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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