

THE **ADELPHI** HOTEL



SARATOGA SPRINGS, NEW YORK

IN ROOM DINING MENUS

BREAKFAST

Available daily from 7am - 11am

BEVERAGES

- GREEN OR ORANGE JUICE 8
- TEA & HONEY 5
- SARATOGA BOTTLED WATER 8
- COFFEE 4
- ESPRESSO 5
- AMERICANO 5
- CAPPUCCINO 6
- CAFÉ LATTE 6

SWEET

- COFFEE CAKE 7
cinnamon crumb
- OATMEAL 12
steel-cut oats, berries, brown sugar, cinnamon
- GREEK YOGURT PARFAIT 12
fresh berries & house-made granola
- POPPYSEED DONUTS 11
lemon, strawberry glaze
- STICKY BUN 14
cinnamon whipped cream, candied pecans, macerated berries

MAIN COURSE

- PANCAKES 13
coconut, pineapple jam, maple
- THE BREAKFAST SANDO 14
croissant, pork sausage, fried egg, cheddar cheese
- AVOCADO TOAST 14
pastrami salmon, herb salad • egg +\$2
- BANANA FRENCH TOAST 15
nutella, pastry cream, banana caramel
- SHAKSHUKA 15
baked eggs, harissa spiced tomato, cotija cheese, crispy chickpeas
- ADELPHI OMELETTE 16
boursin cheese, herb salad | add ham, bacon, or sausage +MP
- CLASSIC BENEDICT 18
english muffin, canadian bacon, poached eggs, hollandaise
- THE ADELPHI BREAKFAST 18
two farm fresh eggs, with your choice of bacon or sausage; choice of sourdough, wheat or english muffin; with potato rosti or avocado & tomato

SIDES

- CANADIAN BACON 8
- POTATO RÖSTI 7
- ENGLISH MUFFIN 6
- WHEAT OR SOURDOUGH TOAST 6
- EVERYTHING BAGEL 6
- BACON OR SAUSAGE 8
- SEASONAL BERRIES 7

SUSHI

Available daily from 11am - 9pm

APPETIZERS

SEAWEED SALAD 10

EDAMAME 10

TUNA TATAKI* 16
seared with house ponzu

YELLOWTAIL SALAD 16
seaweed salad, jalapeno, hot pepper paste sauce

ADELPHI TOWER SALAD 18
tuna, salmon, white fish, avocado, cucumber, crab stick, hot pepper paste sauce, unagi sauce, spicy mayo, tobiko, tempura flakes

NIGIRI & SASHIMI

NIGIRI | 2 pieces of fish draped over rice • SASHIMI | 3 pieces of fish only

TUNA* (MAGURO) | nigiri 8, sashimi 12

SALMON* (SAKE) | nigiri 8, sashimi 12

KOBE BEEF* (WAGYU) | MP

EEL* (UNAGI) | nigiri 8, sashimi 12

YELLOWTAIL* (HAMACHI) | nigiri 8, sashimi 12

SHRIMP* (EBI) | nigiri 7, sashimi 10

WHITE TUNA* (HIRO MAGURO) | nigiri 8, sashimi 12

FLYING FISH ROE* (TOBIKO) | nigiri 8, sashimi 12

HOUSE SPECIALS

NIGIRI SPECIAL* 23
6-piece: tuna, salmon, yellowtail, shrimp & chef's choice

CHIRASHI 28
sashimi assortments with seaweed salad, served on sushi rice

SIGNATURE ROLLS

CALIFORNIA ROLL 14
seasoned crab meat, cucumber, avocado

YELLOWTAIL ROLL 14
hamachi, cucumber, scallion

RAINBOW ROLL* 18
california roll topped with tuna, salmon, yellowtail, shrimp, avocado

ADELPHI VEGETABLE SPICY MAKI 12
seaweed salad, cucumber, topped with avocado & spicy mayo

SHRIMP TEMPURA ROLL 17
shrimp tempura, kanikama, cucumber, avocado, eel sauce, lettuce

