

# SIGNATURE COCKTAILS

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## PERUVIAN SPRITZ

*Aperitivo, Spiced Purple Corn Cordial, Lemon,  
Prosecco, Bitter Lemon Soda*

17

## ROSITA

*Pineapple and Peppercorn-Infused Dos Hombres Mezcal,  
Rittenhouse Rye, Tempus Fugit Gran Classico, Vermouth*

22

## YUZU FIX

*Ketel One Vodka, Chamomile Liqueur,  
Yuzu, Local Honey*

20

## TYPE 96

*Lychee-Infused Sake, St. Germain, Lemon, Prosecco*

18

## PENICILLIN

*Bulleit Bourbon, Passionfruit Liqueur,  
Ginger-Honey Syrup, Bitters*

18

## CHICHA MORADA

*Barsol Pisco, Spiced Purple Corn Cordial, Lime,  
Pineapple, Aromatic Bitters*

21

## HEISENBERG

*Dos Hombres Mezcal, Pineapple Agua Fresca,  
Lime, Genepy, Mint*

18

## LOST IN THYME

*Plymouth Gin, House Blueberry-Thyme Cordial, Amaro  
Montenegro, Lemon, Thyme*

18

## FORBIDDEN FRUIT

*Chili-Infused Komos Reposado Rosa Tequila,  
Grand Marnier Cuvée du Centenaire,  
Prickly Pear, Black Lava Salt*

50

## MILK PUNCH OF THE MOMENT

*Ask your Server for Details*

20

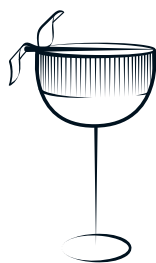
## THE ORIGINALS

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*Welcome to Peacock Alley, a timeless bar rooted in New York, but with present expressions in the world's greatest places.*

*This is our homage to Waldorf Astoria classic cocktails.*

*We call them  
The Originals,  
our classics memorialized.*



## THE WALDORF COCKTAIL

*Bulleit Rye, Carpano Antica, Cardamaro,  
St. George Absinthe Verte*

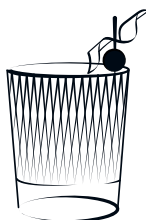
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## WHISKEY PUNCH

*Maker's Mark Bourbon, Pierre Ferrand Dry Curaçao  
Lemon, Malbec Float*

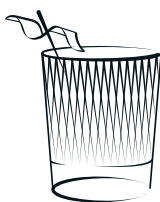
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## SOUTHGATE

*Michter's Bourbon, House-Blend Amaro, Bitters*

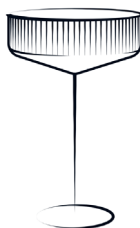
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## BISHOP POKER

*Plymouth Gin, Carpano Antica Vermouth, Blanc Vermouth,  
Peychaud's Bitters*

21



## DR. COOK

*Belvedere Vodka, Luxardo Maraschino,  
Grapefruit, Lime*

22

# WINE

## SPARKLING

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Champagne, NV, Perrier-Jouet Grand Brut <i>Épernay, France</i>	40 / 138
Champagne, NV, Ruinart Blanc de Blancs <i>Reims, France</i>	55 / 175
Sparkling, NV, Schramsberg Blanc de Noirs <i>North Coast, California</i>	25 / 100
Champagne, NV, Veuve Clicquot Yellow Label <i>Reims, France</i>	150
Champagne, NV, Moët & Chandon Imperial Brut <i>Reims, France</i>	140
Champagne, NV, Veuve Clicquot Rosé <i>Reims, France</i>	180

## ROSÉ

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Château d'Esclans 'Whispering Angel' <i>Côtes de Provence, France</i>	23 / 78
Château d'Esclans 'Rock Angel' <i>Côtes de Provence, France</i>	35 / 140

## WHITE

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Sauvignon Blanc, Routestock <i>Napa Valley, California</i>	20 / 70
Sancerre, Domaine Andre Vatan <i>Loire Valley, France</i>	26 / 125
Chardonnay, Sanford Estate <i>Sta. Rita Hills, California</i>	20 / 80
Chardonnay, Stag's Leap Wine Cellars, "Karia" <i>Napa Valley, California</i>	32 / 130
Chardonnay, Château de la Créée, Montagny 1er Cru <i>Burgundy, France</i>	26 / 105
Riesling, August Kessler, "R" <i>Rheingau, Germany</i>	18 / 65
Pinot Grigio, Terlato Family <i>Colli Orientali del Friuli, DOC, Italy</i>	15 / 52

# WINE

## RED

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Cabernet Sauvignon, DAOU <i>Paso Robles, California</i>	19 / 65
Cabernet Sauvignon, CrossBarn by Paul Hobbs <i>Napa Valley, California</i>	32 / 130
Cabernet Sauvignon, Swanson <i>Napa Valley, California</i>	22 / 72
Malbec, Achaval-Ferrer <i>Mendoza, Argentina</i>	20 / 80
Pinot Noir, Ken Wright <i>Willamette Valley, Oregon</i>	22 / 88
Pinot Noir, Davis Bynum <i>Russian River Valley, California</i>	26 / 104
Red Blend, Orin Swift “8 Years in the Desert” <i>California</i>	38 / 155
Famille Perrin, Châteauneuf-du-Pape, “Les Sinards” <i>Rhone Valley, France</i>	40 / 160

