

PEACOCK

A L L E Y

## EVER THE PLACE TO BE

Welcome to Peacock Alley, where the timeless elegance of Afternoon Tea and classic cocktails meet the golden era of Hollywood glamour.

Our lounge draws inspiration from the original Peacock Alley – a grand corridor that connected the Waldorf and Astoria Hotels in New York City. This opulent passageway earned its name from the New York press, who marveled at the affluent guests parading their finery like strutting peacocks.

# AFTERNOON TEA



## AFTERNOON TEA

Embark on an extraordinary afternoon tea journey with a carefully curated array of sweet and savory delights.

64

Egg Salad and Kaluga Caviar Gougères,  
Fines Herbs

Roast Beef, Horseradish, Provolone,  
Arugula, Rye

French Ham and Swiss, Salsa Verde,  
Soft White

Smoked Salmon, Dill and Chive Boursin,  
Cucumber, Pumpernickel



Freshly Baked Signature Scones  
*Accompanied by Devonshire Cream, Lemon Curd,  
Homemade Berry Jam*



Banoffee Tart, Italian Espresso, Roasted  
Banana, Caramelized Toffee

Strawberry Basil Petit Choux, Spring Flower

Thai Tea Mousse Dome, Condensed Milk,  
White Chocolate

Lavender Blueberry Macaron, Lemon Curd



Choice of Premium Seasonal Loose-Leaf Tea  
by Tealeaves

## CHILDRENS TEA

34

Choice of freshly brewed loose-leaf tea or  
hot chocolate

Nutella and Banana Sandwich  
Turkey and Cheddar Pinwheel  
Freshly Baked Signature Scones  
*Accompanied by Devonshire cream, Lemon  
Curd, Homemade Berry Jam*



## AFTERNOON TEA ELEVATIONS

Endless Mimosas | 35  
Freshly Squeezed Juices

Bellini Selection | 20  
Blood Orange | Coconut Pineapple | Peach



Cured and Cultured | 38  
Chef's Selection of Cured Meats,  
Cheeses, and Accoutrements

Hummus Mezze | 28  
Roasted Garlic Hummus, Crudit , Naan, Olives

Potato & Caviar | 48  
Ossetra Caviar, Chive, Cr me Fra che

Chocolate Covered Strawberries | 24  
Stem Strawberries, Valrhona Milk Chocolate

Wagyu Katsu Sandwich | 36  
Black Opal Wagyu Beef, Panko, Shokupan,  
Katsu Sauce

# SIGNATURE BLENDS

*Exclusively crafted by Tealeaves  
for Waldorf Astoria Las Vegas*

## An Invitation to Indulgence: The Story Behind Our Signature Teas

At the heart of our afternoon tea experience lies two exquisite blends crafted exclusively for our guests, capturing the duality of Waldorf Astoria Las Vegas – glamour and grace, excitement and serenity. Inspired by the vibrant energy of the city and the quiet beauty of its natural surroundings, The Showgirl and The Meadows are more than teas; they are an homage to the essence of Las Vegas itself.

The Showgirl is a performance in a cup – bold, beautiful, and unforgettable. In contrast, The Meadows offers a moment of calm – crisp and soothing.

We invite you to savor the experience, sip by sip.



### THE SHOWGIRL

A vibrant black tea blend adorned with marigold flowers, cornflowers, rose petals, and jasmine flowers, elevated by the luscious essence of passionfruit and vanilla.

### THE MEADOWS

A refreshing organic green tea infused with lemongrass, linden flower, and natural lemon flavor, evoking the serenity of lush landscapes.

## BLACK TEAS

### ENGLISH BREAKFAST

Blends complex malty Indian and copper-liquor Ceylon teas with the brightness of a China Keemun.

### FLOWERY EARL GREY

An exquisite blend of black and green tea leaves, perfumed with bergamot and accented with blue cornflower petals.

### MASALA CHAI

Complex blend of top- quality, freshly hand-ground spices: cardamom, cinnamon, ginger, pepper, and cloves – and Indian black tea.

## GREEN TEAS

### FLORAL JASMINE

Fresh, mellow overtones with a slightly astringent finish and sweet and lingering aroma.

### ORGANIC LYCHEE

This tea is perfumed with a sweet and complex bouquet of lychee, which is prized for high polyphenols and an intense floral taste.

## HERBAL TEAS

### MOUNTAIN BERRY

A ripe and fruity mélange of superfood Saskatoon berries (native to Canada), red and black currants, raisins, and wild blueberries.

### ORGANIC CHAMOMILE FLOWERS

A tranquil and calming herbal infusion of sweet and apple-fragrant golden chamomile blossoms harvested from the fertile plains in the Nile Valley of Egypt.

