



PRECISION MEETS
IMAGINATION

OUR ROOTS



At Hard Shake, cocktail making is more than a craft – it's an art form rooted in precision, technique, and imagination.

Inspired by the revered *hard shake* method, our approach balances tradition with innovation. Every cocktail is an exercise in craftsmanship, where meticulous preparation meets an element of the unexpected.

Our menu is a celebration of this philosophy, blending time-honored techniques with whimsical creativity. Join us in raising a glass to the art of the cocktail, where every sip tells a story.

COCKTAILS WITH A VIEW

Crafted on the 23rd Floor | Overlooking the Las Vegas Strip



Ron Zacapa, Yellow Chartreuse,
Lemon Vanilla, Greek Yogurt, Nutmeg **Cariño**

**Clear
Skies**

White Negroni
Aviation Gin, Lillet Blanc, Italicus

Macallan 15, Spiced
Drambuie, Pecan Bitters

**Velvet
Strip**

**Vantage
Point**

No. 3 London Gin,
Ketel One, Lillet Blanc

Clarified Espresso Martini
Espresso Vodka, White Crème de Cacao,
Frangelico, Espresso Foam

**Wake up
Call**

Old Neon Nostalgia

Cherry Cola Old Fashioned
Bulleit Bourbon, Cherry Cola Syrup, Cherry Bitters

Kir Royale Twist
Empress Gin, Chambord,
Lemon Juice, Simple Syrup

Purple Hour

23° Latitude

Mai Tai
Pyrat Rum, Velvet Falernum, Li Hing Mui
Syrup, Pineapple, Lime

Serves One or Two

Komos Rosa, Mezcal,
Ginger Liqueur

Dragon's Treasure

Reverie

Watermelon, Lime, Soda

Jasmine Tea, Pear, Soda

Fortune

SHAREABLE

Sesame Tuna*

Citrus Caviar | Sesame Ash | Feuilletine Crisp

Mushroom Arancini

Morel | Chanterelle | Arborio | Truffle Sottocenere | Truffle Aioli

Wagyu Slider

Mishima Wagyu | Gruyere | Shiitake | Horseradish Aioli | Fries

Miso Bass

Miso Marinated Chilean Seabass | Chive

Truffle Fries

Truffle Aioli | Black Truffle

Oxtail Empanada

Oxtail | Oaxaca | Aioli | Consommé

Caviar Royal*

Ossetra Caviar | Artisanal Onion Crisps | Fines Herbs
Crème Fraîche

Hummus Mezze

Roasted Garlic Hummus | Crudité | Naan | Olives

Potato & Caviar*

Ossetra Caviar | Chive | Crème Fraîche | Tater Tot

Honey Shrimp

Honey Citrus Curry | Candied Walnut | Chili Thread | Butterflies

Chicken Lollipops

Choice of Mild or Spicy Buffalo Sauce | House Ranch | Carrots | Celery

Charcuterie Board

Chef's Selection of Cured Meats | Cheeses | Accoutrements

ENTREE

Waldorf Salad

Bibb Lettuce | Apples | Walnut | Celery | Grapes | Egg Emulsion
Add: Shrimp +12

Caesar Salad

Romaine | Parmesan | Rustic Crouton | Caesar Dressing
Add: Chicken +10 | Shrimp +12 | Salmon +14

Waldorf Club

Turkey | Bacon | Swiss | Heirloom Tomato | Bibb Lettuce | Dijonaise | Fries
Add: Avocado +5

Burger

Bibb Lettuce | Heirloom Tomato | Cheddar | Onion Jam
Add: Bacon +4 | Avocado +5 | Chino Valley Egg +6

Icelandic King Salmon

Honey Mustard Glaze | Arugula | Citrus Salad | Topped with Quinoa

Steak Frites

Black Opal Wagyu Skirt Steak | Chimichurri | Fries

DESSERT

Banana Fosters

Cognac Caramel | Pecans | Vanilla à la Mode

Matcha Crème Brûlée

Matcha Green Tea | Mint Chocolate | Strawberry

WINES BY THE GLASS

Las Spinetta, Moscato d'Asti, Bricco Quaglia
Collet, Brut, France
Thienot, Rosé, Reims
Perrier Jouët, Grand Brut
Ruinart, Brut, Blanc de Blancs, Reims
Ruinart, Rosé, France

