

THE POLO BAR
RALPH LAUREN

ARMAGNACS

Domaine D'Espérance 1995	22
Château de Lebron 1987	42
Marquis de Sauval 1968	68
Domaine Pellehaut 1989	20

CALVADOS

Busnel, Hors D'âge 12 Year	18
Lemorton 1986	24

LIQUEURS

Bailey's, Ireland	12
Chartreuse, Yellow, France	15
Chartreuse, Green, France	17
Chartreuse, V.E.P. Green, France	26
Frangelico, Italy	12
Grand Marnier, France	14
Grand Marnier, Cuvée du Centenaire, France	42
Kahlua, Mexico	14
Molinari Sambuca, Italy	12

GRAPPA

Tignanello	14
Zenato, Grappa Di Amarone	14

AMARI

Cynar	12
Fratelli Branca, Fernet	12
Montenegro, Amaro	15
Ramazzotti, Amaro	12

UNITED STATES

Anthill Farms, Ochre, Port Wine, Alexander Valley, California 2014 (375mL) 75

PORT

Graham's, 20 Year, Tawny 145

Dow's, 40 Year, Tawny 325

SHERRYS

Yuste, Aurora Manzanilla, Sanlúcar de Barrameda. Spain NV (500mL) 56

Valdespino, Amantillado Medium, Contrabandista, Jerez, Spain NV 72

Valdespino, Oloroso, VOS Solera 1842 Jerez NV 132

Toro Albalá, Don PX Gran Reserva, Jerez, Spain 1988 200

SCOTCHES

Glenmorangie, Nectar D'Or, Sauternes Cask, 12 Year 23

Macallan, Rare Cask 52

Ladyburn 41 Year 300

The Balvenie, Single Barrel Sherry Cask, 40 Year 465

TEQUILA

Don Julio 1942, Añejo Tequila 48

Clase Azul Ultra, Extra Añejo Tequila 325

COGNACS

Hennessy X.O 59

Hennessy, Paradis 160

Rémy Martin, Louis XIII 425

Tesseron Lot No. 29 125

DESSERT

THE POLO BAR BROWNIE 14

with Walnuts, served with Homemade Vanilla Ice Cream & Warm Chocolate Sauce

CLASSIC CHEESECAKE 14

with Marinated Strawberries

OLD-FASHIONED FIVE-LAYER CHOCOLATE CAKE 14

with Whipped Cream

COCONUT CAKE 14

with Passion Fruit Sorbet

ICE CREAM SUNDAE 14

Vanilla Ice Cream, Caramelized Pecans, Whipped Cream & Warm Chocolate Sauce

OR

Salted Caramel Ice Cream, Ralph's Caramel Corn, Peanuts, Whipped Cream & Warm Chocolate Sauce

RALPH'S COFFEE ICE CREAM 10

with Dark Chocolate Shortbread Cookies

ICE CREAM & SORBET 10

Ask for Our Daily Selection

FROZEN YOGURT & FRESH BERRIES 16

CHEESE SELECTION 20

Enjoy a Cup of Ralph's Coffee

@thepolobar

COFFEE

Ralph's Regular Roast	5
Ralph's Decaf Roast	5
Espresso	5
Macchiato	5
Latte	7
Cappuccino	7
Cafe Au Lait	5
Hot Chocolate	6

Served with Sugar, or Whole Milk, Skim Milk, Half & Half, or Oat Milk

TEA

Queens Guard - "Black tea, lightly fragranced with rose and lavender, well balanced and elegant"	8
Étoile de L'Inde - "A visit to the Far East, a green tea swirling with marigold, rose, and a dash of passionfruit"	8
White Wolf - "A white tea with a warming blend of anise and mint, on the peak of a mountain top"	8
Nocturne - "A delicate blend of chamomile, lavender, and mint, steeped to perfection"	8
The Earl Grey - "A traditional black tea, rich with lavender, citrus, and a touch of earth"	8
Clouds in the Mist - "A bold green tea, mixed with umami and fresh grass after a morning rain"	8

DESSERT WINE

BY THE GLASS

TOKAJI The Royal Tokaji Wine Company, Late Harvest , Tokaji, Hungary 2015	20
SAUTERNES Château Suduiraut 1989	36
MANZANILLA Yuste, Aurora, Sanlúcar de Barrameda. Spain NV	14
PEDRO XIMÉNEZ Toro Albalá, Don PX Gran Reserva, Jerez, Spain 1987	30
PORT Graham's 20 Year Tawny, Douro Valley, Portugal	14
PORT Dow's 40 Year Tawny, Douro Valley, Portugal	42

SAUTERNES

Château Gilette 1975	895
Château Gilette 1979	775
Château La Tour Blanche 1985	250
Château Suduiraut 1989	295
Château d'Yquem 1990	1,550
Château d'Yquem 2002	750

LOIRE VALLEY

Domaine Jo Pithon, Les Varennes, Quarts de Chaume 2002	(500 ml) 150
Philippe Foreau, Domaine du Clos Naudin, Moelleux, Vouvray 1996	295

ITALY

Giuseppe Quintarelli, Recioto della Valpolicella 2004	(375mL) 425
Giuseppe Quintarelli, Amabile del Ceré 2006	(375mL) 425

TOKAJI

The Royal Tokaji Wine Company, Late Harvest 2015	(375 ml) 90
Oremus, Azsú, 5 Puttonyos 2006	145