

## 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.*

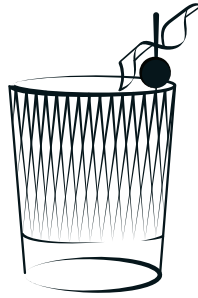
*We call them  
The Originals,  
our classics memorialized.*



## WALDORF COCKTAIL

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

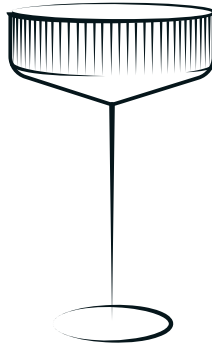
25



## WHISKEY PUNCH

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

25



## DR. COOK

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

26

*20% Gratuity added to parties of six or more.  
An 18% gratuity is applied to all to-go orders and unsigned checks.  
\*Consuming raw or undercooked foods may increase your risk of  
foodborne illness, especially if you have certain medical conditions.*

# *Speciality Cocktails*

## GOLDEN MARTINI

*Grey Goose Altius Vodka, Rockey's Botanical Liqueur,  
Saffron, Lemon, Egg White, Orange Bitters  
\*Paired with Chef's choice oyster topped with Antonius  
Caviar & White Truffle Oil*

75

## MASCARPONE RISTRETTO

*Altamura Vodka, Luxardo Coffee Liqueur, Espresso, Vanilla,  
Mascarpone Cream*

26

## GILDED MARTINI

*Ford's Gin, Tximista Blanco Vermouth, Dolin Blanc  
Vermouth, St-Germain, Chamomile Honey Syrup, Lemon*

25

## ANGEL'S FIG

*Fig Butter-Washed Angel's Envy Bourbon, Amaro Sibona,  
Black Walnut Bitters*

26

## OLEATO EMPIRE

*Olive Oil-Washed Hennessy Cognac, Tximista Rojo  
Vermouth, Tximista Blanco Vermouth, Aromatic Bitters*

29

## MATCHA PALOMA

*Mijenta Reposado Tequila, Matcha, Grapefruit,  
Lime and Agave topped with Fever Tree Grapefruit Soda*

27

## DAIQUIRI TROPICAL

*Ron Zacapa Rum, Pineapple, Guava Purée, Panela Syrup*

24

## ROSELLA AGAVE

*Illegal Mezcal, Patron Silver Tequila, Cointreau,  
Hibiscus Syrup, Lime*

24

## DOS VERDES

*Dos Hombres Mezcal, Cucumber, Lemon, Cilantro,  
Espelette Pepper*

22

## PEACOCK TIKI

*Santa Teresa 1796 Rum, Jamaican Overproof Rum,  
Coconut Cream, Pineapple, Adriatico Amaretto Liqueur  
and Cinnamon*

26

## Low ABV

### SUNRISE SPRITZ

*Amoro De Vino Iberico, Orgeat, Lemon, Dry Sparkling Wine*

20

### HIBISCUS ROYALE

*Chambord Liqueur, Chilled Hibiscus Tea, Lemon, Champagne*

20

## Spirit free

### DRAGONFRUIT SPARKLER

*Dragonfruit, Lemon, Lychee Syrup, Agave,  
Jasmine Green Tea, Soda Water*

17

### WHITE TEA BLOOM

*Chilled Halo White Tea, Lemon, Elderflower Cordial,  
Honey Syrup, Soda Water*

20

## SOFT DRINKS

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Evian Still, <i>Small/Large</i>	10 / 14
Evian Sparkling, <i>Small/Large</i>	10 / 14
Coca-Cola <i>Coca-Cola, Diet Coke, Sprite, Coke Zero</i>	10
Fever-Tree <i>Club Soda, Tonic Water, Ginger Ale, Ginger Beer</i>	10
Iced Tea	9
Red Bull <i>Regular, Sugarfree</i>	14
Juice <i>Orange, Cranberry, Apple, Pineapple</i>	14

## COFFEE & TEA

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Hot Tea, <i>Assorted Selections</i>	10
Drip Coffee	10
Espresso	10
Double Espresso	10

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## BEER

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Chimay, Grande Réserve, <i>Belgian Strong Ale</i>	15
Lexington 'Bourbon Barrel', <i>Aged Ale</i>	14
Hitachino 'Dai Dai', <i>Indian Pale Ale</i>	14
Bitburger, <i>Pilsner</i>	14
Guinness, <i>Stout Ale</i>	12
Dos Equis, <i>Lager</i>	12
Stella Artois, <i>Light Lager</i>	12
Heineken, <i>Pale Lager</i>	12
Budweiser, <i>Lager</i>	11
Coors Light, <i>Light Lager</i>	11
Bud Light, <i>Light Lager</i>	11
Michelob Ultra, <i>Light Lager</i>	11
Miller Lite, <i>Light Lager</i>	11
High Noon, <i>Hard Seltzer, Assorted Flavors</i>	13

## NON-ALCOHOLIC

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Kin 'Bloom,' <i>Non-Alcoholic Adaptogenic</i>	9
Heineken '0.0,' <i>Non-Alcoholic Beer</i>	11

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# WINE

## SPARKLING

	6oz glass	Bottle
L'Antica Quercia Matiù <i>DOCG, Italy</i>	19	72
Ruinart, Blanc de Blancs <i>Reims, France</i>	64	254
Perrier-Jouët Grand Brut <i>Epernay, France</i>	40	158
Lanson Père & Fils, Brut <i>Reims, France</i>		150
Moët & Chandon, Imperial Brut <i>Epernay, France</i>		134
Veuve Clicquot, Yellow Label <i>Reims, France</i>	38	148
Ruinart, Rosé <i>Reims, France</i>		235
Veuve Clicquot Rosé <i>Epernay, France</i>		176
Krug, Grande Cuvée NV <i>Reims, France</i>		600

