

THE ORIGINALS

Welcome to Peacock Alley, a timeless bar rooted in New York, but with present expressions in the world's greatest places.

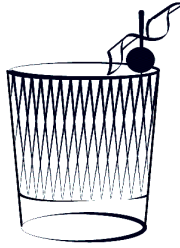
This is our homage to Waldorf Astoria classic cocktails.

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



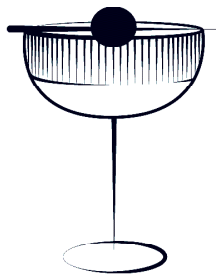
WALDORF COCKTAIL

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



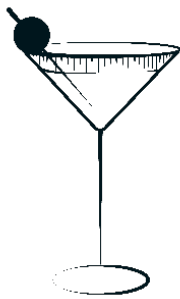
COMMODORE #2

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



DR. COOK

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



GLACIER MARTINI

Grey Goose Altius, Caviar Bump

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*

EMBER & EARTH

*Patron Silver, Agua Magica Capon Mezcal,
Passion Fruit, Agave, Celery 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*

SERGEANT PEPPER

*El Tesoro Blanco, Pineapple, Lime,
Orange Bell Pepper, Habanero*

NARA NEGRONI

*Awayuki Gin, Heiwa Tsuru Umeshu,
Cocchi Vermouth di Torino, Campari*

EMERALD ATRIUM

*Roku Gin, Yuzu, Lemon,
Cucumber, Tonic*

STARLIGHT SPRITZ

*Aperol, Dolin Blanc, Rhubarb,
Lemon, Grapefruit, Prosecco*

Spirit free

GARDEN TONIC

*Seedlip Garden, 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

Dunoyer de Segonzac, Blanc de Blancs, 1er Cru,
Extra Brut 2015
Champagne, France

Ruinart, Blanc de Blancs
Champagne, France

Billecart-Salmon, 'Le Rosé' Brut
Champagne, France

WHITE

Sancerre, Domaine Firmin Dezat
Loire Valley, France

Vermentino, Vigne Surrau, 'Branu'
Sardinia, Italy

Riesling, Selbach-Oster, 'Feinherb'
Mosel, Germany

Chardonnay, Racines
Sta. Rita Hills, California

Chablis, Drouhin Vaudon Reserve
Burgundy, France

Domaine Vincent et Sophie Morey
Chassagne-Montrachet 1er Cru
Burgundy, France

ROSÉ

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

RED

Gamay, Château de la Chaize, Brouilly
Beaujolais, France

Pinot Noir, Goldeneye
Anderson Valley, California

Sangiovese, Castello Romitorio
Brunello di Montalcino
Tuscany, Italy

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

Cabernet Sauvignon, Robert Craig 'Affinity'
Napa Valley, California

Château Margaux, 'Margaux du Château Margaux'
Bordeaux, 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 Lager

New York, 5.5% ABV

Von Trapp 'Bohemian Pilsner'

Vermont, 5.4% ABV

Stella Artois

Belgium, 5% 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

(4pm-11pm)

Caviar & Seafood

Caviar Service

Potato Chips, Sour Cream, Chive Oil

Baeri *Clean, Lightly Briny, Delicate*

Kristal *Creamy, Buttery, Softly Nutty*

Ossetra *Nutty, Complex, Decadent*

Jumbo Tiger Prawns

Cocktail Sauce

Island Creek Oysters

Seasonal Mignonette

Fluke Sashimi

Cucumber, Radish, White Soy

Maine Lobster Roll

Caviar, Black Truffle, Trout Roe, Shiso

Seafood Platter

Shrimp Cocktail, Island Creek Oysters, Quahog Clams

Baked Clams

Caviar, Spring Onions, Sunchokes

Refined Bites

Green Market Crudités

Red Wine Vinegar & Anchovy Dressing

Spring Waldorf Salad

Celery Root Remoulade, Walnuts, Pea Shoots

Shaved Asparagus & Fennel Salad

Spring Herb-Caper Sauce

Carrot Arancini

Pickled Rhubarb, Roasted Carrot Dip

Crispy Baby Artichokes

Leeks, Fava Beans, Lemon

Wagyu Beef Tartare

Black Sesame, Chives, Black Oat Chips

Cheese & Charcuterie

*Selection of American Farmstead Cheeses,
Artisan Meats*

House-Made Pigs in a Blanket

American Wagyu, Croissant Dough, Spicy Mustard

Veggie Sliders

Crispy Napa Cabbage Slaw, Pickled Peppers

Beef Sliders

Caramelized Onions, Pickles, Vermont Cheddar, Katsu

Beef Fat Fries

Charred Onion Sour Cream Sauce

Dessert

Red Velvet Tart

Cream Cheese Raspberry Swirl Ice Cream, Market Berry Coulis

Dulcey Toffee Cookie

*Dulcey Chocolate, Toffee Bits, Caramel
À la Mode*

Coconut Pineapple Crème Brulée

Vegan Coconut Crème, Roasted Caramelized Pineapples