# SPIRITS LIST

*Club Style Service*

*Pricing and Availability Subject to Change*

## VODKA

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Beluga Allure	18
Beluga Noble	14
Beluga Gold Line	28
Beluga Transatlantic Racing	18
Belvedere	18
Chopin	17
Grey Goose	19
Ketel One	18
Nikka Coffey	16
Stoli Elit	22
Tito's	17
Wheatley	15

## GIN

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Beefeater 24	15
Bols Genever	14
Bombay Sapphire	16
Hendrick's	19
Monkey 47	24
Nikka Coffey	16
Nolet's	15
Plymouth	17
Ransom Old Tom	16
The Botanist	17

# TEQUILA

## BLANCO & JOVEN

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Casa Dragones	22
Casamigos	18
Cenote	17
Cincoro	16
Don Fulano	24
Don Julio	18
Fortaleza	22
Herradura	15
Patron El Cielo	20
Tapatio	22

## REPOSADO

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Casa Dragones	38
Casamigos	24
Cenote	18
Cincoro	22
Clase Azul	47
Codigo	18
Don Fulano	28
Don Julio	19
Fortaleza	32
Herradura	21
Komos Rosa	38
La Gritona	40
Patron	20
Patron El Alto	25
Tapatio	24
Tequila Ocho	23

# TEQUILA

## AÑEJO

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Casa Dragones	38
Casamigos	26
Cincoro	30
Codigo	35
Codigo Barrel Strength	40
Don Fulano	30
Don Julio	22
Don Julio 1942	42
Don Julio Rosado	27
Fortaleza	37
Herradura	23
Komos Cristalino	47
Patron	21
Roca Patron	33

## EXTRA-AÑEJO

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Codigo 14 yr	150 per oz.
Jose Cuervo Reserva de la Familia	47
Tears of Llorana	70

## MEZCAL

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Del Maguey Pechuga	47
Del Maguey San Luis del Rio	18
Del Maguey Single Village Chichicapa	18
Del Maguey Single Village Espadin Especial	30
Del Maguey Tobala	32
Del Maguey VIDA	18
Del Maguey VIDA Puebla	16
Del Maguey Wild Jabali	38
Del Maguey Wild Tepextate	32
Del Maguey Iberico	45
Dos Hombres Joven	20
Dos Hombres Tobala	65
Illegal	16



## BOURBON

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Angel's Envy	18
Angel's Envy Cask Strength	60
Bakers	19
Basil Hayden's	16
Bombergers	42
Breckenridge	18
Buffalo Trace	19
Bulleit	18
E.H. Taylor Small Batch	26
Eagle Rare	22
Elijah Craig	16
Four Roses Single Barrel	21
Four Roses Small Batch	18
Henry McKenna 10 Yrs	22
Horse Soldier	20
Jefferson's Very Small Batch	18
Knob Creek	17
Maker's Mark	16
Willet Pot Still Reserve	17
Woodford Reserve	17

## RYE

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Angel's Envy	23
Basil Hayden Dark Rye	16
Bulleit	18
High West Rendezvous	20
High West Double Rye	22
High West A Midwinter Night's Dram	90
Knob Creek	17
Michter's	18
Old Forester	16
Rittenhouse	14
Kentucky Owl Wiseman	16
Whistlepig 10 Yr	35

## SCOTCH

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Balvenie 12 Yr	24
Balvenie 14 Yr Caribbean Cask	29
Balvenie 15 Yr	32
Balvenie 21 Yr	75
Buchanan's	22
Dewar's White Label	17
Dewar's 12 Yr	19
Glenfiddich 12 Yr	26
Glenfiddich 18 Yr	45
Glenfiddich 25 Yr	21
Glenmorangie 10 Yr	21
Johnnie Walker Black Label	20
Johnnie Walker Blue Label	57
Lagavulin 16	26
Laphroaig 10	19
The Macallan 12 Yr	23
The Macallan 15 Yr	27
Macallan M	500 per .5 oz
Oban 14	25
Peat Monster	22
Talisker 10 Yr	21

## INTERNATIONAL WHISKEY

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Forager's Keep	88
Hibiki	32
Jameson	16
Nikka from the Barrel	35
Nikka Coffey Malt	40
Nikka Coffey Grain	30
Redbreast	29
Redbreast 27	95
Yamazaki	50

## RUM

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BACARDI Superior	17
Botran	14
Captain Morgan Original Spiced	16
Clemente	19
Diplomatico	17
Mt. Gay	16
Papas Pilar	17
Smith & Cross	14
Zacapa 23	20
Zaya	16

