

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.*

Please note between 4:00-9:00PM:

A minimum spend of \$75 per guest applies to reserved seating

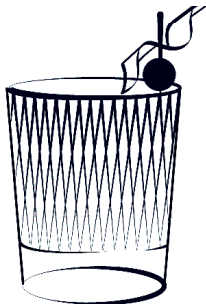
Table time is graciously offered in two hour sessions

Guests of the Waldorf Astoria and residences are warmly exempt from minimums



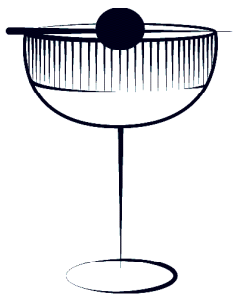
WALDORF COCKTAIL

*NYDC Jaywalk Rye, Carpano Antica Sweet Vermouth,
St. George Absinthe, Angostura Bitters*



COMMODORE #2

*Knob Creek Bourbon, Lemon, Pomegranate,
Tempus Fugit Crème de Cacao*



DR. COOK

*Tito's Vodka, Luxardo Maraschino,
Lime, Grapefruit*

Martinis

WALDORF MARTINI

*Ford's Gin, Mancino Secco Vermouth,
Castelvetrano Olive*

MET GALA

*Ketel One Vodka, Dolin Blanc Vermouth,
Vicario Olive Leaf Liqueur*

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WHITE TIE

*Tanqueray Gin, Belvedere Vodka,
Cocchi Americano, Italicus*

50TH ST. MARTINI

*Tanqueray 10 Gin, Carpano Dry Vermouth,
Muyu Vetiver Liqueur*

Old fashioned

LITTLE TOKYO

*Suntory Toki Whisky, Ginger Eau de Vie,
Roulot le Citron, Honey, Krupnik Bitters*

EMPIRE OLD FASHIONED

*Maker's Mark Bourbon, Apple Aperitif,
Demerara, Cardamom Bitters*

FATHER TIME

*Hennessy VSOP Cognac, Crociani Vin Santo,
Il Malo Nocino, Black Walnut Bitters*

Seasonal Signatures

SILVER GALLERY

*Bombay Sapphire Gin, Lemon, Egg White,
Orange Flower Water, Bottlerocket Spritz*

OSCAR'S COLLINS

*Grey Goose Vodka, Manzanilla Sherry, Lemon,
Granny Smith Apple, Fever-Tree Club Soda*

LOTTERY PICK

*Del Maguey Vida Mezcal, Lime, Pineapple,
Passion Fruit, Agave, Ginger Beer*

LOMBARDO SPRITZ

*Aperol, Grapefruit, Koval Rose Hip Liqueur,
Prosecco*

RHUBY SLIPPER

*Tanqueray 10 Gin, Sakura Vermouth,
Rhubarb, Lemon, Thyme*

BULLFIGHTER

*El Tesoro Reposado Tequila, Lime,
Apricot Liqueur, Madagascar Vanilla*

TRACK 61

*Woodford Reserve Bourbon, Lemon, Orange,
Strawberry, Giffard Crème de Cacao*

RESERVE ROB ROY

*Yamazaki Distiller's Edition Whisky,
Cocchi Vermouth di Torino,
La Venaria Reale Riserva, Benedictine*

PEACOCK ALLEY

(11am-11pm)

Caviar & Seafood

Baeri Caviar

Potato Chips, Sour Cream, Chive Oil

Montauk Royal Red Shrimp

Cocktail Sauce

Chilled Island Creek Oysters, Duxbury, MA

Mignonette and Cocktail Sauce

Citrus-Cured Hudson Valley Steelhead Trout

Radish, Smoked Trout Roe

Refined Bites

Roasted and Raw Vegetables

Sweet Onion Dip

Beef Fat Fries

Smoked Onion & Sour Cream Sauce

Beef Sliders

Caramelized Onion, Pickles, Katsu Sauce, Vermont Cheddar

Fully Loaded Maine Lobster Roll

Caviar, Trout Roe, Shiso, Brioche

Benton's Country Ham

Bacon Cheddar Biscuits

House Made Pigs in a Blanket

Spicy Mustard

New Waldorf Salad

Celery, Apples, Grapes, Walnuts, Lemon Dressing, Aged Cheddar

Smoked Turkey Club Sandwich

Bacon, Tomato, Lettuce, Sourdough, Avocado Aioli

Veggie Sliders

Napa Cabbage Slaw, Pickled Peppers

Dessert

Red Velvet Soufflé Tart

Cream Cheese Raspberry Swirl Ice Cream, Market Berry Coulis

Cookie Plate

Red Velvet S'mores, Brown Butter Snickerdoodles,

Espresso Hazelnut, Chocolate Chunk

Vegan Chocolate Budino

Caramelized Bananas, Candied Hazelnuts

*We proudly feature select local and sustainably sourced ingredients,
including sustainably sourced fish, in support of responsible
farming and fishing practices.*

*Consuming raw or undercooked fish, shellfish, eggs or meat
increases your risk of foodborne illness.
Please alert your server to any allergies.*

*An automatic 20% gratuity will be added to parties of 6 guests or
more and is distributed to the service team and not retained by
Walford Astoria New York.*