

THE **ADELPHI** HOTEL



SARATOGA SPRINGS, NEW YORK

IN ROOM DINING MENUS

BREAKFAST

Available Monday-Friday from 8am - 11am

BEVERAGES

- SEASONAL JUICES 5
- TEA & HONEY 5
- SARATOGA BOTTLED WATER 8
- COFFEE 4
- ESPRESSO 5
- AMERICANO 5
- CAPPUCCINO 6
- CAFÉ LATTE 6

LARGE PLATES

- THE BREAKFAST SANDO 12
croissant, pork sausage, fried egg, cheddar cheese
- AVOCADO TOAST 12
pastrami salmon, herb salad | add egg +\$2
- BANANA FRENCH TOAST 13
nutella, pastry cream, banana caramel
- SHAKSHUKA 13
baked eggs, harissa spiced tomato, cotija cheese, crispy chickpeas
- ADELPHI OMELETTE 15
boursin cheese, herb salad | add ham, bacon, or sausage +mp
- CLASSIC BENEDICT 15
english muffin, canadian bacon, poached eggs, hollandaise | add lobster +mp
- THE ADELPHI BREAKFAST 15
two farm fresh eggs, with your choice of bacon or sausage; choice of sourdough, seeded wheat or english muffin; with potato rosti or avocado & tomato

BREAKFAST

Available Saturday & Sunday only from 7am - 11am

BEVERAGES

SEASONAL 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

SIDES

CANADIAN BACON 8
POTATO RÖSTI 7
ENGLISH MUFFIN 6
WHEAT OR SOURDOUGH TOAST 4
EVERYTHING BAGEL 6
BACON OR SAUSAGE 8
SEASONAL BERRIES 7

MAIN COURSE

PANCAKES 13
coconut, pineapple jam, maple

THE BREAKFAST SANDO 14
croissant, pork sausage, fried egg, cheddar cheese

BUCKWHEAT WAFFLE 14
butter, syrup, mixed berries

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

CHILAQUILES 17
salsa verde, sunny side up egg, avocado mousse

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

CORNED BEEF HASH 18
caramelized onions, arugula, poached eggs, hollandaise

***20% gratuity will be added to your bill*

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

ONION RINGS 13
spicy mayo, pecorino, scallions

HIPSTER FRIES 14
chili oil, parmesan, bacon, peppadew

CURRIED BEEF STEW 15
winter vegetables, puff pastry

ANGRY CAULIFLOWER 16
hummus, fermented black bean, chili oil, cashew, olives

MUSSELS 18
white wine, creme fraîche, gremolata · add fries +5

KOREAN WINGS 19
gochujang, sesame, cilantro

STEAK TARTARE TACOS 20
arugula, chipotle mayo

CALAMARI 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 19
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*

HOT CHICKEN 20
crispy chicken breast, pickles, mixed greens, nashville hot sauce, honey garlic aioli

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

**20% gratuity will be added to your bill

DINNER

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

SMALL PLATES

ONION RINGS 13
spicy mayo, pecorino, scallions

HIPSTER FRIES 14
chili oil, parmesan, bacon, peppadew

CURRIED BEEF STEW 15
winter vegetables, puff pastry

ANGRY CAULIFLOWER 16
hummus, fermented black bean, chili oil, cashew, olives

MUSSELS 18
white wine, creme fraîche, gremolata · add fries +5

KOREAN WINGS 19
gochujang, sesame, cilantro

STEAK TARTARE TACOS 20
arugula, chipotle mayo

CALAMARI 22
harissa, aioli, lemon

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 19
crab, chipotle butter, cilantro

HOUSE-MADE PASTA

CORN AGNOLOTTI 28
shrimp, preserved lemon, kale, curry butter

BUTTERNUT SQUASH 24
butter, sage, walnut

TALEGGIO RAVIOLI 32
bolognese, parmesan

PASTA FEATURE MP

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

BRICK CHICKEN 35
crispy sunchoke, 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

ADDITIONS

CRUSHED & CRISPY POTATOES 9

BABY STREET CORN 10

DESSERT

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

SWEETS

CHAI DONUT 12
maple glaze, chai ice cream

CHOCOLATE PEPPERMINT CREAM PUFFS 14
chocolate ganache, candy cane ice cream, mint leaf tuile

