



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

**High Desert
Glow**

Licor 43, Espresso, Orange,
Agave, Bitters

**Golden
Silence**

Patron Blanco, Canton,
Ginger Syrup, Lime, Raspberry

Striplights

Hendricks Gin, Chinola Pineapple,
Thai Basil Agave, Lemon,
Cucumber

Old Neon Nostalgia

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

Leblon Cachaca, Daiginjo Sake,
Banana, Yuzu, Egg White, Club Soda

Sunlit Strip

The 23rd Sunset

Hardy Legend 1864, Bulleit Rye, Kahlua,
Frangelico

Union Mezcal, Italicus, Honey, Lime,
Blackberries

Lucky 7's

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

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

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

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
Billecart Salmon, Rose, France
Ruinart, “Blanc de Blancs”, Reims, France
Ruinart, Rosé, Reims, France
Bollinger, Special Cuvée, Brut, France
Collery, Grand Cru Extra Brut
Devaux, Cuvee D, Brut, 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

SHAREABLE

Wagyu Slider

Mishima Wagyu | Gruyere | Pickle | Horseradish Aioli

Hummus Mezze

Roasted Garlic Hummus | Crudité | Naan | Olives

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

Caviar Royal*

Ossetra Caviar | Artisanal Onion Crisps | Fines Herbs | Crème Fraîche

Crispy Rice*

Spicy Tuna | Eel Sauce | Spicy Mayo

SUSHI ROLLS

available 5:30p - 10:00pm, daily

RAINBOW*

tuna, salmon, yellowtail, spicy tuna

DRAGON

shrimp tempura, unagi, avocado

SOFT SHELL CRAB *

spicy tuna, cucumber, avocado

SPICY TUNA *

cucumber, avocado

CALIFORNIA

avocado, cucumber, jumbo lump crab

SHRIMP TEMPURA

shrimp tempura, avocado

VEGGIE

cucumber, avocado, asparagus, yamagobo, sesame

NIGIRI

Two pieces

HAMACHI*

amberjack

UNAGI

eel

MAGURO*

tuna

SAKE *

salmon

TORO*

fatty tuna

As part of Waldorf Astoria's commitment to environmental stewardship, this menu contains locally sourced, sustainable items whenever possible. All cuisine is prepared without artificial trans-fat

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

ENTREES

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

Grilled Airline Chicken

Pommes Puree | Spicy Honey Brussel Sprouts | Chimichurri

Rigatoni a La Vodka

Fennel Sausage | Vodka Cream Sauce | Parmesan | Basil

SIDES

Onion Rings

Housemade Ranch

Pommes Puree

Scallions

Truffle Fries

Truffle Aioli

Crispy Brussel Sprouts

Spicy Honey

DESSERT

Banana Fosters Cognac Caramel, Pecans, Vanilla à la Mode

Crème Brûlée Strawberry

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SPIRITS

VODKA

Absolut Elyx
Haku
Stoli Elit
Belvedere 10
Grey Goose Altius

GIN

Hendricks
Botanist
Monkey 47
Tanqueray 10
Bombay Sapphire

AMERICAN WHISKEY & BOURBON

The Macklowe Kentucky Edition
Weller C.Y.P.B.
George T Staggs
William Larue Weller
The Macklowe Private Collection
Eagle Rare 17 Year
Pappy Van Winkle 15
Old Rip Van Winkle 10y
Van Winkle Special Reserve 12y
O.F.C. Vintage
Woodford Reserve
Blanton's
Basil Hayden
Bookers

TEQUILA

BLANCO
Casa Dragones
Fortaleza
Clase Azul Plata

REPOSADO
Fortaleza
Casa Dragones
Clase Azul

ANEJO
Casa Dragones
Patron Sherry Cask
Clase Azul

EXTRA ANEJO
Don Julio 1942
Komos XO
Clase Azul Ultra

JOVEN
Don Julio Alma Miel Joven
Casa Dragones
Clase Azul Dia de Los Muertos

MEZCAL

Del Maguey Vida
Clase Azul Guerrero

SPIRITS

AMERICAN SINGLE MALT

Whistle Pig 21
Whistle Pig 25 Badonkadonk
Michter's Single Barrel

RYE

Whistle Pig 15
A Midwinter Nights Dram
Whistles Pig 18
Whistle Pig The Juggernaut
Thomas H Handy Sazerac Straight Rye
Sazerac 18
Thomas Handy
Bulleit
Sazerac
Angel's Envy

IRISH WHISKEY

Red Breast 15
Red Breast PX
Red Breast 18

JAPANESE WHISKY

Komagatake
Hakushu 12
Ichiros Malt Chichibu The Floor Malted
Hibiki 21
Hibiki 30

SCOTCH

Duncan Taylor 28
Balvenie 21 Port Wood
Duncan Taylor 25
Glenfiddich 21
Glenlivet 18
Glenmorangie Signet
William Grant 26
Chivas 38
Glenmorangie 1991
Glenmorangie Pride 1978
Macallan Rare Cask
Lagavulin 16
Laphroaig 10
Macallan 15
Macallan 18
Macallan 25
Macallan M

COGNAC

Hennessy Paradis
Louis XIII
Hennessy Richard

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
Heineken
Heineken 0.0
Lagunitas IPA
Ballast Point Sculpin IPA
Fat Tire Amber Ale
Kirin
Sapporo

NON ALCOHOLIC COCKTAILS

Lyers, Dry London, Lyers Rosso
Vermouth, Lyers Coffee Liqueur

Grove 42, Cranberry Juice,
Lime, Simple Syrup **Cos-No-Politan**