

## 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.*

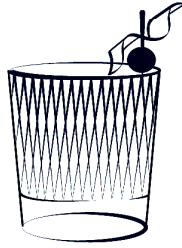
*This is our homage to Waldorf Astoria classic cocktails.*

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



## WALDORF COCKTAIL

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



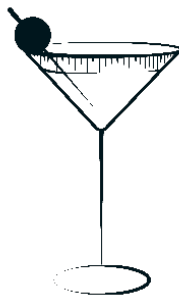
## COMMODORE #2

*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

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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

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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

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

## RED

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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

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**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

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**Athletic Brewing "Run Wild" Non-Alcoholic IPA**

*Connecticut*

**Good Time Brewing, Non-Alcoholic Pilsner**

*New York*

# PEACOCK ALLEY

(4pm-11pm)

## ***Caviar & Seafood***

### **The Only Caviar Service**

*Potato Chips, Sour Cream, Chive Oil*

*White Sturgeon Clean, Lightly Briny, Delicate*

*Oscietra Creamy, Buttery, Softly Nutty*

*Golden Oscietra 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, Lobster Roll*

## ***Refined Bites***

### **Green Market Crudités**

*Herbed Anchovy Aioli*

### **Spring Waldorf Salad**

*Celery Root Remoulade, Walnuts, Pea Shoots*

### **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*

## ***Desserts***

### **Red Velvet Cake**

*Cream Cheese Filling, Vanilla Buttercream*

### **Dulcey Toffee Cookie**

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

### **Coconut Pineapple Crème Brulée**

*Vegan Coconut Crème, Roasted Caramelized Pineapples*