

# 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

*Woodford Reserve 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

*Fords 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,*



## THE WALDORF COCKTAIL

*Woodford Reserve Rye, Carpano Antica, Cardamaro,  
St. George Absinthe Verte*

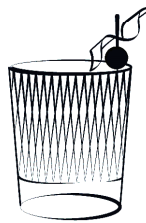
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## WHISKEY PUNCH

*Old Forester 1870 Craft Bourbon, Pierre Ferrand Dry Curaçao  
Lemon, Malbec Float*

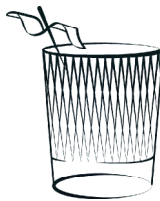
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## SOUTHGATE

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

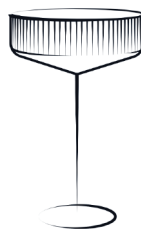
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## BISHOP POKER

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

21



## DR. COOK

*Stoli Elit Vodka, Luxardo Maraschino,  
Grapefruit, Lime*

22

# WHITE WINE

## SPARKLING

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L'Antica Quercia Matiù | Brut Prosecco 19 / 90  
*Prosecco Superiore DOCG, IT*

Reventós i Blanc de Nit | Rosé Cava 22 / 105  
*Catalonia, SP*

## CHAMPAGNE

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Perrier-Jouët | Grand Brut 40 / 195  
*Epemay, FR*

Ruinart | Blanc de Blancs 55 / 270  
*Crayères, FR*

Veuve Clicquot Yellow Label | Brut 150  
*Reims, FR*

Moët & Chandon | Imperial Brut 140  
*Epemay, FR*

Veuve Clicquot | Brut Rosé 180  
*Reims, FR*

## ROSÉ

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Gérard Bertrand | Cote des Roses 19 / 74  
*Languedoc, FR*

Château d'Esclans | Whispering Angel 23 / 90  
*Provence, FR*

Château d'Esclans | Rock Angel 140  
*Provence, FR*

## SAUVIGNON BLANC

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Emmolo by Caymus 19 / 74  
*Napa Valley, CA*

Saint Clair 23 / 90  
*Marlborough, NZ*

Baron de Ladoucette Comte Lafond 30 / 118  
*Loire, FR*

## CHARDONNAY

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Diatom 19 / 74  
*Santa Barbara County, CA*

Sanford Estate 21 / 82  
*Sta. Rita Hills, CA*

Stag's Leap Wine Cellars Karia 27 / 106  
*Napa Valley, CA*

Domaine Vocoret Vaillons 30 / 118  
*Chablis Premier Cru, FR*

## OTHER WHITES

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Terlato | Pinot Grigio 18 / 70  
*Friuli DOC, IT*

August Kessler R | Riesling 20 / 78  
*Rhine, GER*

# RED WINE

## PINOT NOIR

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Lingua Franca Avni 22 / 86  
*Willamette Valley, OR*

Davis Bynum Jane's Vineyard 26 / 102  
*Russian River Valley, CA*

## RED BLENDS

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Château Magnol 20 / 78  
*Haut Medoc, Bordeaux*

Orin Swift 8 Years in the Desert 32 / 126  
*CA*

Famille Perrin Les Sinards 38 / 150  
*Châteauneuf-du-Pape, FR*

## CABERNET SAUVIGNON

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DAOU 19 / 74  
*Paso Robles, CA*

Paul Hobbs CrossBarn 27 / 106  
*Sonoma, CA*

Caymus Vineyards 45 / 225  
*Napa Valley, CA Liter*

## OTHER REDS

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Achaval-Ferrer | Malbec 20 / 78  
*Mendoza, ARG*

Plumpjack | Merlot 38 / 150  
*Napa Valley, CA*

# SPIRITS LIST

*Pricing and Availability Subject to Change*

## VODKA

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Beluga Allure	24
Beluga Gold Line	30
Beluga Noble	18
Belvedere	21
Grey Goose	21
Ketel One	19
Nikka Coffey	18
Stolichnaya Elit	22
Wheatley	18

## GIN

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Bols Genever	18
Bombay Sapphire	18
Hendrick's	20
Monkey 47	28
Nikka Coffey	18
Plymouth	18
Ransom Old Tom	19
Tanqueray No. Ten	22
The Botanist	20

## RUM

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Diplomático Reserva Exclusiva	22
Papa's Pilar Blonde	19
Papa's Pilar Dark	24
Smith & Cross	20
Zacapa Solera Gran Reserva 23	26

# TEQUILA

## BLANCO & JOVEN

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Casa Dragones	24
Casa Dragones Joven	68
Casamigos	21
Cenote	23
Cincoro	26
Don Fulano	24
Don Julio	20
Fortaleza	28
Fortaleza Still Strength	40
Herradura	18
Patrón	20
Patrón El Cielo	78
Tapatio	22