## WHITE

Sauvignon Blanc, Roc de l'Abbaye <i>Saint-Satur, Sancerre, France</i>	29 / 42	112
Sauvignon Blanc, Rombauer <i>Sonoma County, California</i>	22 / 33	86
Fume Blanc, Quilt <i>Napa Valley, California</i>	22 / 31	84
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand</i>	24 / 34	92
Chardonnay, Sanford Estate <i>Sta. Rita Hills, California</i>	28 / 42	110
Chardonnay, Stag's Leap 'Karia' <i>Napa Valley, California</i>	30 / 45	118
Chardonnay, Böen by Belle Glos <i>Napa Valley, California</i>	15 / 21	56
Chardonnay, Far Niente <i>Napa Valley, California</i>	39 / 57	152
Chardonnay, Cave de Lugny <i>Macon-Lugny, Burgundy, France</i>	24 / 34	92
Chardonnay, Iconoclast <i>Russian River Valley, California</i>		86
Pinot Grigio, Terlato <i>Colli Orientali Del Friuli, DOC, Italy</i>	19 / 28	74
Vermentino, Antinori, Guado Al Tasso <i>Tuscany, Italy</i>	21 / 30	80

# WINE

## ROSE

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Château d'Esclans, 'Whispering Angel' 20 / 30 78  
*Provence, France*

Château d'Esclans, Rock Angel 96  
*Provence, France*

## RED

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Pinot Noir, Domaine Chanson, Bourgogne 30 / 43 116  
*Burgundy, France*

Pinot Noir, Ponzi, Tavola 23 / 34 90  
*Willamette Valley, Oregon*

Pinot Noir, Sanford 24 / 34 92  
*Sta. Rita Hills, California*

Cabernet Sauvignon, Foley Johnson Estate 36 / 54 142  
*Napa Valley, California*

Cabernet Sauvignon, DAOU 22 / 33 86  
*Paso Robles, California*

Cabernet Sauvignon, Iconoclast 24 / 36 94  
*Napa Valley, California*

Red Blend, Paraduxx 32 / 48 126  
*Napa Valley, California*

Red Blend, Quilt, 'Fabric of the Land' 22 / 32 88  
*Napa Valley, California*

Malbec, Red Schooner by Caymus 25 / 36 96  
*Mendoza, Argentina*

Tempranillo, CVNE, Vina Real Gran Reserva 167  
*Rioja, Spain*

Super Tuscan, Marchesi Antinori, Guado al Tasso 300  
*Bolgheri, Italy*

Bordeaux Blend, Château Lassegue 150  
*Saint-Emilion, France*

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# 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\* ⑤** Slect 5 for 36  
*Tête De Moine, Comté, Fontina, Saint Angel,  
Purple Haze, Roquefort, Stracciatella  
Traditional Condiments and Sourdough Bread*

## LOUNGE PLATES

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- Truffle Parmesan Fries ⑤** 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 ⑤** 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 ⑤** 15  
*Brioche Grilled Cheese*
- Drums & Flats** 22  
*Served with Celery, Carrots, Tossed in Our House Sauce  
Choice of Garlic-Chive Ranch or Blue Cheese*
- Yellowfin Tuna Tartare\*** 26  
*Avocado, Gochujang and Shibori Dressing,  
Crispy Plantain Strips*
- Edamame Hummus ⑤** 18  
*Olive Tapenade, Grilled Naan Bread*

⑤ Vegetarian

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## MAINS

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<b>Tuscan Baby Romaine</b>	21
<i>White Anchovy, DOP Parmesan, House Dressing, Cracked Black Pepper, Toasted Crostini</i>	
<b>Royale with Cheese</b>	26
<i>Signature Blend Patty, Bacon Tomato Jam, Local Arugula, Onion Strings, Gruyere, Brioche Bun</i>	
<b>Roasted Wild Mushroom Flatbread</b> ⑤	21
<i>Fontina Cream, Roasted Mushrooms, Baby Arugula, Lemon, Parmigiano-Reggiano, Black Truffle</i>	
<b>New York Steak Frites</b>	42
<i>Roasted Mushroom Comte Cheese Sauce, Chives, Chipperbec Frites, House Aioli</i>	
<b>Salmon Bowl</b>	28
<i>Loch Duart Salmon, Mango, Pickled Cucumber, Carrots, Grilled Pineapple, Edamame, Wakame, Jasmine Rice, House Glaze</i>	
<b>Pasta Al Funghi</b> ⑤	25
<i>Play of Sunlight Mushroom, Parmesan Reggiano Cream, Pecorino Pepato, Black Truffle Add Truffle +15</i>	
<b>Tenderloin "N" Cheese Sliders</b>	26
<i>Beef Tenderloin, Carmelized Onion, Local Arugula, Cooper Sharp Cheese, House Aioli, Brioche Slider</i>	

## ENHANCEMENTS (WITH ENTRÉE)

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<b>Chicken</b>	9
<b>Salmon</b>	10
<b>Grouper</b>	15
<b>NY Steak</b>	16
<b>Shrimp</b>	12
<b>Shaved Truffle</b>	15

## 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>	

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