



W A L D O R F A S T O R I A
H O T E L B A R



www.waldorfastorialasvegas.com

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COCKTAILS

TOKI SOUR

Toki Whiskey | Lemon | Elderflower Syrup | Mint

I'LL SLEEP TOMORROW

Haku Vodka | Espresso | Coffee Liqueur

THE WALDORF

Scotch Whiskey | Orange Liqueur | Sweet Vermouth | Bitters | Absinthe Mist

FLAMINGO COLADA

Single Barrel Rum | Velvet Falernum | Lime Juice
House-Made Passion Colada | Coconut Water

ATOMIC

Infused Gin | Berry Liqueur | Raspberry Syrup | Lemon | Sparkling Wine

PEAR OF ACES

Premium Vodka | Muscat Grape Liqueur | Pear Purée | Agave Sparkling Wine

PROHIBITION

WhistlePig 10 Whiskey | Vermont Maple Syrup | Tawny Port House-Made
Aromatic Bitters | Luxardo Cherry



COCKTAILS

SPANISH TRAIL

Tequila Blanco | La Pinta Pomegranate | Lime Juice Pomegranate Blood
Orange Foam | Black Salt

BLOCK

Vodka | Pineapple Liqueur | Passion Fruit | House-made Vanilla Syrup

MOJAVE

Mezcal | Aperol | Agave | Grapefruit Juice | Lime

MOCKTAILS

CUCUMBER WATERMELON FRESCA

Watermelon Juice | Lemon | Lime | House-Made Lemongrass Syrup | Muddled
Cucumber | Ginger Ale

COLADA BEACH

Pineapple | Passionfruit | Coconut Cream | Coconut Water Lime



WINE BY THE BOTTLE

BUBBLES

Veuve Clicquot Brut Rosé, Champagne, France
Veuve Clicquot Brut, Champagne, France
Ruinart, "Blanc de Blanc," Champagne, France
Dom Perignon, Brut, Épernay, France
Lytle Barnett, Rose, Willamette Valley, OR

WHITE

Patrick Piuze Chablis, "Terroir de Chablis," Burgundy, France
Iconoclast, Chardonnay, Napa Valley, California
Stag's Leap "Karia" Chardonnay, Napa Valley, California
Licia, Albarino, Rias Baixas, Spain
Duckhorn, Sauvignon Blanc, Napa Valley, California
Patz & Hall, Chardonnay, Russian River Valley, CA

ROSE

Rosé, Rock Angel, Côtes de Provence, France

RED

Quintessa, Red Blend, Rutherford, California
Joseph Drouhin, Burgundy, Gevrey-Chambertin, Cotes de Nuits, FR
Sanford Estate, Pinot Noir, Sta. Rita Hills, California
Iconoclast, Cabernet Sauvignon, Napa Valley, California
Caymus, Cabernet Sauvignon, Napa Valley, California
E, Locations, Tempranillo, Spain
Stag's Leap "Artemis", Cabernet Sauvignon, Napa Valley, CA



WINE BY THE GLASS

BUBBLES

Lanson Pere & Fils, Brut, France
Santa Margherita, Prosecco, Veneto, Italy
OneHope, Brut, Napa Valley

WHITE

Cloudy Bay, Sauvignon Blanc, Marlborough, NZ
Patz & Hall, Chardonnay, Sonoma, California
Sanford Estate, Chardonnay, Sta Rita Hills, Santa Barbara, CA
Terlato Family, Pinot Grigio, Colli Orientali del Friuli, Italy
Domaine Vocoret & Fils, Chablis, France
OneHope, Chardonnay, Napa Valley, CA

ROSE

"Whispering Angel," Côtes de Provence, France

RED

Daou Vineyards, Cabernet Sauvignon, Paso Robles, CA
Swanson, Cabernet Sauvignon, Napa Valley, CA
OneHope, Pinot Noir, Napa Valley, CA
Bodega Norton Reserva, Malbec, Mendoza Argentina
Ponzi Vineyards, Pinot Noir, Willamette Valley, Oregon
Crossbarn by Paul Hobbs, Cabernet Sauvignon, Napa, CA
OneHope, Red Blend, Napa Valley, CA

BEER

DOMESTIC

Miller Lite
Budweiser
Coors Light
Michelob Ultra
Bud Light
Sam Adams Boston Lager
Sierra Nevada Pale Ale

IMPORTED

Becks Non Alcohol
Heineken 0.0
Dos Equis Lager
Blue Moon
Corona
Guinness
Stella Artois

REGIONAL

Lagunitas IPA
Ballast Point Sculpin IPA
Fat Tire Amber Ale



PREMIER TASTINGS

WHISTLE PIG GRAND TASTING

Whistle Pig's finest offerings for an intimate understanding of this wonderfully complex grain.

One half ounce Whistle Pig 10yr Private Selection

One half ounce Whistle Pig 12yr Old World Cask Finish

One half ounce Whistle Pig 15yr Vermont Estate Oak

CLASE AZUL MASTER TASTING

Ultra-premium tequilas from the Highlands of Jalisco, Mexico.

One half ounce Clase Azul Reposado

One half ounce Clase Azul Anejo

One half ounce Clase Azul Ultra

REMY MARTIN LOUIS XIII

A blend of up to 1,200 eaux-de-vie, 100% from Grande Champagne, Cognac, France.

One half ounce

One ounce

Two ounces



LOUNGE BITES

CAVIAR & TORO TACO*

Truffle Ponzu | Avocado Mousse | Ossetra Caviar

JUMBO SHRIMP COCKTAIL

Black Tiger Prawn | Yuzu Cocktail Sauce | Meyer Lemon

WINGS

Buffalo Sauce, House Ranch, Carrots & Celery

GIANT MOZZARELLA STICK

Parmesan Panko, Confit Tomatoes, Basil, Marinara

CHEESE & CHARCUTERIE

Chefs' selection of Cured Meats, Cheeses, and Accoutrements

HUMMUS MEZZE

Saffron Roasted Garlic Hummus, Crudite, Naan, Olives

WAGYU SLIDERS*

Mishima Wagyu, Gruyere, Shiitake Mushrooms, Horseradish Aioli

TRUFFLE FRIES

Shoestring Fries, Parmesan, Parsley, Truffle Aioli

"PRINGLES" & CAVIAR

Ossetra Caviar, Smoked Trout Roe, Fines Herbs Creme Fraiche

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.



DESSERT

DARK CHOCOLATE POT DE CRÈME

Scotch Chantilly | Chocolate Crumble | Smoked Sea Salt

STRAWBERRY PANNA COTTA

Coconut Passion Fruit Sorbet | Vanilla Streusel

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