## ARTISAN BLENDS

### EMPEROR'S JASMINE

A delicate blend of pale celadon liquor, jasmine blooms, with a heady aroma and smooth palate. This white tea uses an ancient scenting method found along the banks of the majestic Min River in Sichuan province.

### MONKEY PICKED OOLONG

Nurtured by clouds and mist, the large and twisted leaves unfurl to yield a fresh, earthy aroma with sweet palate. Highly prized and hand-picked, excellent for multiple infusions.

### ORGANIC VANILLA ROOIBOS

Madagascar vanilla bean natural essential oil sweetens this organic Rooibos, producing a round, full cup which is ideal with a spot of milk.



## BEVERAGES

Signature Iced Tea | 9

Single Espresso | 7

Double Espresso | 9

Cappuccino | Latte | Mocha | 12

Coffee | Decaffeinated Coffee | 9

Hot Chocolate | 12

Fruit Juices | Lemonade | 10

Soft Drinks | 8

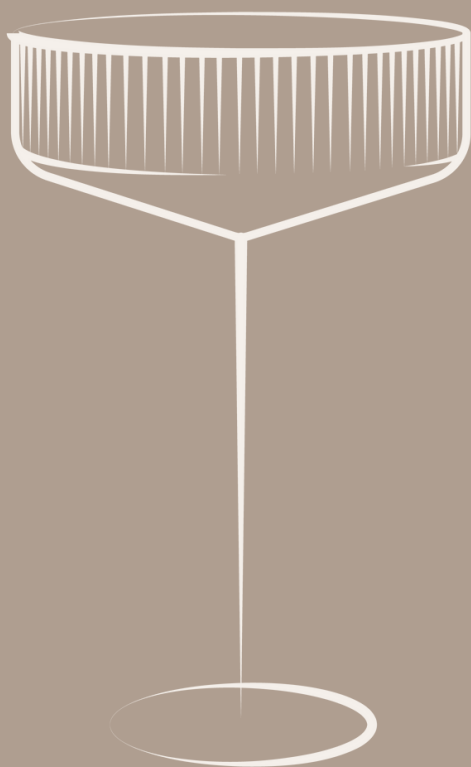
Acqua Panna Still Water | 8 | 12

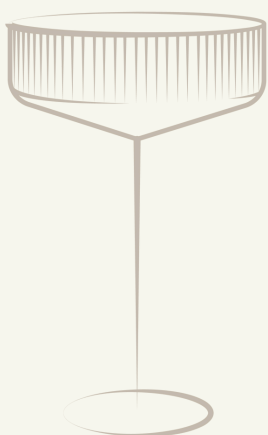
San Pellegrino Sparkling Water | 8 | 12





# TEA'TAILS

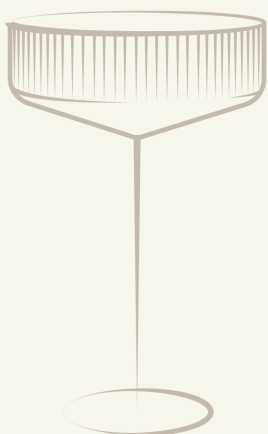




## MARY POPPINS

Chamomile infused Cachaça, Lillet Blanc,  
Elderflower Liqueur, Saged Honey

22



## ELIZA DOOLITTLE

Tanqueray, Blueberry Tea Syrup,  
Amaretto, Champagne, Lemon

22

# SIGNATURES



## *Timeless Sips*

In homage to Peacock Alley's rich history, our cocktail menu features meticulously crafted drinks, each named for iconic Hollywood stars and characters.

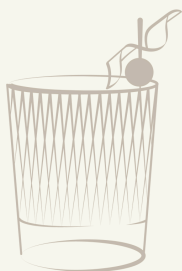
Sip on "The Marilyn," a sparkling blend as captivating as Ms. Monroe herself, or indulge in "The Gable," a bourbon milk punch delivering on Clark's rugged masculinity and smooth charm.

At Peacock Alley, we invite you to step back in time and savor the glamour of a bygone era, one exquisite beverage at a time.



## THE OLIVIER

Still GIN, Lemon and Rosemary infused  
Dry Vermouth, Black Olive Oil



## THE BOGART

Rittenhouse Rye, Amaro Nonino,  
Maple, Aromatic Bitters

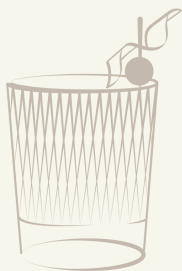
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## THE POITIER

