

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

Pea & Feta GF 19

serrano, feta, green peas, pine nuts

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