors - about \$30,000 worth, all told - that are being held for the Netherland Plaza in France. I have taken this action because I am a speculator, and I believe that circumstantial odds favor modification of the prohibition amendment. If there is modification, I shall be in a position to offer the choicest vintages in Cincinnati."

That same philosophy holds true today. The hotel and restaurants have an award-winning wine selection, creative cocktails, exclusive local microbrew, and hand-selected, single barrel bourbon programs. Our team is constantly searching for new libations that will pleasantly surprise both locals and visiting guests. We hope you enjoy!

## FOOD

### Lamb Burger "Sliders"

Naan, Harissa, Tzatziki and Grilled Onions

8

### Chicken Wings

Smoked Butter-Cholula Sauce, Blue Cheese  
and Celery Salad

10

### Brussels Sprouts

Gulf Shrimp, Red Cabbage and Vietnamese Vinaigrette

9

### Tuna "Poke"

Ponzu, Radish, Cucumber and Cilantro

11

### Beef Tartare Toast

9 Grain Bread, Tenderloin, Spring Garlic and Crispy Shallot

10

### Iceberg Wedge

Green Garlic Ranch, Bacon, Tomato and Red Onion

6

### Whipped Goats Milk Ricotta

Shallot Marmalade, Crisp Guanciale and Sourdough

6

### Palm Court Burger

NP Sauce, Shaved Lettuce, Tomato, Melted Onions,  
Pickle and American Cheese

13

Add Garlic Fries for 5

## DESSERTS

### Mini Sampler

Lemon Raspberry Tart, Chocolate Truffle Lollipop,  
French Macaron and Chocolate Mousse

13

### Crème Brûlée Tart

Amaretti Crumble and Preserved Cherries

9

### Chocolate Decadence Torte

Whipped Cream and Fresh Berries

9

### Housemade Graham Cracker Ice Cream

Kumquats, Raspberry and Caramel Crunch

9

### Housemade Lemon Cardamom Ice Cream

Guava Gel, Marcona Almonds and Pickled Blueberries

9

**\*\*20% Gratuity added to parties of 6 or more\*\***

## COCKTAILS

### Doris Day

Rosemary Infused Stolichnaya Vodka, Barrel Aged Maple  
Syrup and Fresh Lemon  
10

### Emery

Lustau East India Sherry, Dry Vermouth,  
Luxardo and Orange Bitters  
11

### P.C.G.T.

Hibiscus infused New Riff Kentucky Wild Gin,  
Tonic and Finger Lime  
10

### Rosemary Clooney

Queen City Grapefruit Shrub, Rosemary, Vodka,  
Fresh Lemon and Peychaud's Bitters  
14

### The NP

Four Roses Yellow Label Bourbon, Lemon, Ginger,  
Angostura and Orange Bitters and Sparkling Wine  
10

### Chef's Old Fashioned

Four Roses Private Selection Single Barrel,  
Sweet Angostura Ice, Twist of Orange and Amarena Cherry  
16

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## WINE

Cave de Lugny Chardonnay 12

Spellbound Chardonnay 9

Far Niente Chardonnay 19

Albola Pinot Grigio 9

Marisco Vineyards "The Ned" Sauvignon Blanc 10

Von Schleinitz Riesling 9

Beringer White Zinfandel 7

Los Vascos Cabernet Sauvignon 9

Highway 12 Cabernet Sauvignon 12

Château La Freynelle Merlot Blend 10

Louis Latour Pinot Noir 13

Catena Malbec 9

Mount Veeder Cabernet Sauvignon 17

Vini Montauto Staccione Rosato 10

Wolf Blass Sparkling 8

Sperone Prosecco 13

# BEER

\*Denotes local brews

## DRAUGHT POURS

\*Madtree Per-Soot Brewers Series, 4% ABV - 9  
Cream ale with persimmons and ras el hanout

Fifty West Going Plaid Scotch Ale, 8.5% ABV - 10  
This GABF award winning Scotch Ale has a fruity apple and pear aroma followed by a malt-forward flavor of juicy fresh plums.