CHAMPAGNE

5oz | 8oz

WHITE & ROSÉ

Schloss Vollrads, Riesling, Rheingau
Chablis, Cave de Lugny Macon-Lugny, Burgandy
Sauvignon Blanc, Rombauer, Napa Valley
Chardonnay, Stag's Leap Wine Cellars, "Karia", Napa Valley 2021
Rosé, Château d'Esclans "Rock Angel", Côtes de Provence

5oz | 8oz

RED

Pinot Noir, Ponzi "Tavola", Willamette Valley
Roserock Pinot Noir "Zephirine", Willamette Valley
Bordeaux Blend, Château Lassegue, St-Emilion Grand Cru, France
Paraduxx, Red Blend, Napa Valley
Cabernet Sauvignon, Foley Johnson Estate, Napa Valley
Domaine de la Solitude, Châteauneuf-du-Pape, Rhône Valley

SIGNATURE SELECTION

2oz | 5oz

Dom Pérignon, Brut, Reims
Silver Oak, Cabernet Sauvignon, Alexander Valley
Alpha Omega, Cabernet Sauvignon, Napa Valley
Joseph Phelps "Insignia", Napa Valley 2021

WINES BY THE BOTTLE

CHAMPAGNE

Lanson, Père & Fils, Brut, France
Champagne Collet, Brut, France
Thienot, Rosé, Reims
Perrier-Jouët, Grand Brut, France
Champagne Jacquart, Blanc de Blancs
Ruinart, “Blanc de Blancs”, Reims, France
Ruinart, Rosé, Reims, France
Bollinger, Special Cuvée, Brut, France
Collery, Grand Cru Extra Brut
Devaux, Cuvée D, Brut, 2012, France
Dom Pérignon, Brut, Reims
Las Spinetta, Moscato d’Asti “Bricco Quaglia,” Italy

Schloss Vollrads, Rheingau Riesling Qualitätswein
Rombauer, Sauvignon Blanc, Napa Valley
Cloudy Bay, Sauvignon Blanc, New Zealand
Chablis, Cave de Lugny Macon-Lugny, Burgundy
Sanford, Chardonnay, Sta. Rita Hills, California, 2021
Stag’s Leap Wine Cellars “Karia”, Chardonnay, Napa Valley
Chalk Hill Estate, Chardonnay, Napa Valley
Patz & Hall, Chardonnay, Russian River Valley
Château d’Esclans “Rock Angel,” Côtes de Provence Rosé

WHITE & ROSÉ

RED

Ponzi Vineyards “Tavola,” Pinot Noir, Willamette Valley
Roserock Pinot Noir “Zephyrine,” Willamette Valley
Bordeaux Blend, Château Lassegue, St-Émilion Grand Cru
Paraduxx, Red Blend, Napa Valley
Domaine de la Solitude, Châteauneuf-du-Pape, Rhône Valley
Cabernet Sauvignon, Foley Johnson Estate, Napa Valley
Silver Oak, Cabernet Sauvignon, Alexander Valley
Alpha Omega, Cabernet Sauvignon, Napa Valley
Joseph Phelps “Insignia,” Napa Valley 2021
Joseph Drouhin, Gevrey-Chambertin, Burgundy
Cabernet Blend, Marchesi Antinori “Guado al Tasso,” Bolgheri, Italy

BEER

Miller Lite

Budweiser

Coors Light

Michelob Ultra

Bud Light

Sam Adams Boston Lager

Stella Artois

Dos Equis Lager

Blue Moon

Corona Extra

Modelo Especial

Guinness

Athletic Brewing Run Wild IPA N.A.

Heineken 0.0

Lagunitas IPA

Ballast Point Sculpin IPA

Fat Tire Amber Ale

Kirin

Sapporo

HARD SHAKIE

PROPER COCKTAILS