## REPOSADO

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Casa Dragones	38
Casamigos	24
Cenote	18
Cincoro	26
Clase Azul	47
Codigo	20
Don Fulano	28
Don Julio	23
Herradura	20
Komos Rosa	38
La Gritona	40
Patrón	22
Patrón El Alto	120
Tapatio	24
Tequila Ocho	23

# TEQUILA

## AÑEJO

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Casa Dragones	45
Casamigos	31
Cincoro	30
Código	32
Código Barrel Strength	45
Don Fulano	30
Don Julio	26
Don Julio 1942	42
Fortaleza	40
Herradura	26
Komos Cristalino	47
Patrón	29
Siete Leguas 7 Años	27

## EXTRA-AÑEJO

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Código 14 Años	150 per oz.
Jose Cuervo Reserva de la Familia	47
Tears of Llorana	70
Siete Leguas De Antaño	68



# MEZCAL

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Del Maguey Ibérico	45
Del Maguey Pechuga	47
Del Maguey San Luis del Rio	18
Del Maguey Single Village Chichicapa	18
Del Maguey Single Village Espadín Especial	30
Del Maguey Tobalá	32
Del Maguey VIDA	18
Del Maguey VIDA Puebla	16
Del Maguey Wild Jabalí	38
Del Maguey Wild Tepextate	32
Desert Door Pollinator Series	26
Dos Hombres Joven	20
Dos Hombres Tobalá	65
Ojo de Tigre	20
Pierde Almas La Puritita Verda Espadín	22
Siete Misterios Doba-Yej	23
Siete Misterios Espadín	20

# BOURBON

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Angel's Envy	20
Baker's	20
Basil Hayden's	18
Blanton's	55
Blanton's Gold	65
Bomberger's	42
Booker's	39
Breckenridge	19
Buffalo Trace	19
Bulleit	18
E.H. Taylor Small Batch	35
Eagle Rare	35
Elijah Craig	20
Elijah Craig 18 yr	65
Elijah Craig Barrel Proof	40
Elijah Craig Toasted Barrel	45
Four Roses Single Barrel	21
Four Roses Small Batch	18
Heaven Hill 7 yr Bottled in Bond	24
Henry McKenna 10 yr Bottled in Bond	26
High West American Praire	22
Horse Soldier	20
Jefferson's Ocean	26
Jefferson's Ocean Marian McClain	110
Jefferson's Very Small Batch	28
Kentucky Owl Wiseman	24
Knob Creek	18
Maker's Mark	18
Michter's 10 yr	55
Old Forester 1870	24
Old Forester 1897	24
Old Forester 1910	24
Pearless	30
Shenk's Homestead	42
Willet Pot Still Reserve	20
Woodford Reserve	19

## RYE

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Angel's Envy	23
Basil Hayden's Dark Rye	19
Bulleit	18
High West Rendezvous Rye	24
High West Double Rye	22
Knob Creek	18
Michter's	19
Old Forester	18
Rittenhouse Rye	18
Kentucky Owl Wiseman	25
WhistlePig 10 yr	26
Michter's Barrel Proof Rye	39
Heaven's Door Straight Rye	22
Heaven's Door Revelation Double Barrel	26
Sazerac	23
Willet Rye	27

## COGNAC & BRANDY

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Courvoisier VSOP	21
Hennessy VS	23
Hennessy XO	60
Remy Martin VSOP	21

## INTERNATIONAL WHISKEY

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Crown Royal	18
Forager's Keep	88
Hibiki	32
Jack Daniel's Sinatra	55
Jameson	18
Nikka Coffey Grain	30
Nikka Coffey Malt	40
Nikka from the Barrel	35
Redbreast	29
Redbreast 27 yr	95
Suntory Toki	20
Yamazaki 12 yr	50

## SINGLE MALT SCOTCH

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Balvenie 12 yr	24
Balvenie 14 yr Caribbean Cask	29
Balvenie 21 yr PortWood	75
Glenfiddich 12 yr	26
Glenfiddich 18 yr	45
Glenlivet 15 yr French Oak	30
Glenlivet 18 yr	38
Glenmorangie 10 yr	23
Lagavulin 16 yr	26
Laphroaig 10 yr	19
Macallan 12 yr Double Cask	25
Macallan 12 yr Sherry Oak	27
Macallan 15 yr	42
Macallan 18 yr	65
Macallan M	500 per .5 oz
Oban 14 yr	25
Peat Monster	22
Talisker 10 yr	21

## BLENDED SCOTCH

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Buchanan's	22
Chivas Regal 12 yr	22
Dewar's 12 yr	22
Dewar's 18 yr	35
Dewar's White Label	18
Johnnie Walker Black Label	20
Johnnie Walker Blue Label	57

