PEACOCK GRILL

After Hours

Shareables

SPICED EDAMAME (V) \$8

TAIWANESE POPCORN

CHICKEN sriracha aioli \$14

CRAB RANGOON

FLATBREAD (MWG)
whipped cream cheese, mozzarella,
scallions, pickled peppers
\$14

CHAR SIU BAO BUN

marinated pork loin, pickled carrots, cilantro, cucumber, hoisin sauce, sesame seeds
3 per order
\$15

CRISPY SPRING ROLLS(V)

vegetable spring rolls, sweet chili dipping sauce 5 per order \$10

PORK & CHICKEN GYOZA

5 per order \$12

Specialty Cocktail

THE LUCKY DRAGON

lychee sake, gin, dragon fruit syrup, garnished with candied ginger served in a martini glass

\$15

EXECUTIVE CHEF | STEPHAN JAKUBOWICS

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