

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.

For parties of six or more, a service charge of 18% will be added to your bill.

CHAMPAGNE

In the Hollywood era, champagne flowed as freely as gossip - a sparkling symbol of glamour, excess, and the star-studded dreams that shimmered beneath studio lights.

BY THE GLASS

LaMarca, Prosecco, Italy

Lanson Père & Fils, Brut, France

Champagne Jacquart, Brut, France

Moët & Chandon Imperial Brut, France

Thienot, Rosé, France

Veuve Clicquot, “Yellow Label”, Brut, France

Veuve Clicquot, Rosé, France

BY THE BOTTLE

LaMarca, Prosecco, Italy

Lanson Père & Fils, Brut, France

Thiénot, Rosé, Reims, France

Champagne Jacquart, Brut, France

Veuve Clicquot, “Yellow Label”, Brut, France

Moët & Chandon Imperial Brut, France

Perrier-Jouët, Grand Brut, France

Champagne Jacquart, Blanc de Blancs

Veuve Clicquot, Rosé, France

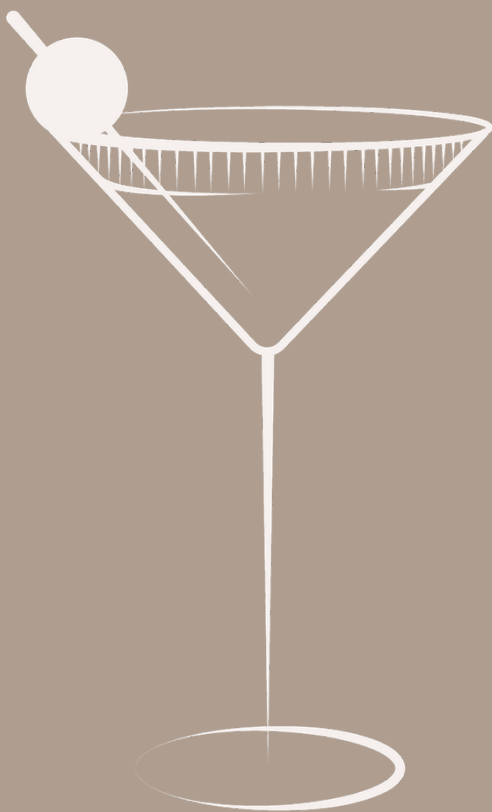
Bollinger, Special Cuvée, Brut, France

Ruinart, Blanc de Blancs, Reims

Ruinart, Rose, Reims

Dom Perignon, Brut, Reims

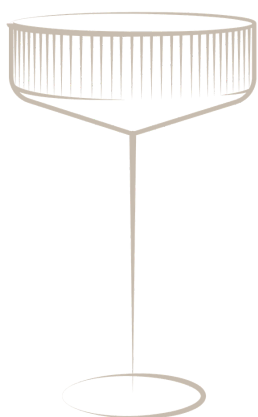
LIBATIONS



Timeless Sips

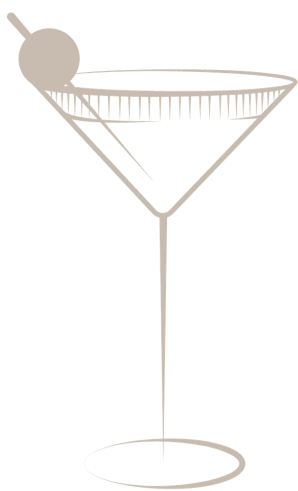
In homage to Peacock Alley's rich history, our cocktail menu features meticulously crafted drinks, each named for iconic Hollywood movies.

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.



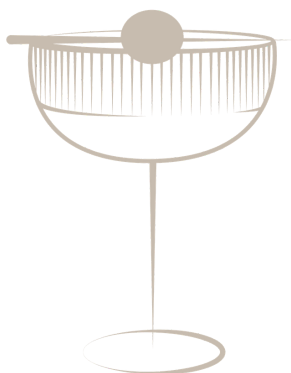
SINGIN' IN THE RAIN (1952)

Buffalo Trace Bourbon, Vanilla
Syrup, Coconut, Cream



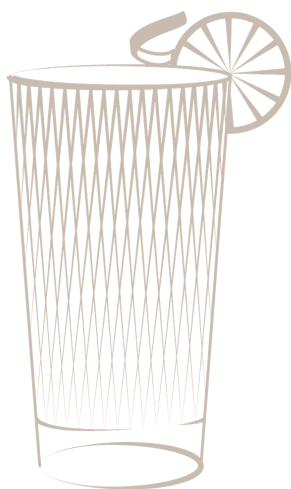
BIRD OF PARADISE (1932)