## AMARO/ APERITIVO

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

# NON-ALCOHOLIC

## SPIRIT-FREE COCKTAILS & BEER

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Blueberry Fizz 14  
*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 10

## COLD BEVERAGES

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Acqua Panna 6.5 / 11  
*500ml - 1l*

San Pellegrino 6.5 / 11  
*500ml - 1l*

Coca-Cola, Diet Coke, Coke Zero, Sprite 6.5

Fever-Tree 6.5  
*Club Soda, Tonic, Ginger Ale, Ginger Beer*

Iced Tea 8

Red Bull 7  
*Regular, Sugar-Free*

Juice 8  
*Orange, Cranberry, Apple, Pineapple*

## HOT BEVERAGES

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Hot Tea 6

Drip Coffee 7

Espresso 7

Double Espresso 8

# ALL-DAY MENU

## CHEESE & CHARCUTERIE

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**Charcuterie and Cheese Board\*** 38  
*Chef's Selection of Imported Artisan Charcuterie and Cheese  
Traditional Accoutrements and Sourdough Bread*

**Artisan Cheese Board\*** (V) *Select 5 for 36*  
*Vermont Bijou, Pleasant Ridge, Saint Angel Triple Cream, Comté,  
Alta Langa La Tur, Fontina Val d'Aosta*  
*Traditional Condiments and Sourdough Bread*

## LOUNGE PLATES

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**Truffle Parmesan Fries** (V) 17  
*Malt Vinegar Brined, Chipperbec Potato, Truffle Salt,  
Herbs, Tomato Ketchup*

**Yellowtail Crudo\*** 28  
*Local Citrus, Local Radish, Pickled Jalapeño,  
Yuzu Coconut Broth, Herb Oil*

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

**Jumbo Lump Crab Cake** 28  
*Roasted Corn and Pepper Relish, Piquillo  
Pepper Coulis, Miniature Arugula*

**Roasted Red Pepper Tomato Bisque** (V) 15  
*Brioche Cheese Stick*

**Drums & Flats** 21  
*Served with Celery, Carrots, Tossed in Our House Sauce  
Choice of Garlic-Chive Ranch or Blue Cheese*

**Yellowfin Tuna Tartare\*** 25  
*Avocado, Gochujang and Shibori Dressing,  
Crispy Plantain Strips*

**Edamame Hummus** (V) 18  
*Olive Tapenade, Grilled Naan Bread*

(V) 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.*

## MAINS

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<b>Tuscan Baby Romaine</b>	20
<i>White Anchovy, DOP Parmesan, House Dressing, Cracked Black Pepper, Toasted Crostini</i>	
<i>Chicken +7    Salmon* +8</i>	
<b>Short Rib Burger*</b>	26
<i>Bacon-Tomato Jam, Local Arugula, Onion Strings, Gruyère, Brioche Bun</i>	
<b>Smoked Chicken Flatbread</b>	23
<i>Rapini, Piquillo Pepper, Pesto, Gouda</i>	
<b>Roasted Wild Mushroom Flatbread (V)</b>	21
<i>Fontina Cream, Roasted Mushrooms, Baby Arugula, Lemon, Parmigiano-Reggiano, Black Truffle</i>	
<b>Wagyu Steak Frites*</b>	38
<i>Roasted Mushrooms, Scallions, Comté Cheese, Hand-Cut Fries, Spicy Aioli</i>	
<b>Cape Canaveral Pink Shrimp</b>	26
<i>Heirloom Cherry Tomato, Shishito and Piquillo Peppers, Cippolini Onions, Marcona Almonds, Grilled Sourdough</i>	
<b>Fresh Tagliatelle Al Funghi (V)</b>	23
<i>Play of Sunlight Mushroom, Parmesan Reggiano Cream, Pecorino Pepato, Black Truffle</i>	
<i>Add Truffle +15</i>	

## DESSERTS

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<b>Cappuccino Cube</b>	14
<i>White Chocolate Espresso Cube Filled With Coffee Caramel Crunch, Warm Chocolate Ganache</i>	
<b>Key Lime Pie</b>	14
<i>Not So Traditional Surprise Center, Fresh Local Berries</i>	
<b>Waldorf Astoria Red Velvet Cake</b>	14
<i>Signature Red Velvet Cake, Cream Cheese Icing, Tahitian Vanilla Sauce</i>	

(V) Vegetarian

20% Gratuity added to parties of six or more.

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# BEERS

## DOMESTIC

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Budweiser	9
Bud Light	9
Coors Light	9
Michelob Ultra	9
Miller Lite	9
Samuel Adams Boston Lager	9

## CRAFT & IMPORT

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Blue Moon	10
Bonnet Creek Vacay Hazy IPA	10
Corona Extra	10
Cigar City Jai Alai IPA	10
Guinness	10
Heineken	10
Sailfish Tag & Release Amber Ale	10
Stella Artois	10