

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

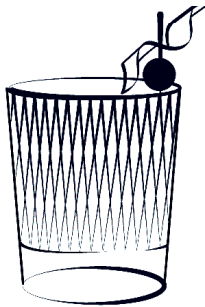
Table time is graciously offered in two hour sessions

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



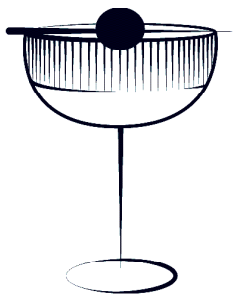
WALDORF COCKTAIL

*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*

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

RESERVE ROB ROY

*Yamazaki Single Malt Distiller's Reserve,
Cocchi Vermouth di Torino, Benedictine,
Angostura*

SILVER GALLERY

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

LOTTERY PICK

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

LOMBARDO SPRITZ

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

BULLFIGHTER

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

Spirit free

GARDEN TONIC

*Amass Riverine Non-Alcoholic Gin, Lime, Celery Juice, Apple,
Cucumber, Fever-Tree Tonic*

TEMPERANCE NEGRONI

*Seedlip Spice, Pathfinder Non-Alcoholic Amaro, Lyre's Orange
Aperitif, Verjus Rouge*

WINE BY THE GLASS

CHAMPAGNE

Taittinger, 'Comtes de Champagne', Blanc de Blancs
Reims, France

Billecart-Salmon, Brut Rosé
France, NV

Krug, Grande Cuvée MV, 375 ml bottle
Reims, France

WHITE

Sancerre, Domaine Bernard Fleuriet 'Les Pierres'
Loire Valley, France

Sauvignon Blanc, Cakebread Cellars
Napa Valley, California

Chablis, Drouhin-Vaudon, 'Réserve de Vaudon'
Burgundy, France

Chardonnay, Sanford
Sta. Rita Hills, California

Vermentino, Vigne Surrau, 'Branu'
Sardinia, Italy

Riesling Feinherb, Selbach-Oster
Mosel, Germany

ROSÉ

Château d'Esclans, 'Rock Angel'
Côtes de Provence, France

RED

Gamay, Château de la Chaize, Brouilly
Beaujolais, Burgundy, France

Pinot Noir, Goldeneye
Anderson Valley, California

Mencia, Ladeiras do Xil 'LG Valbuxan', Tinto Lexítimo
Valdeorras, Galicia, Spain

Sangiovese, Querciabella, Chianti Classico
Tuscany, Italy

Cabernet Franc, Charles Joguet 'Cuvée Terroir'
Chinon, France

Cabernet Sauvignon, DAOU 'Reserve'
Paso Robles, California

Bordeaux Blend, Château Margaux,
'Margaux du Château Margaux'
Margaux, France

BEER

Three’s Brewing ‘Vliet Pilsner’

New York, 5.2% ABV

Barrier Brewing, ‘Money’, IPA

New York, 7.3% ABV

Ommegang Rare Vos Amber Ale

New York, 6.5% ABV

Brooklyn Brewery, Oktoberfest Lager

New York, 5.5% ABV

Von Trapp, ‘Bohemian Pilsner’

Vermont, 5.4% ABV

Stella Artois

Belgium, 5% ABV

Dos Equis Lager

Mexico, 4.2% ABV

Bud Light

Missouri, 4.2% ABV

Blue Moon

Colorado, 5.4% ABV

Guinness

Ireland, 4.2% ABV

Miller Lite

Wisconsin , 4.2% ABV

NON-ALCOHOLIC BEER

Athletic Brewing "Run Wild" Non-Alcoholic IPA

Connecticut

Good Time Brewing, Non-Alcoholic Pilsner

New York

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

Fully Loaded Maine Lobster Roll
Caviar, Trout Roe, Shiso, Brioche

Refined Bites

Autumn Squash Soup
Pickled Apples, Brussels Sprouts, Buttermilk

Roasted and Raw Vegetables
Sweet Onion Dip

New Waldorf Salad
Celery, Apples, Grapes, Walnuts, Lemon Dressing, Aged Cheddar

Little Gems
Citrus, Lobster Salad, Sherry Vinaigrette

Cobb Salad
Bacon, Bayley Hazen Blue, Hard Eggs, Cherry Tomatoes

Beef Fat Fries
Smoked Onion & Sour Cream Sauce

House Made Pigs in a Blanket
Spicy Mustard

Benton's Country Ham
Bacon Cheddar Biscuits

Veggie Sliders
Napa Cabbage Slaw, Pickled Peppers

Beef Sliders
Caramelized Onion, Pickles, Katsu Sauce, Vermont Cheddar

Smoked Turkey Club Sandwich
Bacon, Tomato, Lettuce, Sourdough, Avocado Aioli

WA Burger
Cheddar Cheese, Caramelized Onion, Pickles

Tagliatelle
Bolognese Sauce, Parmesan, Black Pepper

Agnolotti
Zerbini Squash, Ricotta, Hazelnut, Chicken Consomme

Dessert

Red Velvet Tart
Cream Cheese Raspberry Swirl Ice Cream, Market Berry Coulis

Dulcey Toffee Cookie
Dulcey Chocolate, Toffee Bits, Caramel

Pear Hazelnut Panna Cotta
Vanilla Panna Cotta, Poached Pears, Hazelnut Cocoa Nib Tuile

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 Waldorf Astoria New York.