## COGNAC & BRANDY

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Christian Brothers	13
Courvoisier Initiale Extra	71
Courvoisier VSOP	18
Hennessy VS	21
Laird's Apple Jack Bonded	14
Louis XIII	87 per .5 oz
Martell Cordon Bleu	46
Remy Martin VSOP	19

## AMARI

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Averna	17
Cynar	16
Fernet Branca	14
Fernet Branca Menta	14
Montenegro	15
Nonino	16

# BEERS

## DOMESTIC

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8

Budweiser

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Samuel Adams Boston Lager

## CRAFT & IMPORT

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Blue Moon

8

Bonnet Creek Vacay Hazy IPA

9

Corona Extra

9

Cigar City Jai Alai IPA

9

Guinness

9

Heineken

9

Sailfish Tag & Release Amber Ale

10

Stella Artois

9

# NON-ALCOHOLIC

## SPIRIT-FREE COCKTAILS & BEER

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Blueberry Fizz 13  
*Blueberry, Thyme, Bitter Lemon Soda, Mint*

Purple Lemonade 14  
*Giffard Aperitif, Purple Corn Cordial, Lime,  
Bitter Lemon Soda*

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Heineken 0.0 8

## COLD BEVERAGES

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Acqua Panna 6.5 / 10  
*500ml - 1l*

San Pellegrino 6.5 / 10  
*500ml - 1l*

Coca-Cola, Diet Coke, Coke Zero, Sprite 5.5

Fever-Tree 5.5  
*Club Soda, Tonic, Ginger Ale, Ginger Beer*

Iced Tea 7

Red Bull 6  
*Regular, Sugar-Free*

Juice 7  
*Orange, Cranberry, Apple, Pineapple*

## HOT BEVERAGES

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Hot Tea 4.75

Drip Coffee 6

Espresso 6

Double Espresso 7

# ALL-DAY MENU

## CHEESE & CHARCUTERIE

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**Charcuterie and Cheese Board** 38  
*Chef's Selection of Imported Artisan  
Charcuterie and Cheeses, Accompanied by  
Traditional Accoutrements and Sourdough Bread*

**V** **Artisan Cheese Board**  
*Vermont Bijou, Pleasant Ridge, Saint Angel  
Triple Cream, Comté, Alta Langa La Tur,  
Fontina Val d'Aosta, Accompanied by  
Traditional Condiments and Sourdough Bread*

*Select 3 for 22    Select 5 for 36*

## LOUNGE PLATES

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**V** **Florida Burrata** 19  
*Heirloom Tomatoes, Arugula,  
Sunflower Seed Pesto, Ciabatta Crostini*

**Lemon-Brined Chicken Wings** 19  
*Tossed in Our House Sauce, Served with  
Carrots and Celery; Choice of  
Garlic-Chive Ranch or Blue Cheese*

**Jumbo Lump Crab Cakes** 26  
*Roasted Corn and Pepper Relish, Piquillo  
Pepper Coulis, Miniature Arugula*

**V** **Roasted Red Pepper Tomato Bisque** 14  
*Brioche Cheese Stick*

**Wagyu Jerky** 15  
*House-Marinated and Slow-Dried for  
24 Hours, Dill Pickles*


**Yellowfin Tuna Tartare** 24  
*Avocado, Gochujang and Shibori Dressing,  
Crispy Plantain Strips*

**Cape Canaveral Pink Shrimp** 26  
*Heirloom Cherry Tomato, Shishito and  
Piquillo Peppers, Cipolini Onions, Marcona  
Almonds, Grilled Sourdough*

**Wagyu Bresaola Corn Dog** 21  
*Gruyère, Local Honey-Mustard*

## MAINS

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Tuscan Baby Romaine	15
<i>White Anchovy, Shaved Parmesan, House Dressing, Cracked Black Pepper, Toasted Crostini</i>	
Chicken 7	Salmon 8
Short Rib Burger	23
<i>Bacon-Tomato Jam, Local Arugula, Onion Strings, Gruyère, Brioche Bun</i>	
Pork Belly Sliders	22
<i>Rice Wine-Pickled Cucumber, Radish, Carrot, Cilantro, Black Garlic Aioli</i>	
Smoked Chicken Flatbread	21
<i>Rapini, Piquillo Pepper, Pesto, Gouda</i>	
 Roasted Wild Mushroom Flatbread	18
<i>Fontina Cream, Roasted Mushrooms, Baby Arugula, Lemon, Parmigiano-Reggiano Black Truffle</i>	
Wagyu Steak Frites	34
<i>Roasted Mushrooms, Scallions, Comté Cheese, Hand-Cut Fries, Spicy Aioli</i>	

## DESSERTS

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German Chocolate Cake	14
<i>Layered with Coconut-Pecan Filling, Topped with Chocolate Icing</i>	
Key Lime Pie	14
<i>House-Made Graham Crackers, Seasonal Berries, Cream</i>	
Red Velvet Cake	14
<i>Cream Cheese Filling, Tahitian Vanilla Sauce</i>	

 Vegetarian

20% Gratuity added to parties of six or more.

\*Consuming raw or undercooked foods may increase your risk of food-borne illness, especially if you have certain medical conditions.