Aviation Gin, Crème de  
Violette, Lemon

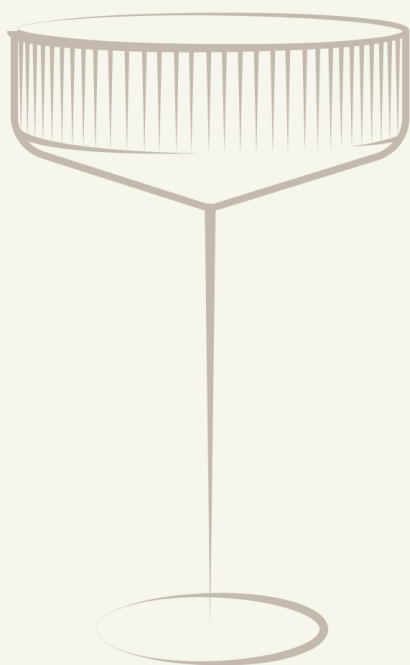
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## THE SOPHIA

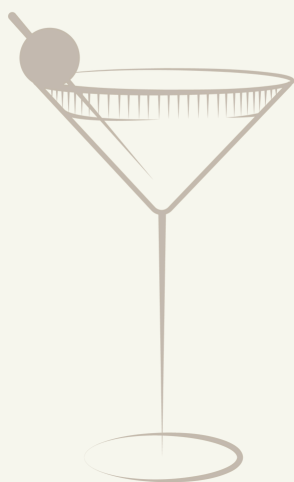
Bombay Sapphire Gin, Campari,  
Sweet Vermouth, Hibiscus

23



## THE MARILYN

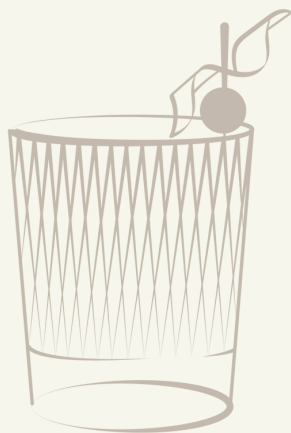
Tanqueray No. 10 Gin, Velvet  
Falernum, Champagne



## THE AUDREY

Ketel One Oranje, Kahlua,  
Espresso, Dulce de Leche

24



## THE RITA

Siete Leguas Blanco, Cointreau,  
Basil infused Agave

24





## THE GABLE

Buffalo Trace Bourbon, Vanilla  
Syrup, Coconut, Cream

# WINE & BEER



# WINE BY THE GLASS

## SPARKLING & CHAMPAGNE

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OneHope, Brut, Napa Valley | 16

Lanson Père & Fils, Brut, France | 25

Perrier-Jouët, Grand Brut, France | 32

## WHITE & ROSÉ

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Domaine Vocoret & Fils, Chablis, France | 18

Pascal Jolivet 'Attitude', Sauvignon Blanc, France | 18

Terlato Family, Pinot Grigio, Italy | 18

Sanford Estate, Chardonnay, Santa Barbara | 20

Cloudy Bay, Sauvignon Blanc, New Zealand | 24

Patz & Hall, Chardonnay, Sonoma | 27

Château d'Esclans 'Whispering Angel', France | 18

## RED

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Ponzi Vineyards, Pinot Noir, Willamette Valley | 16

Bodega Norton Reserva, Malbec, Argentina | 17

Swanson, Cabernet Sauvignon, Napa Valley | 20

Prunotto Ochetti, Nebbiolo, Italy | 21

Belle Glos Clark & Telephone, Pinot Noir, Santa Barbara | 22

Château de Parenchère, Bordeaux, France | 22

Daou Vineyards, Cabernet Sauvignon, Paso Robles | 25

# WINE BOTTLES

## CHAMPAGNE

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Lanson Père & Fils, Brut, France | 104  
Perrier-Jouët, Grand Brut, France | 175  
Ruinart, Rosé, France | 245  
Ruinart, Blanc de Blancs, France | 245

## WHITE & ROSÉ

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Louis Jadot, Pouilly-Fuissé, France | 70  
Domaine Vocoret & Fils, Chablis, France | 80  
Terlato Family, Pinot Grigio, Italy | 80  
Trefethen, Dry Riesling, Napa Valley | 80  
Duckhorn, Sauvignon Blanc, Napa Valley | 85  
Sanford Estate, Chardonnay, Santa Barbara | 85  
Cloudy Bay, Sauvignon Blanc, New Zealand | 100  
Stag's Leap "Karia," Chardonnay, Napa Valley | 100  
Patz & Hall, Chardonnay, Sonoma | 115  
Patz & Hall, Chardonnay, Russian River Valley, | 155  
Château d'Esclans 'Whispering Angel', France | 80