ADELPHI VEGETABLE & MANGO MAKI 15
avocado, cucumber, carrot, mango, apple, lettuce, wrapped in soy paper, mango sauce, wasabi mayo

SPICY TUNA MAKI* 14
cucumber, spicy sauce

SPIDER ROLL 20
soft-shell crab, cucumber, avocado, eel sauce, lettuce

DRAGON ROLL 22
shrimp tempura, cucumber, avocado, topped with eel

FIRECRACKER ROLL 22
seasoned crab meat, avocado, cucumber, topped with spicy tuna, tempura flakes, spicy mayo, scallions

VOLCANO ROLL 23
seasoned crab meat, cucumber, avocado, baked scallop, spicy mayo, topped with tempura flakes, eel sauce & tobiko

KOBE MAKI* 23
shrimp tempura, avocado, cucumber, crab meat, topped with lightly torched Kobe beef sashimi, scallions, house sweet & spicy sauce

ADELPHI MAKI* 24
crispy spicy tuna & cucumber, avocado, topped with seared mixed sashimi & tobiko, tempura flakes, micro greens & teriyaki sauce, spicy mayo, wasabi mayo

FRENCH CAKE* 20
salmon, avocado, topped with tobiko, yellowtail, tempura flakes, teriyaki sauce, spicy sauce & house special sauce

MANGO SALMON ROLL* 20
salmon, avocado, cucumber, topped with salmon, fresh mango, mango sauce, wasabi mayo, micro greens

SMALL SUSHI BOAT* SERVES 2 78
california roll, shrimp tempura roll, 6-piece sashimi, 6-piece nigiri

LARGE SUSHI BOAT* SERVES 4+ 130
special maki, california roll, spicy tuna roll, salmon press roll, 12-piece sashimi, 12-piece nigiri

**20% gratuity will be added to your bill

LUNCH

Available daily from 11am - 3pm

SMALL PLATES

- BRIOCHE 9
espelette, butter
- ONION RINGS 13
spicy mayo, pecorino, scallions
- HIPSTER FRIES 14
chili oil, parmesan, bacon, peppadew
- SOUP DU JOUR 15
- ANGRY CAULIFLOWER 16
hummus, fermented black bean, chili oil, cashew
- MUSSELS 18
white wine, creme fraîche, gremolata | add fries +5
- KOREAN WINGS 19
gochujang, sesame, cilantro
- STEAK TARTARE TACOS 20
arugula, chipotle mayo
- LETTUCE WRAP 22
hanger steak, peanut, cilantro, scallion
- CAJAMARI 22
harissa, aioli, lemon
- CRISPY PORK BELLY 22
brown fried rice, scallion, gochujang glaze
- LOBSTER DUMPLINGS 23
miso, sesame, nori
- CLOTHESLINE BACON 25
candied maple & black pepper
- CRAB STUFFED ARTICHOKE 26
citrus aioli, chili oil, tomato jam
- CRISP CORNBREAD 15
crab, chipotle butter, cilantro

CALZONES

- WHITE 17
fior di latte, mushrooms, arugula, pecorino
- SAUSAGE 19
fior di latte, roasted peppers, braised onions

SALADS

- ADELPHI HOUSE 14
gem lettuce, olives, marcona almond, grapes
- GREEK 16
tomato, olive, feta, yogurt vinaigrette
- CAESAR 16
gem lettuce, pecorino, crouton, anchovy
- ENDIVE 17
figs, gorgonzola, hazelnuts
- BURRATA 18
orange, fennel, beets, arugula
- ADD CHICKEN +9 • ADD SHRIMP +10 • ADD STEAK +13

