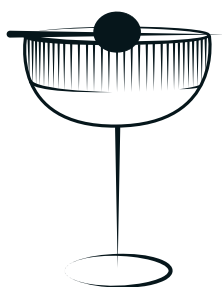


THE ORIGINALS

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.

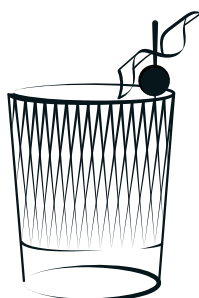
*We call them
The Originals,
our classics memorialized.*



WALDORF COCKTAIL

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

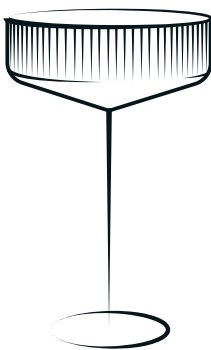
25



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

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unsigned checks. 100% of these charges are distributed directly
to the service staff.*Consuming raw or undercooked foods may
increase your risk of foodborne illness, especially if you have
certain medical conditions.*

Speciality Cocktails

DRAGONS GOLD

*Casa Dragones Blanco Tequila,
Passion Fruit Puree with Pineapple &
Lime Juice topped with a Passion Fruit Cold Foam*

31

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 Select Bourbon,
Amaro Sibona, Black Walnut Bitters*

26

SILK & SOUR

Olive Oil Washed Hennessy, Demerara, Cointreau, Yuzu

27

HIGHLAND BLUSH

*Mijenta Reposado, Watermelon & Strawberry Fresh Pressed
Juice with Mint, Lime & Agave*

29

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

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

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

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BEER

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

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

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

Château d'Esclans, 'Whispering Angel'	20 / 30	78
<i>Provence, France</i>		

Château d'Esclans, Rock Angel	96
<i>Provence, France</i>	

RED

Pinot Noir, Domaine Chanson, Bourgogne	30 / 43	116
<i>Burgundy, France</i>		

Pinot Noir, Ponzi, Tavola	23 / 34	90
<i>Willamette Valley, Oregon</i>		

Pinot Noir, Sanford	24 / 34	92
<i>Sta. Rita Hills, California</i>		

Cabernet Sauvignon, Foley Johnson Estate	36 / 54	142
<i>Napa Valley, California</i>		

Cabernet Sauvignon, DAOU	22 / 33	86
<i>Paso Robles, California</i>		

Cabernet Sauvignon, Iconoclast	24 / 36	94
<i>Napa Valley, California</i>		

Red Blend, Paraduxx	32 / 48	126
<i>Napa Valley, California</i>		

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

Malbec, Red Schooner by Caymus	25 / 36	96
<i>Mendoza, Argentina</i>		

Tempranillo, CVNE, Vina Real Gran Reserva	167
<i>Rioja, Spain</i>	

Super Tuscan, Marchesi Antinori, Guado al Tasso	300
<i>Bolgheri, Italy</i>	

Bordeaux Blend, Château Lassegue	150
<i>Saint-Emilion, France</i>	

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* ⑤**

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

LOUNGE PLATES

- 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

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

ENHANCEMENTS *(WITH ENTRÉE)*

Chicken	9
Salmon*	10
Grouper*	15
NY Steak*	16
Shrimp*	12
Shaved Truffle	15

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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KIDS MENU

Chicken Tenders	14
Mini Cheese Burgers*	14
Hotdog	14
Grilled Cheese	14
Mac & Cheese	14
Cheese Pizza	14

*All entrees are served with one (1) of the following:
Fries, Chips, Caesar salad or House salad,
Broccolini or Fruit cup*

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