## RED

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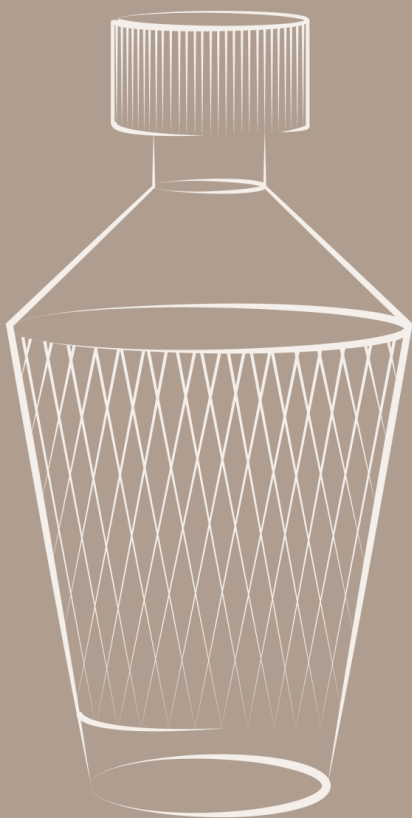
Elk Cove, Pinot Noir, Willamette Valley | 65  
Ponzi Vineyards, Pinot Noir, Willamette Valley, | 70  
Bodega Norton Reserva, Malbec, Argentina | 72  
E, Locations, Garnacha/Tempranillo, Spain | 72  
Prunotto Ochetti, Nebbiolo, Italy | 75  
Belle Glos Clark & Telephone, Pinot Noir, Santa Barbara | 79  
Chateau de Parenchère, Bordeaux, France | 79  
Swanson, Cabernet Sauvignon, Napa Valley | 85  
Daou Vineyards, Cabernet Sauvignon, Paso Robles | 105  
Crossbarn Paul Hobbs, Cabernet Sauvignon, Napa Valley | 150  
Joseph Drouhin, Gevrey-Chambertin, France | 215

## BEER

Miller Lite	9
Budweiser	9
Coors Light	9
Michelob Ultra	9
Bud Light	9
Sam Adams Boston Lager	9
Stella Artois	10
Dos Equis Lager	10
Blue Moon	10
Corona Extra	10
Modelo Especial	10
Guinness	10
Athletic Brewing Run Wild IPA N.A.	10
Heineken 0.0	10
Lagunitas IPA	11
Ballast Point Sculpin IPA	11
Fat Tire Amber Ale	11



# SPIRITS



# SPIRITS

## VODKA

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Absolut Elyx	\$22
Haku	\$20
Stoli Elit	\$22
Belvedere 10	\$38
Grey Goose Altius	\$52

## GIN

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Ki No Bi Gin	\$22
Ki No Bi Green Tea	\$22
Monkey 47	\$22
Tanqueray 10	\$22

## TEQUILA

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BLANCO	
Casa Dragones	\$20
Fortaleza	\$27
Clase Azul Plata	\$45
REPOSADO	
Fortaleza	\$34
Casa Dragones	\$35
Clase Azul	\$50
ANEJO	
Casa Dragones	\$40
Komos	\$40
Clase Azul	\$80
EXTRA ANEJO	
Don Julio 1942	\$40
Komos XO	\$460
Clase Azul Ultra	\$475
JOVEN	
Don Julio Alma Miel Joven	\$55
Casa Dragones	\$75
Clase Azul Dia de Los Muertos	\$525

## MEZCAL

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Del Maguey Vida	\$23
Clase Azul Guerrero	\$85

## AMERICAN WHISKEY & BOURBON

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The Macklowe Kentucky Edition	\$65
World Wide Society 15 Year	\$85
George T Staggs	\$190
William Larue Weller	\$350
The Macklowe Private Collection	\$360
Eagle Rare 17 Year	\$400
Pappy Van Winkle 15	\$400
Old Rip Van Winkle 10y	\$575
Van Winkle Special Reserve 12y	\$650
O.F.C. Vintage	\$1,200

# SPIRITS

## AMERICAN SINGLE MALT

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Whistle Pig 21	\$270
Whistle Pig 25 Badonkadonk	\$775

## RYE

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Sazerac 18	\$30
Whistle Pig 15	\$60
A Midwinter Nights Dram	\$75
Whistle Pig 18	\$110
Whistle Pig The Juggernaut	\$175
Thomas H Handy Sazerac Straight Rye	\$185
Michter's Single Barrel	\$190
Thomas Handy	\$450

## IRISH WHISKEY

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Red Breast 15	\$38
Red Breast PX	\$40
Red Breast 18	\$50

## JAPANESE WHISKY

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Komagatake	\$29
Hakushu 12	\$45
Ichiros Malt Chichibu The Floor Malted	\$90
Hibiki 21	\$275
Hibiki 30	\$1,250

## SCOTCH

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Duncan Taylor 28	\$29
Balvenie 21 Port Wood	\$55
Duncan Taylor 25	\$65
Glenfiddich 21	\$65
Glenlivet 18	\$65
Glenmorangie Signet	\$65
William Grant 26	\$125
Chivas 38	\$175
Glenmorangie 1991	\$225
Duncan Taylor 45	\$630
Glenmorangie Pride 1978	\$2,700

## COGNAC

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Paradis	\$250
Louis XIII	\$800
Richard Hennessy	\$1,500