Cellar Dweller's Uncle Ronnie, 6.5% ABV - 7  
An American Pale Ale made with "Ron Mexico" hops giving intense notes of passion fruit and peaches

## BOTTLED/CANNED

\*Blank Slate Out and About Gose, 5.4% ABV - 6

\*Rhinegeist Cougar Blonde, 7% ABV - 6

\*Listermann High Society Blonde Ale, 6.5% ABV - 14

North Coast Puck Saison, 4% ABV - 7

Avery White Rascal Wit, 5.6% ABV - 6

\*Urban Artifact Finn 5.3% - 7

\*Listermann Don't Talk Sh\*t About Norwood 4.2% - 9

Dogfish Head Punkin Ale, 7% ABV - 4

\*Cellar Dweller Corporal Khaos IPA, 6% ABV - 7

Ballast Point Sculpin IPA, 7% ABV - 7

Lagunitas IPA, 6.2% ABV - 7

\*Madtree PsychOPathy IPA, 6.9% ABV - 6

\*Madtree Happy Amber, 6% ABV - 6

\*Triple Digit Belsnickle 12.5% - 14

Great Lakes Blackout Stout, 9% ABV - 7

Founder's Porter, 6.5% ABV - 7

Weihenstephaner Hefeweissbier, 5.4% ABV - 6

Riegele Privat Lager, 5.2% ABV - 8

Chimay White, 8% ABV - 9

Tripel Karmeliet, 8.4% ABV - 9

St. Feullien Grand Cru, 9.5% ABV - 10

Blue Moon Belgian White, 5.4% ABV - 5

Dos Equis Special Lager, 4.3% ABV - 5

Stella Artois, 5% ABV - 5

Heineken 5% ABV - 5

Guinness, 4.2% ABV - 5

Starcut Octorock Cider, 4.9% ABV - 7

Kaliber Non-Alcoholic, .5% ABV - 5

Budweiser, 5% ABV - 4

Bud Light, 4.2% ABV - 4

Miller Lite, 4.17% ABV - 4

Yuengling, 4.5% ABV - 4

Kaliber Non-Alcoholic, .5% ABV - 5

## VODKA

Absolut 7  
Belvedere 9  
Buckeye 6  
Chopin 9  
Ciroc 11  
Grey Goose 9  
Ketel One 8  
New Amsterdam Citron 6  
New Amsterdam Orange 6  
Oyo Honey Vanilla 5  
Stolichnaya\* 6  
Stoli Elit 11  
Stoli Bluberi 6  
Stoli Razberi 6  
Stoli Vanil 6  
Tito's 7  
Watershed 7

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## GIN

Beefeater 6  
Bombay Dry 6  
Bombay Sapphire 8  
Boodles 7  
Hendricks 10  
Mahòn 10  
New Riff Kentucky Wild Gin 8  
Nolet's 11  
Tanqueray\* 6  
Tanqueray No. 10 11  
Watershed Bourbon Barrel 10  
Watershed Four-Peel 8

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## RUM

Bacardi Superior Light 7  
Cruzan Estate Light\* 6  
Captain Morgan Spiced 7  
Diplomatico Reserva Exclusiva 12  
Gosling's Black Seal 7  
Malibu Coconut 6  
Mount Gay Eclipse 7  
Myers's Dark 7  
Pyrat XO 9  
Rhum JM VSOP 14  
Ron Zacapa 23 Solera 11  
Sailor Jerry Spiced 7  
Second Sight 7  
Smith & Cross Overproof 10

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## TEQUILA/MEZCAL

Avion 44 Reserva Extra Añejo 35  
Casamigos Blanco 9  
Casa Noble Blanco 9  
Corralejo Silver 8  
Don Julio Blanco 11  
el Jimador Silver\*6  
Herradura Reposado 9  
Ilegal Joven Mezcal 10  
Olmeca Altos Reposado 7  
Patron Roca Añejo 18  
Patron Silver 10  
Patron Añejo 13

**\*House Pour**

Rocks and martini pours are subject to additional charges

## IRISH WHISKY

Bushmills 8  
Jameson 8  
Redbreast 12yr 15  
Tullamore Dew 7

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## SCOTCH WHISKY

Aberlour 12yr 13  
Chivas Regal 10  
Dewars White Label 7  
Glenfiddich 12yr 12  
Glenlivet 12yr 12  
Glenmorangie 10yr 12  
J&B 7  
Johnnie Walker Black 11  
Johnnie Walker Red 7  
Lagavulin 16yr 19  
Laphroig 10yr 11  
Macallan 12yr 12  
Macallan 18yr 25  
Macallan 25yr 150  
Oban 14yr 22  
Talisker 10yr 18