MAIN COURSE

- DB BURGER 18
*caramelized onion, white cheddar, B-1 mayo
add wild mushroom +\$5 • add bacon +\$5*
- BBQ BURGER 20
carnitas, onion rings, cheddar cheese
- VEGGIE WRAP 18
hummus, hushpuppies, eggplant, yogurt
- CHICKEN SALAD WRAP 18
cashew, cilantro, mint, red curry aioli
- BUFFALO TURKEY WRAP 18
bleu cheese, romaine, pickled carrot
- CHICKEN CLUB 19
thick cut bacon, heirloom tomato, arugula
- BRUNCH SANDWICH 20
sourdough, pastrami, egg, arugula, b1 mayo
- CARNEGIE DELI HOT PASTRAMI 22
rye bread, brown mustard
- CARNEGIE DELI HOT CORNED BEEF 22
rye bread, brown mustard
- CARNEGIE DELI HOT REUBEN 22
corned beef, rye bread, sauerkraut, gruyère, russian

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DINNER

Available Sunday-Thursday from 4-9pm | Friday & Saturday 4-10pm

SMALL PLATES

- BRIOCHE 9
ONION RINGS 13
HIPSTER FRIES 14
chili oil, parmesan, bacon, peppadew
SOUP DU JOUR 15
ANGRY CAULIFLOWER 16
hummus, fermented black bean, chili oil, cashew
MUSSELS 18
white wine, creme fraîche, gremolata | add fries +5
STEAK TARTARE TACOS 20
arugula, chipotle mayo
LETTUCE WRAP 22
hanger steak, peanut, cilantro, scallion
CRISPY PORK BELLY 22
brown fried rice, scallion, gochujang glaze
LOBSTER DUMPLINGS 23
miso, sesame, nori
CLOTHESLINE BACON 25
CRAB STUFFED ARTICHOKE 26
citrus aioli, chili oil, tomato jam
CRISP CORNBREAD 15

SALADS

- ADELPHI HOUSE 14
gem lettuce, olives, marcona almond, grapes
GREEK 16
tomato, olive, feta, yogurt vinaigrette
CAESAR 16
gem lettuce, pecorino, crouton, anchovy
ENDIVE 17
figs, gorgonzola, hazelnuts
BURRATA 18
orange, fennel, beets, arugula
ADD CHICKEN +9 • ADD SHRIMP +10 • ADD STEAK +13

HOUSE-MADE PASTA

- CORN AGNOLOTTI 28
shrimp, preserved lemon, kale, curry butter
BUTTERNUT SQUASH 24
butter, sage, walnut
TALEGGIO RAVIOLI 32
bolognese, parmesan
LAMBSAGNA 28

MAIN COURSE

- DB BURGER 18
caramelized onion, white cheddar, B-1 mayo | add wild mushroom +\$5 • add bacon +\$5
CHICKEN EN CROUTE 35
salsify kale, chicken jus, brussels sprouts
STEAK FRITES 35
hanger, chimichurri, parm fries
DRY-AGED PORK SIRLOIN 30
sunchoke, romanesco, sweet potato, cauliflower, mushroom bordelaise
SHRIMP & SCALLOPS 42
treviso romanesco, lobster bordelaise, snow peas
FILET MIGNON 52
broccolini, potato tart, goat cheese
STEAK FEATURE MP
PAELLA 68
rabbit, choriso, gigande beans

ADDITIONS

- CRUSHED & CRISPY POTATOES 9
BABY STREET CORN 10

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DESSERT

Available Sunday-Thursday from 4-9pm | Friday & Saturday 4-10pm

SWEETS

STRAWBERRY POPPYSEED DONUTS 12
lemon glaze, strawberry jam, poppyseed ice cream

RHUBARB UPSIDE DOWN CAKE 14
honeycomb candy, honey ice cream, strawberry rum caramel

CARROT CAKE IN A JAR 14
cream cheese mousse, candied walnuts

CARNEGIE NY CHEESECAKE 13
blueberry compote, streusel

LONDON FOG CRÈME BRÛLÉE 14
lemon, cookie, raspberry

BERRY PAVLOVA 16
vanilla cream, macerated berries, mint

BAKED ITALIAN 14
amaretto, pistachio gelato, pizzelle

SAMOA CHEESECAKE 14
By Saratoga Dessert Bar
new york style cheesecake, cookie crust, caramel, toasted coconut, chocolate