Vodka, Pear Puree, Lemon,
Yellow Chartreuse, Agave



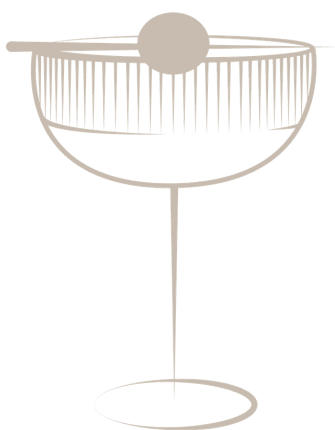
Wings (1927)

Tequila, Pamplemousses, Vermouth,
Amer Picon



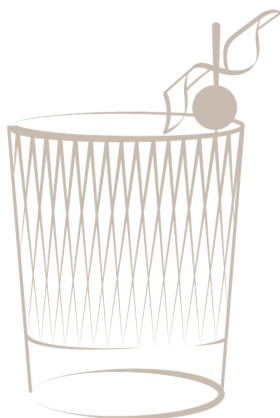
Some Like It Hot (1959)

Bacardi 5 year, Pineapple, Aperol, Hot
Honey, Lime

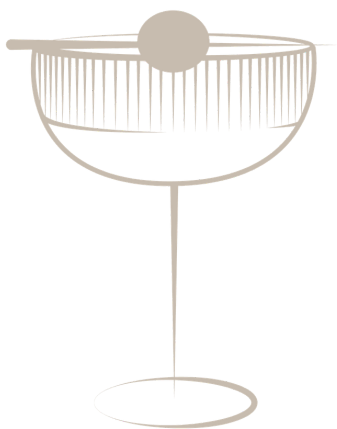


REBECCA
(1940)

Haku Vodka, Watermelon Juice,
Strawberries, Ginger Beer, Lime

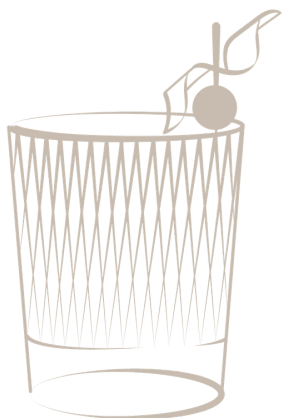


THE GODFATHER (1941)
Jack Daniel's Sinatra, Cinnamon Cola
Syrup, Bitters



the lavender FRENCH
AFFAIR
(1939)

Empress Gin, Lemon Juice,
Lavender, Champagne



TO HAVE AND HAVE NOT
(1944)

Rittenhouse Rye, Amaro Nonino,
Maple, Aromatic Bitters

WINE & BEER



WHITE & ROSÉ

BY THE GLASS

Château d'Esclan "Whispering Angel", Rosé, France
Terlato Family, Pinot Grigio, Italy
Cloudy Bay, Sauvignon Blanc, New Zealand
Chalk Hill Estate, Chardonnay, Napa Valley
Domaine Vocoret & Fils, Chablis, France
Patz & Hall, Chardonnay, Sonoma
Sanford Estate, Chardonnay, Santa Barbara
Pascal Jolivet "Attitude" Sauvignon Blanc, France
Sauvignon Blanc, Rombauer, Napa & Sonoma

BY THE BOTTLE

Louis Jadot, Pouilly-Fuissé, France |
Domaine Vocoret & Fils, Chablis, France |
Terlato Family, Pinot Grigio, Italy |
Trefethen, Dry Riesling, Napa Valley |
Sanford Estate, Chardonnay, Santa Barbara |
Cloudy Bay, Sauvignon Blanc, New Zealand |
Stag's Leap "Karia", Chardonnay, Napa Valley |
Chalk Hill Estate, Chardonnay, Napa Valley |
Patz & Hall, Chardonnay, Sonoma |
Patz & Hall, Chardonnay, Russian River Valley, |
Château d'Esclans "Whispering Angel", Rosé, France |
Chateau St. Jean, Chardonnay, Carneros, Napa |
Sauvignon Blanc, Rombauer, Napa & Sonoma |