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## CANADIAN WHISKY

Canadian Club 7  
Crown Royal 9

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## AMERICAN WHISKEY

Angel's Envy Cask Strength 40  
Angel's Envy Rye 18  
Basil Hayden's  
Blanton's Private Barrel Selection, 8y 11m 14  
Bookers 14  
Bulleit 7 | Bulliet Rye 8  
T. W. Samuels 1936 50  
EH Taylor Small Batch 11  
Elijah Craig 18 Year Single Barrel 30  
Four Roses 80 proof Yellow Label\* 6  
Four Roses 90 proof Small Batch 10  
Four Roses 100 proof Single Barrel 14  
Four Roses Elliot's Select 2016 Single Barrel 35  
Four Roses 116 Proof Private Barrel Selection 11  
Gentleman Jack 9  
George Dickel #8 Sour Mash 6  
George Remus 12 | George Remus Rye 12  
Hatfield & McCoy 10  
High West Double Rye! 12  
Jack Daniels 7  
Jefferson's Groth Cask Finish 26  
Jefferson's Ocean Cask Strength, V7 30  
Jefferson's Reserve Small Batch 13  
Jim Beam 6  
Knob Creek 10  
Maker's Mark 9 | Maker's Mark Cask Strength 20  
Michter's Bourbon 11  
Michter's Single Barrel Rye 12  
OKI Private Barrel Selection 13  
Old Forester 7  
Old Overholt Rye\* 6  
OYO Whisky 6  
Russell's Reserve Single Barrel Rye 15  
Seagram's 7 6  
Templeton Rye 9  
Wild Turkey 101 8  
Woodford Reserve 10

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## COGNAC & BRANDY

Copper & King's Brandy 11  
Courvoisier VS 9  
Courvoisier VSOP 12  
Hennessy VS 8  
Hennessy VSOP Privilège 12  
Hennessy XO 36  
Metaxa Amphora 7 Star 7  
Remy Martin VSOP 13

Remy Martin Louis XIII  
50 per quarter ounce | 200 per ounce

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## CORDIALS, LIQUEURS & FORTIFIED WINES

Amaretto DiSaronno 7  
Aperol 7  
B&B 9  
Bailey's 7  
Campari 7  
Caravella Limoncello 8  
Carpano Antica 8  
Chambord 8  
Cointreau 9  
Crème de Cacao Dark 5  
Crème de Cacao White 5  
Crème de Menthe Green 5  
Crème de Menthe White 5  
Crème de Violette 7  
Dolin Dry Vermouth 6  
Dolin Sweet Vermouth 6  
Dolin Blanc Vermouth 6  
Drambuie 8  
Fernet Branca 7  
Frangelico 8  
Galliano 9  
Genepy des Alpine 9  
Godiva Chocolate 8  
Grand Marnier 11  
Green Chartreuse 12  
Jägermeister 7  
Kahlua 6  
Licor 43 7  
Lillet Blanc 6  
Luxardo Maraschino 8  
Mathilde Crème de Cassis 7  
Midori 6  
Moletto Grappa di Nebbiolo 9  
PAMA 6  
Peach Schnapps 5  
Pernod 7  
Pisco Porton 9  
Romana Sambuca 6  
Rumpleminze 6  
St-Germain 9  
Suze Saveur d'Autrefois 6  
Tia Maria 6

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## HAPPY HOUR

Monday-Friday 4-7pm

### Blood and Sand

Dewar's Scotch, Sweet Vermouth, Luxardo,  
Orange Juice, Angostura Bitters

7

### Sidecar

Hennessy V.S Cognac, Cointreau, Fresh Lemon

7

### Hemingway Daiquiri

Cruzan Aged Light Rum, Grapefruit Juice, Lime Juice,  
Luxardo

7

### Moscow Mule

Stolichnaya Vodka, Lime Juice, Gosling's Ginger Beer

7

### Le Clos Millésime

Mediterranean Coast

6

### Domaine de Pouy

Vin de Pays des Côtes de Gascogne

6

### Happy Hour Draught

4

Dogfish Head Punkin Ale, 7% ABV

4

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### Chicken Wings

Smoked Butter-Cholula Sauce, Blue Cheese  
and Celery Salad

6

### Tuna "Poke"

Ponzu, Radish, Cucumber and Cilantro

7

### Iceberg Wedge

Green Garlic Ranch, Bacon, Tomato and Red Onion

4

### Palm Court Sliders

NP Sauce, Shaved Lettuce, Tomato, Melted Onions, Pickle,  
and American Cheese

6

### Beef Tartare Toast

9 Grain Bread, Tenderloin, Spring Garlic and Crispy Shallot

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