

The Perch

at The Peacock Inn

Brunch Cocktails

Pimm's No. 2.0

pimm's, house made cucumber lemon-lime soda, champagne 16.

Peach Raspberry Bellini

peach & raspberry purées, cilantro syrup 16.

Espresso Amaro Martini

espresso, amaro (montenegro), brandy, demerara syrup 18.

Bloody Mary

vodka, cold pressed tomato juice, spices and brine 18.

Mocktails

Black Lime Faux Fashioned

black lime stock, tamarind syrup 10.

Hemingway "Mock-quiri"

cold pressed grapefruit juice, lime, amaran cherries 10.

Pineapple Habanero Paloma

pineapple-habanero syrup, sparkling grapefruit soda 10.

Strawberry Rhubarb Mule

strawberry rhubarb juice, lime, fever tree ginger beer 10.
add Spirits for \$7

House Made Fresh Lemonade - 10

Strawberry Rhubarb | Grapefruit Mint

add Spirits for \$7

Signature Iced Teas From Chez Alice - 8

Apple Mint | Hibiscus | Butterfly Blue Rose

add Spirits for \$7

Fresh Juices - 10

Orange | Carrot | Grapefruit | Tomato

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(CF) Gluten Free • (DF) Dairy Free • (V) Vegetarian • (VE) Vegan • (TN) Tree Nut
a 20% service charge will be added to all groups of 6 or larger

All credit/ debit card transactions will include a 3.5% credit card processing fee