RED

BY THE GLASS

Ponzi Vineyards, Pinot Noir, Willamette Valley
Bodega Norton Reserva, Malbec, Argentina
Swanson, Cabernet Sauvignon, Napa Valley
Daou Vineyards, Cabernet Sauvignon, Paso Robles
Foley Johnson, Cabernet Sauvignon, Napa Valley
Sanford, Pinot Noir, Sta, Rita Hills, CA
Chateau St Jean, Cinq Cepages, Red Blend,
Sonoma, CA

BY THE BOTTLE

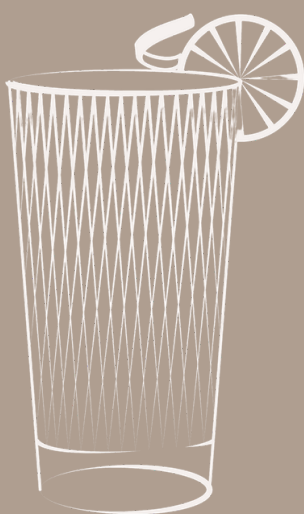
Ponzi Vineyards, Pinot Noir, Willamette Valley, OR
Swanson, Cabernet Sauvignon, Napa Valley, CA
Daou Vineyards, Cabernet Sauvignon, Paso Robles, CA
Crossbarn Paul Hobbs, Cabernet Sauvignon, Napa Valley
Foley Johnson, Cabernet, Napa Valley, CA
Joseph Drouhin, Gevrey-Chambertin, France
Iconoclast, Cabernet Sauvignon, Napa Valley, CA
Sanford, Pinot Noir, Sta, Rita Hills, CA
Chateau st Jean, Cinq Cepages, Red Blend,
Sonoma, CA
Paraduxx, Red Blend, Napa Valley, CA

BEER

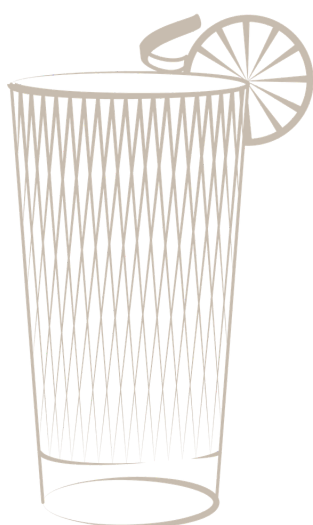
Miller Lite
Budweiser
Coors Light
Michelob Ultra
Bud Light
Sam Adams Boston Lager
Stella Artois
Dos Equis Lager
Blue Moon
Corona Extra
Guinness
Heineken 0.0
Heineken
Lagunitas IPA
Ballast Point Sculpin IPA
Fat Tire Amber Ale



NON- ALCOHOLIC



Single Espresso
Double Espresso
Americano
Cappuccino | Latte | Mocha
Coffee | Decaffeinated Coffee
Hot Chocolate
Signature Iced Tea | Lemonade
Fruit Juices
Soft Drinks
Acqua Panna Still Water
San Pellegrino Sparkling Water
Pot of Tea



SPECIALTY BITES



SHAREABLES

HONEY SHRIMP

Honey Citrus Curry | Candied Walnut
Chili Thread | Butterflies

WAGYU SLIDERS *

Mishima Wagyu | Gruyère |
Pickle | Horseradish Aioli

POMMES FRITES

Truffle Aioli | Black Truffle

HUMMUS MEZZE

Roasted Garlic Hummus |
Crudité | Naan | Olives

CAVIAR ROYALE *

Ossetra Caviar | Fines Herbs | Crème
Fraîche

CHICKEN LOLLIPOPS

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

SALADS

WALDORF

Bibb | Apple | Walnut | Celery | Grapes |
Egg Emulsion
Add Shrimp

CAESAR SALAD

Romaine | Parmesan | Rustic Crouton |
Caesar Dressing
Add Chicken | Shrimp | Salmon *

ENTREÉS

WALDORF CLUB

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

PROSCIUTTO CAPRESE SANDWICH

Fresh Mozzarella | Heirloom Tomato | Arugula
Pesto Aioli | French Baguette | Mixed Salad

BURGER *

Bibb Lettuce | Tomato | Cheddar
Onion Jam | Fries
Add Bacon | Avocado | Chino Valley Egg*

ICELANDIC KING SALMON*

Quinoa | Manuka Honey | Mustard | Citrus
Vinaigrette | Arugula | Fennel | Pistachio

