

handcrafted cocktails

FOR THE SPIRITED TRAVELER

Every cocktail has an origin. Our quintessential cocktail menu reveals a story of international travel, creativity, and ingenuity one drink at a time. Each born out of an iconic hotel and distinctive locale, sip your way around the world with us from the comfort of Four Palms.

bee's knees \$14.5

HOTEL RITZ, PARIS
gin, lemon, honey

piña colada \$14.5

CARIBE HILTON, PUERTO RICO
rum, coconut cream, pineapple juice

el nacional \$14.5

HOTEL NACIONAL, HAVANA
dark rum, apricot liqueur,
simple syrup, lime, pineapple

rob roy \$14.5

WALDORF ASTORIA, NEW YORK CITY
blended scotch, sweet vermouth, bitters

sazerac \$14.5

ROOSEVELT HOTEL, NEW ORLEANS
rye whisky, sugar, bitters, absinthe rinse

sidecar \$14.5

HOTEL RITZ, PARIS
brandy, house-made orange liqueur, lemon

singapore sling \$14.5

RAFFLES HOTEL, SINGAPORE
gin, house-made orange liqueur,
cherry heering, benedectine, pineapple, lime

bellini \$14.5

BELMOND HOTEL CIPRIANI, VENICE
peach purée, sparkling wine

tequila sunrise \$14.5

ARIZONA BILTMORE HOTEL, PHOENIX
tequila, grenadine, orange sour

cuatro palmas \$15

FORT SUTTER HOTEL, SACRAMENTO
tequila, lime, agave, pineapple, passion fruit

seelbach \$14.5

THE SEELBACH HOTEL, LOUISVILLE
bourbon, house-made orange liqueur,
bitters, sparkling wine

sau sau \$14.5

MARBELLA CLUB HOTEL, SPAIN
vodka, lime, sugar, mint, club soda

queen's park swizzle \$14.5

THE QUEEN'S PARK HOTEL, TRINIDAD
aged rum, demerara sugar, lime, mint, bitters



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bar bites

- 9.5 **bar fries**
crispy fries, smoked cheddar sauce, bacon,
pickled jalapeño, scallions
- 9.25 **crispy cauliflower**
chili crisp, bleu cheese aioli
- 10 **three street tacos**
grilled chicken, tomatillo-green chile salsa,
cabbage-radish slaw
- 11.5 **burrata & grilled bread**
smoked maldon salt, olive oil
- 13.5 **black bean nachos**
house-made tortilla chips, pulled pork,
cheddar cheese, avocado, chipotle salsa,
sour cream, cilantro
- 16 **pepperoni & mushroom pizza**
tomato-basil sauce, mozzarella
- 16 **seasonal pizza**



Private Dining & Special Events

Our team will work with you to craft an unforgettable Midtown event of up to 50 guests. Enjoy an exclusively curated menu or choose from our beloved Cafe Bernardo offerings. For more information, please contact prg.events@paragarys.com

FOURPALMSBAR.COM @FOURPALMSBAR

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please inform us of any allergies or dietary requirements before ordering. 20% gratuity will be added to parties of 6 or more.*



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