

IN-ROOM DINING OVERNIGHT

DAILY 11PM - 7AM

EARLY MORNING

Banana Bread VG 6

Organic Steel Cut Oatmeal VG 16
seasonal fruit, brown sugar, pecans,
golden raisins

DIPS

Served with Pita Chips and Crudité

Crispy Shallot Hummus V GF 16
zhoug, chermoula

Toasted Almond Muhammara V GF 18
curried cauliflower,
castelvetrano olives

SANDWICHES

Grilled Chicken Club* DF 22
grilled chicken breast, bacon,
iceberg lettuce, tomato,
lemon herb aioli, served with green
salad, tahini dressing

Grilled Mushroom Sandwich V GF 22
grilled royal trumpet mushroom,
iceberg lettuce, tomato, lemon herb
aioli, served with green salad, tahini
dressing

TO ORDER

Press **Select Services** on room
phone, dial **1506** or call
(512) 628-1479

PEACOCK SIGNATURE BOWLS

Filet Mignon Bowl* 26
hummus, marinated chickpeas,
tomato, cucumber, tzatziki

Cauliflower Vadouvan Bowl V GF 24
hummus, marinated chickpeas,
tomato, avocado, cucumber

SWEET

A Good Cookie 6