CARROT CAKE IN A JAR 14
candied ginger walnuts, cheesecake mousse

CHEESECAKE 13
brown butter pear compote, fried candied sage

ROSEMARY APPLE UPSIDE-DOWN TART 14
cranberry eggnog ice cream

BAKED ITALIAN 16
amaretto, pistachio, 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

CHATHAM 8
CHATHAM 8
FIDDLEHEAD IPA 7
GREENSTATE LAGER 8
GRIMM WAVETABLE IPA 10
west coast style IPA
GUINNESS 7
PERONI 7
ROTATING SEASONAL MP
WOLF HOLLOW AMBER 8

BOTTLES & CANS

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

WINE

Available daily from 11am - 9pm

SPARKLING WINE

PROSECCO 13
Rischio Reale, Prosecco, 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 13
Touraine, “La Fosse Poudré,” Vignoble Dubreuil, 2021, 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

RIESLING 14
Dautel Estate, Württemberg, Germany

ROSÉ WINE

GRENACHE, SYRAH, CINSAULT 13
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
Architect, 2021, Alexander Valley, California

CABERNET SAUVIGNON 25
Chappellet Mountain Cuvée, 2021, Napa Valley, California

PINOT NOIR 15
Elisabeth Rose, 2021, Yountville, California

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

“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

WINTER WHITE COSMO 17

ketel one vodka, white cranberry, triple sec, lime, sugar

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

sweet gwendoline gin, pisco, passionfruit, lemon, orgeat, demerara

STAY GOLD 16

golden graham infused gin, boston harbor maple cream, cinnamon syrup

APPLE SAUCED 17

apple infused bourbon, maple, allspice, lemon, prosecco

SUGAR BUSH 16

bourbon, nocello, maple, pear, lemon

RYE-DAY EVERYDAY 16

rittenhouse rye, italicus, grapefruit, orange, sugar, mure

PLUM INTENDED 17

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

LAST TRAIN TO OAXACA 17

reposado tequila, del maguey vida, honey clove, bitters

HENNYTHING & EVERYTHING 17

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

SPIRIT-FREE COCKTAILS

NOT MY TAI (N/A) 10

pineapple, orgeat, lime

NOT MY FIZZ (N/A) 15

N/A gin, lemon, lime, sugar, egg white, club soda

STING-FREE BEE (N/A) 15

ritual whiskey alternative, honey-clove, orange

CLASSICS

EQUINOX 17

astral tequila, velvet falernum, habanero-hibiscus syrup, grapefruit, lime

COUNTRY HOUSE 17

ketel one, iced tea, st. germaine, peach, lemon

COVFEFE 17

casamigos reposado, aperol, lillet blanc, lime

MORRISSEY'S ESPRESSO MARTINI 17

ketel one, mr. black, vanilla, adelphi blend espresso, demerara

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

ketel one. chocolate, demerara, crème de cacao, sweetened cream

MORRISSEY'S MANHATTAN 17

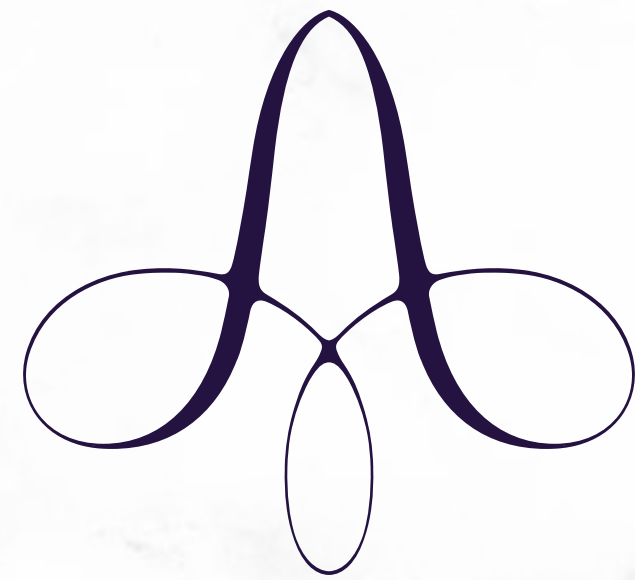
harlem standard straight bourbon or sagamore spirit straight rye, vermouth blend, angostura bitters, amerena toschis cherries

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.