

PEACOCK CAFÉ HAPPY HOUR

MONDAY – FRIDAY

3 :00pm-6 :30pm

FOOD SELECTION

\$7

BISTRO BURGER

100% ground chuck burger, gorgonzola cheese, sautéed mushrooms & onions, peacock fries

FRIED CALAMARI

With spicy marinara sauce & ginger-lime aioli

VEGGIE BURGER

Homemade patty, muenster cheese, pesto, tomato, sprouts, peacock fries

\$6

RHODE ISLAND STEAMED MUSSELS

Aromatics and white wine

CHEESEBURGER (muenster, swiss, provolone, Cheddar) 100% ground chuck burger, peacock fries

\$5

TOMATO & MOZZARELLA SALAD

Sea Salt & Basil olive oil

DOLME

Grilled stuffed grapeleaves, yogurt-cucumber, feta

\$4

HUMMUS

With Mediterranean olives

NAAZ KHATOON

Roasted eggplant & pomegranate puree

BEVERAGES FROM THE BAR

\$6

HIGH BALL COCKTAILS with rail liquor

SPECIAL COCKTAILS

BLUE LAGOON, coconut-pineapple rum, blue curaco, pineapple juice

POMEGRANATE DELIGHT, vodka, pomegranate juice

RASPBERRY SENSATION, raspberry vodka, raspberry puree

PEACOCK MARGARITA (homemade sour-mix with organic agave nectar)

PIMM'S CUP, pimm's #1, fresh lemonade, cucumbers

\$5

HOUSE WINES BY GLASS:

Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet sauvignon

SPARKLING COCKTAILS:

Mimosa, sparkling wine, orange juice

Bellini, sparkling wine, passion fruit

French Kiss, sparkling wine, Chambord, raspberry

\$4

BEERS:

Stella Artois, Yuengling, Miller Lite, Corona Lite, Budweiser, Rolling Rock

Enjoy our daily 3 course menu for lunch at \$24.95per guest and Dinner at \$38per guest (plus tax & gratuity).