

# PEACOCK GRILL

## After Hours

### Small Plates | For the Table

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#### CHARCUTERIE BOARD

chef's selection of cured meats,  
cheeses and accoutrements

serves 2-4 \$12  
serves 4-6 \$18

#### CRUDITE (V) \$8

Babe Farms seasonal vegetables,  
green garbanzo hummus, whipped feta

#### POMMES FRITES \$6

Yukon Gold potatoes,  
smoked paprika aioli

### Flatbreads

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#### PROSCIUTTO \$10

fontina, mozzarella, arugula,  
prosciutto, hot honey tomato

#### ITALIAN (V) \$8

fontina, mozzarella, arugula, tomato,  
balsamic glaze

### After Hours Cocktail

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#### SUNSET STRIP \$12

Soju and strawberry puree

### Sliders | 2 per order

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#### GRILLED HALUMI (V) \$9

arugula, pesto, heirloom tomatoes,  
Saba glaze, brioche bun

#### CUBANO \$9

ham, braised pork, swiss, pickles,  
yellow mustard, Hawaiian roll

#### LOBSTER ROLL \$15

North Atlantic lobster, celery, mayo,  
brioche roll

### After Hours Specials

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#### KOREAN STYLE CHICKEN WINGS (MWG)

garlic, ginger, tamari, green onion,  
sesame seeds

5 wings \$8

10 wings \$14

#### THAI BEEF SATAY (MWG)

sweet chili sauce

#### SPICY TUNA TARTARE \$8

pickled fresno, sesame, wonton crisp

EXECUTIVE CHEF | STEPHAN JAKUBOWICS

Please let our servers know how we can help navigate the menu for your meal to be safe and delicious.

(V) vegetarian (VG) vegan (MWG) made-without-gluten-containing ingredients