STEAK FRITES *

Black Opal Wagyu Skirt Steak | Fries | Au
Poivre Sauce

DESSERT

BANANAS FOSTER

Cognac Caramel | Pecans
Vanilla à la Mode

CRÈME BRÛLÉE

Strawberry

AFTERNOON TEA

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

Cucumber Lemon

Whipped Lemon Boursin Cheese | Sliced Cucumber | White Bread

Lobster Brioche

Lobster | Fine Herbs

Peach and Burrata

Marinated Peaches | Burrata | Prosciutto | Basil

Curry Egg Gougere

Curry Egg Salad | Green Apple | Raisin
| Pistachio



Freshly Baked Signature Scones

Devonshire Cream | Lemon Curd |
Homemade Berry Jam



Margarita Macaron

Margarita Curd | Crystal Sugar

S'Mores Opera Cake

Brown Butter Graham Joconde | Toasted
Vanilla Marshmallow | Graham Feuilletine
Crunch | Dark Chocolate

Banana Split Éclair

Banana-Pineapple Pastry Cream | Vanilla
Chantilly | Cherry Tuile

Strawberry Shortcake

Strawberry Sable | Vanilla Cremeux |
Strawberry Vanilla Cookie Crumb



Choice of Premium Seasonal Loose-Leaf Tea

CHILDRENS TEA

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*



Margarita Macaron

Margarita Curd | Crystal Sugar

S'Mores Opera Cake

Brown Butter Graham Joconde | Toasted
Vanilla Marshmallow | Graham Feuilletine
Crunch | Dark Chocolate

Banana Split Éclair

Banana-Pineapple Pastry Cream | Vanilla
Chantilly | Cherry Tuile

Strawberry Shortcake

Strawberry Sable | Vanilla Cremeux |
Strawberry Vanilla Cookie Crumb



AFTERNOON TEA ELEVATIONS

Endless Mimosas |
Freshly Squeezed Juices

Bellini Selection
Endless Bellinis
Blood Orange | Coconut Pineapple | Peach

Chocolate Covered Strawberries

SIGNATURE BLENDS

*Exclusively crafted by Tealeaves
for Waldorf Astoria Las Vegas*

An Invitation to Indulgence:

Crafted exclusively for our Afternoon Tea, these blends capture the spirit of Las Vegas — the glamour and energy of The Showgirl, and the calm elegance of The Meadows. Each sip is a tribute to the vibrant contrasts of our city.

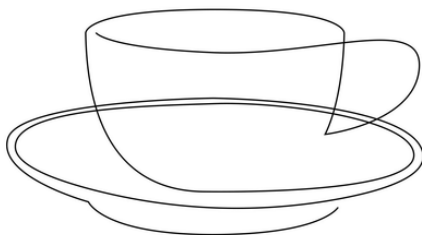


THE SHOWGIRL

A bold black tea with marigold, cornflower, rose, and jasmine, infused with passionfruit and vanilla.

THE MEADOWS

An organic green tea with lemongrass, linden flower, and natural lemon, inspired by serene landscapes.



BLACK TEAS

ENGLISH BREAKFAST

A rich, malty blend of Indian and Ceylon teas, brightened with a touch of China Keemun.

FLOWERY EARL GREY

A fragrant mix of black and green teas, infused with bergamot and accented with blue cornflower petals.

MASALA CHAI

A bold Indian black tea spiced with hand-ground cardamom, cinnamon, ginger, pepper, and cloves.



GREEN TEAS

FLORAL JASMINE

Delicate and mellow with a light astringency and a sweet, lingering floral aroma.

ORGANIC LYCHEE

A vibrant green tea infused with the sweet, floral notes of lychee and rich in polyphenols.

HERBAL TEAS

MOUNTAIN BERRY

A vibrant blend of Saskatoon berries, red and black currants, raisins, and wild blueberries.

ORGANIC CHAMOMILE FLOWERS

A soothing infusion of sweet, apple-scented chamomile blossoms from Egypt's Nile Valley.



ARTISAN BLENDS

EMPEROR'S JASMINE

A refined white tea scented with jasmine blooms using an ancient method from Sichuan's Min River. Delicate, aromatic, and smooth.

OSMANTHUS FLOWER OOLONG

A luscious velvety oolong tea that is delicately scented by the rare osmanthus flower found in the high altitudes of the Formosa region with hints of apricot

ORGANIC VANILLA ROOIBOS

Smooth and caffeine-free, this Rooibos is infused with Madagascar vanilla for a rich, round cup—delicious on its own or with milk.

