

COCKTAILS

MATCHA PALOMA 26
Mijenta Reposado Tequila, Matcha, Grapefruit
Lime and Agave topped with Fever Tree Grapefruit Soda

DAIQUIRI TROPICAL 22
Ron Zacapa Rum, Pineapple, Lime, Guava Purée
and Panela Syrup

ROSELLA AGAVE 24
Ilegal Mezcal, Patron Silver Tequila, Cointreau,
Hibiscus Syrup and Lime

GILDED MARTINI 22
Fords Gin, Tximista Blanco Vermouth,
Dolin Blanc Vermouth, St-Germain,
Chamomile Honey Syrup and Lemon

DOS VERDES 20
Dos Hombres Mezcal, Cucumber, Lemon, Cilantro
and a touch of Espelette Pepper

OLEATO EMPIRE 28
Olive oil-washed Hennessy Cognac, Tximista Rojo Vermouth,
Tximista Blanco Vermouth and Aromatic Bitters

PEACOCK TIKI 24
Santa Teresa 1796 Rum, Jamaican Overproof Rum,
Coconut Cream, Pineapple, Adriatico Amaretto Liqueur
and Cinnamon

ANGEL’S FIG 24
Fig butter-washed Angel’s Envy Bourbon, Amaro Sibona
and Black Walnut Bitters

GOLDEN MARTINI 75
Grey Goose Altius Vodka, Rockey’s Botanical Liqueur,
Saffron, Lemon, Egg White and Orange Bitters
** Paired with Chefs’ choice oyster topped with
Antonius Caviar & white truffle oil*

MASCARPONE RISTRETTO MARTINI 24
Altamura Vodka, Luxardo Coffee Liqueur, Espresso,
Vanilla and Mascarpone Cream

SUNRISE SPRITZ (LOW ABV) 20
Amoro De Vino Aperio Iberico, Orgeat, Lemon
and Dry Sparkling Wine

HIBISCUS ROYALE (LOW ABV) 20
Chambord Liqueur, Chilled Hibiscus Tea, Lemon
and Brut Champagne

THE ORIGINALS

*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*

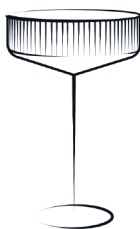
23



WHISKEY PUNCH

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

23



DR. COOK

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

25

SPARKLING

	<i>By the Glass 6oz</i>	<i>By the Bottle</i>
PROSECCO		
L'Antica Quercia Matiù, <i>DOCG, Italy</i>	19	72
CHAMPAGNE		
Ruinart, <i>Blanc de Blancs, Reims, France</i>	60	236
Perrier-Jouët, <i>Grand Brut, Epernay, France</i>	43	168
Lanson Père & Fils, <i>Brut, Reims, France</i>		148
Moët & Chandon, <i>Imperial Brut, Epernay, France</i>		132
Veuve Clicquot, <i>Yellow Label, Reims, France</i>	38	148
Ruinart Rosé, <i>Reims, France</i>		235
Veuve Clicquot Rosé, <i>Reims, France</i>		176
Krug, <i>Grande Cuvée, Reims, France</i>		600

WHITES

SAUVIGNON BLANC		
Cloudy Bay, <i>Marlborough, New Zealand</i>	24/34	92
Rombauer, <i>Sonoma County, California</i>	24/34	92
Quilt, <i>Fumé Blanc, Napa Valley, California</i>	22/31	84
Roc de l'Abbaye, <i>Saint-Satur, Sancerre, France</i>	29/42	112
PINOT GRIGIO		
Terlato, <i>Colli Orientali Del Friuli, DOC, Italy</i>	18/25	68
ROSÉ		
Château d'Esclans, <i>Whispering Angel, Côtes de Provence, France</i>	21/30	80
Château d'Esclans, <i>Rock Angel, Provence, France</i>		96
CHARDONNAY		
Böen, <i>by Belle Glos, California</i>	15/21	56
Far Niente, <i>Napa Valley, California</i>	39/57	152
Cave de Lugny, <i>Macon-Lugny, Burgundy, France</i>	24/34	92
Sanford Estate Santa Rita Hills, <i>California</i>	24/34	92
Stags Leap Karia, <i>Napa Valley, California</i>	25/36	96
Iconoclast, <i>Russia River Valley, California</i>		72
VERMENTINO		
Antinori, <i>Guado Al Tasso, Tuscany, Italy</i>	21/30	80

REDS

PINOT NOIR		
Domaine Chanson, <i>Bourgogne, Burgundy, France</i>	30/43	116
Ponzi, <i>Tavola, Willamette Valley, Oregon</i>	22/31	84
Sanford, <i>Santa Rita Hills, California</i>	24/34	92
CABERNET SAUVIGNON		
Foley Johnson Estate, <i>Napa Valley, California</i>	39/57	152
DAOU, <i>Paso Robles, California</i>	18/25	68
Iconoclast, <i>Napa Valley, California</i>	24/34	92
RED BLENDS		
Paraduxx, <i>Napa Valley, California</i>	32/46	124
Quilt, <i>Fabric of the Land, Napa Valley, California</i>	23/32	88
Marchesi Antinori, <i>Guado al Tasso, Bolgheri, Italy</i>		300
TEMPRANILLO		
CVNE, <i>Vina Real Gran Reserva, Rioja, Spain</i>		167
BORDEAUX BLEND		
Château Lassegue, <i>Saint-Emilion, France</i>		150
MALBEC		
Red Schooner by Caymus, <i>Argentina</i>	25/36	96

SPIRITS LIST

Pricing and Availability Subject to Change

VODKA

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

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

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

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

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

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

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

MEZCAL

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

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

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

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

INTERNATIONAL WHISKEY

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

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

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

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

BEER

Chimay Grande Réserve - <i>Belgian Strong Ale</i>	15
Lexington Bourbon Barrel - <i>Aged Ale</i>	11
Hitachino Dai Dai - <i>IPA</i>	14
Bitburger - <i>Pilsner</i>	10
Guinness - <i>Stout Ale</i>	10
Dos Equis - <i>Lager</i>	10
Stella Artois - <i>Light Lager</i>	10
Heineken - <i>Pale Lager</i>	10
Budweiser - <i>Lager</i>	9
Coors Light - <i>Light Lager</i>	9
Bud Light - <i>Light Lager</i>	9
Michelob Ultra - <i>Light Lager</i>	9
Miller Lite - <i>Light Lager</i>	9
High Noon - <i>Hard Seltzer, Assorted Flavors</i>	9
Kin Bloom - <i>Non-Alcoholic Adaptogenic</i>	9
Heineken 0.0 (<i>Non-Alcoholic</i>)	10

NON-ALCOHOLIC

SPIRIT-FREE COCKTAILS	
DRAGONFRUIT SPARKLER	17
Dragonfruit, Lemon, Lychee Syrup, Agave, Jasmine Green Tea and Soda	
WHITE TEA BLOOM	17
Chilled Halo White Tea, Lemon, Elderflower Cordial, Honey Syrup and Soda	

COLD BEVERAGES

Acqua Panna - <i>500ml / 1L</i>	6.5/11
San Pellegrino - <i>500ml / 1L</i>	6.5/11
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

Hot Tea - Assorted selection	6
Drip Coffee	7
Espresso	7
Double Espresso	8

ALL-DAY MENU

CHEESE & CHARCUTERIE

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

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

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

DESSERTS

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

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