BEER

Available daily from 11am - 9pm

DRAFT

GUINNESS 7
PERONI 7
FIDDLEHEAD IPA 7
WOLF HOLLOW AMBER 8
GRIMM WAVETABLE IPA 10
BROOKLYN SEASONAL 8
LOCAL ROTATING SEASONAL 8
BARTENDERS ROTATING SEASONAL MP

BOTTLES & CANS

MILLER LITE 5
HEINEKEN 6
CORONA EXTRA 7
PILSNER URQUELL 7
STELLA ARTOIS 7
FROG ALLEY HARVEST ALE 7
COMMON ROOTS GOOD FORTUNE IPA 7
COMMON ROOTS AFFINITY BOUND DIPA 9
COMMON ROOTS FRITZI OKTOBERFEST
FROG ALLEY MANGO SLUSHY SOUR 7
FROG ALLEY NEW YORK LAGER 7
CHATHAM BREWING NOR' EASTAH 7
MONTAUK WAVE CHASER IPA 7
LEFFE BLONDE 10
HIGH NOON PINEAPPLE 8
HIGH NOON PEACH 8
HIGH NOON WATERMELON 8
1911 SMALL BATCH HARD CIDER 7
SARATOGA APPLE HARD CIDER 7
ZERO GRAVITY N/A PILSNER 6
ZERO GRAVITY N/A IPA 6

WINE

Available daily from 11am - 9pm

SPARKLING WINE

PROSECCO 13
Ca'Furlan Cuvée Beatrice, Veneto, Italy

CAVA 16
Raventós i Blanc, Rosé de Nit, 2014, Catalonia, Spain

ADELPHI SPECIAL CUVÉE 25
Etienne Oudart, Champagne Brut, Champagne, France

N/A SPARKLING TEA 17
"BLA", Jasmin, White Tea, Darjeeling, Copenhagen, Denmark

WHITE WINE

PINOT GRIGIO 13
Scarpetta, 2020, Friuli, Italy

PINOT GRIGIO 19
Santa Margherita, 2020, Atlo Adige, Italy

SAUVIGNON BLANC 14
Sancerre, Marie Dulac, 2022, Loire Valley, France

SAUVIGNON BLANC 20
Cru, 2022, Smith & Sheth, Wairau Valley, New Zealand

CHARDONNAY 14
Macon Bourciet Martinot, 2022, Burgundy, France

CHARDONNAY 24
Cuvaison, 2020, Los Carnes, California

ALBARINO 13
Bodegas Aquitania, Rias Baixas, Galicia, Spain

ROSÉ WINE

GRENACHE, SYRAH, CINSAULT 14
Chateau Sainte Roseline Cru Clase, 2021, Cote de Provence, France

