

# PEACOCK GRILL

## After Hours

---

### SHARE PLATES

<b>CURLY FRIES (V)</b> tangy barbeque sauce	\$8
<b>KOREAN SPICED CHICKEN BITES</b> sesame seeds, green onion, gochujang sauce	\$16
<b>FRIED PICKLES (V)</b> thick cut pickle chips, battered & fried, served w/ southern style comeback sauce	\$9
<b>SMOKED BRISKET SLIDER</b> aioli, pickled onion, cheddar, jalapeno, dill pickle (x3 per order)	\$22
<b>COCKTAIL DE CAMARON (MWG)</b> citrus poached shrimp, tomato, jalapeno, avocado, cucumber, lime, onion, cilantro, tortilla chips	\$16
<b>SPINACH &amp; ARTICHOKE FLATBREAD(MWG)(V)</b> artichoke hearts, spinach, lemon, mozzarella, garlic cream sauce, basil pesto	\$14

### DESSERT

<b>WARM VALRHONA CHOCOLATE CHIP COOKIE</b> add vanilla ice cream +\$4 while supplies last	\$8
---	-----

### SPECIALTY COCKTAIL

<b>CLARIDAR DE MANGO</b> 48 hour clarified mango margarita. El Tesoro reposado, organic mango puree, organic lime juice, Yucatan agave served on rock with a lime wedge and tajin rim	\$15
--	------

EXECUTIVE CHEF | STEPHAN JAKUBOWICS

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