RED WINE

GAMAY SYRAH BLEND 13
Domaine Serol "Melting Potes", 2021, Loire Valley, France

CABERNET SAUVIGNON 15
Lady of the Mandrake, 2021, Paso Robles, California

PINOT NOIR 15
Bold Wine Co., 2021, Monterey, California

MERLOT BLEND 13
La Petite Lune, 2018, Bordeaux, France

CABERNET SAUVIGNON 25
Stonesteet Estate Vineyards, 2021, Napa Valley, California

"SUPERTUSCAN BLEND" 18
Greppicante, 2019, Bolgheri, Italy

SWEET WINE

MOSCATO D'ASTI 10
Sourgal, 2016, Elio Perrone, Piedmont, Italy

MUSCAT 12
Campbells Rutherglen, Victoria, Australia

COCKTAILS

Available daily from 11am - 9pm

SEASONAL

INDUSTRY MAN 17

vodka, maple, fernet branca, orange, cold brew

UNDER THE HARVEST MOON 16

grey goose pear, lemon, honey clove, triple sec, pomegranate

SAGE BEFORE BEAUTY 17

tanqueray sevilla orange, cranberry, orange, lemon, sage syrup, aperol

TWISTED TORNADO 17

gin, pisco, passionfruit, lemon, orgeat, demerara

APPLE SAUCED 17

apple infused bourbon, maple, allspice, lemon, prosecco

SUGAR BUSH 16

bourbon, nocello, maple, pear, lemon

SMASHING PUMPKINS 17

bumbu, pumpkin, pineapple, orgeat, lime

PLUM INTENDED 17

scarlet ibis trinidad rum, spiced plum syrup, persimmon, lemon, served warm

LAST TRAIN TO OAXACA 17

owl reposado tequila, del maguey vida, honey clove, bitters

HENNYTHING AND EVERYTHING 17

hennessey vs, ginger, cranberry, lemon, cointreau, egg white

CLASSICS

EQUINOX 17

patron silver, velvet falernum, habanero-hibiscus syrup, grapefruit, lime

COUNTRY HOUSE 17

belvedere, iced tea, st. germaine, peach, lemon

COVFEFE 17

casamigos reposado, aperol, lillet blanc, lime

THE BEECHWOOD BLEND 17

tito's, rocky's botanical liqueur, lillet rose, bitters

SUSIE SMITH 16

white rum, strawberry, aperol, campari, lime, honey, egg white

STING LIKE A BEE 16

woodinville bourbon, lillet blanc, orange, honey clove

OLD SMOKE 17

blended scotch, ancho reyes, lemon, maple

RUFFIAN 18

casamigos mezcal, aperol, averna, smoke

DAVID'S MAI TAI 17

morrissey's rum blend, orgeat, lime

MORRISSEY'S CHOCOLATE MARTINI 18

belvedere. chocolate, demerara, crème de cacao, sweetened cream

MORRISSEY'S MANHATTAN 17

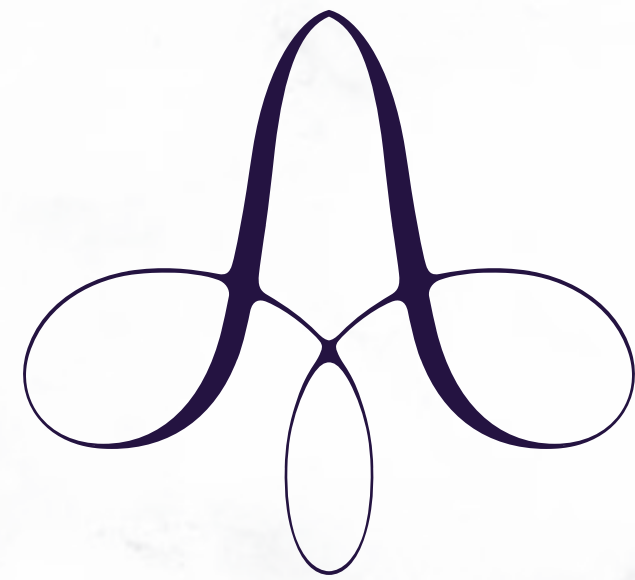
harlem standard straight bourbon or sagamore spirit straight rye, vermouth blend, angostura bitters, amerena toshi cherries

REBORN OLD FASHIONED MP

pick your favorite whiskey to pour over our handcrafted infused ice spheres

ADELPHI MARTINI 18

harridan vodka, dry vermouth spritz



WELCOME TO THE ADELPHI HOTEL

From the moment you unlock your door to the moment you let in the morning sun, we prioritize your comfort in every detail, for a thoroughly beautiful, well-considered stay.

We've elevated the traditional hotel amenities to reflect our commitment to excellence and elegance.

From dry cleaning to dry martinis, we're at your service around the clock.

If you find yourself in need of ice, fresh towels, room service, or anything at all during your stay with us, please don't hesitate to phone our Front Desk team who are always available to assist you.