The Peabody MEMPHIS

MENU

BEVERAGES

PEABODY CLASSIC COCKTAILS

Caipirinha 11
National cocktail of Brazil, dating back to 1918. Unique to this is cachaça, a sugar cane hard liquor, muddled with lime and sugar.

Peabody Mint Julep 12.5
A Mid-South tradition with the Peabody secret recipe made with Buffalo Trace Bourbon, fresh mint and simple syrup.

RUBBER DUCKY COCKTAIL

Malibu Rum, Créme de Banana, Pineapple Juice, Orange Juice, Floating Keepsake Mini Rubber Ducky **12**

FROZEN OPTIONS

Piña Colada 10.5
Strawberry Daquiri 10.5

ROSÉ SANGRIA 10

BOURBONS SMALL BATCH

Woodford Reserve 10.75
Blue Note 12.5

KENTUCKY STRAIGHT

Maker's Mark 9.5

RYES SMALL BATCH

Knob Creek 10.75 **Bulleit 11.75**

PEABODY CONTEMPORARY COCKTAILS

Blueberry Mojito 12
Fresh mint and blueberries muddled with Stoli Blueberi, fresh lime juice, simple syrup and a splash of soda - refreshment never had it so good!

DOMESTIC BEERS

Budweiser 5.75
Bud Light 5.75
Coors Light 5.75
Michelob Ultra 5.75
Miller Lite 5.75
Samuel Adams Boston Lager 7.5
Yuengling 6.25
Blue Moon 7.5
Angry Orchard Hard Cider 7.5
Becks non-alcoholic 6

IMPORTED BEERS

Corona 7.5
Heineken 7.5
Stella Artois 7.5
Guinness 7.5

DRAUGHT BEER

Daily Draught: please inquire with your server or bartender **8**

LOCAL BEERS

Crosstown 'Traffic' IPA *(Memphis)* **7.5**
Ghost River Golden Ale *(Memphis)* **7.5**
Wiseacre Gotta Get up to Get Down Coffee Milk Stout *(Memphis)* **7.5**
Wiseacre Tiny Bomb American Pilsner *(Memphis)* **7.5**
Grind City Soulbier *(Memphis)* **7.5**
Grind City Viva Las Lager *(Memphis)* **7.5**
Grind City GodHopper *(Memphis)* **7.5**
Memphis Made Fireside Amber *(Memphis)* **7.5**

WE ARE HAPPY TO MODIFY AND ACCOMMODATE ANY ALLERGIES OR DIETARY RESTRICTIONS. WE ARE PLEASED TO PARTNER WITH THE FOLLOWING LOCAL FARMS: MARMILU FARMS, SPRING VALLEY FARM, ROSE CREEK VILLAGE FARM, BONNIE BLUE FARM, LOGAN TURNPIKE MILL. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOOD-BORNE ILLNESSES.

PARTIES OF EIGHT OR MORE WILL HAVE A 20% SERVICE CHARGE. THE PEABODY IS PROUDLY STRAW-FREE IN ORDER TO REDUCE PLASTIC POLLUTION. A 100% COMPOSTABLE STRAW IS AVAILABLE UPON REQUEST. 03.30.21

The Peabody
MEMPHIS

MENU

JACK DANIEL'S TENNESSEE WHISKEY SINGLE BARREL

The Peabody Signature

Jack Daniel's Peach Sour 14.5
"Peabody Select" Jack Daniel's Single Barrel, peach schnapps, peach purée and fresh lemon juice.

Classic Manhattan 13.75
Classic cocktail with "Peabody Select" Jack Daniel's Single Barrel, Antica Formula Sweet Vermouth and Amarena cherries.

Presbyterian 12
A refreshing delight with "Peabody Select" Jack Daniel's Single Barrel, ginger ale and club soda.

Peabody Old Fashioned 13.75
Fresh orange and cherry crushed together and served with "Peabody Select" Jack Daniel's Single Barrel and a splash of soda.

PEABODY MULES

Memphis Mule 10.5
A southern Moscow mule (a drink with a kick!) using Old Dominick and Barritt's ginger beer with a fresh lime garnish. With keepsake Peabody mule mug $21

Whiskey Mule 10.5
Still with a kick but we are using Buffalo Trace and a splash of vanilla syrup along with the traditional Barritt's ginger beer. With keepsake Peabody mule mug $21

'Absolutely' Peach Mule 10.5
Absolut Peach Vodka, Barritt's ginger beer, with a fresh lime garnish. With keepsake Peabody mule mug $21

Gin Gin Mule 10.5
A cocktail consisting of Gordon's Gin, fresh lime juice, simple syrup and Barritt's ginger beer. With keepsake Peabody mule mug $21

PEABODY WARMERS

Adult Hot Chocolate 8
Baileys Irish Cream combined with hot chocolate and topped with whipped cream.

Nutty Irishman 9
Baileys Irish Cream and Frangelico combined with coffee and topped with whipped cream.

Irish Coffee 10.5
Jameson Irish Whiskey combined with coffee and topped with whipped cream.

Tea & Sympathy 11
Chai Tea, Cachaça and Ginger Liqueur with lemon.

PRIVATE LABEL WINES

Delta Canard, Mendocino, CA

	gls	btl
Pinot Noir	14.25	70.75
Chardonnay	11.75	57.75
Rosé	11.75	57.75

RED WINES

	gls	btl
Pepperwood Grove, Pinot Noir, *Chile*	12	58
Story Point, Pinot Noir, *California*	12	58
Drumheller, Merlot, *Washington*	11	53
Sycamore Lane, Cabernet Sauvignon, *California*	12	58
Seven Falls, Cabernet Sauvignon, *California*	12.5	61.5
Decoy, Cabernet Sauvignon, *California*	13.5	67
Portillo, Malbec, *Argentina*	11	45

WHITE WINES

	gls	btl
Kendall Jackson, Pinot Grigio, *California*	11	53
Bogle, Sauvignon Blanc, *California*	11	53
Peter Mertes, Riesling, *Germany*	10	48
Decoy Duckhorn, Chardonnay, *California*	13	63
Castello del Poggio, Moscato, *Italy*	12	58

WE ARE HAPPY TO MODIFY AND ACCOMMODATE ANY ALLERGIES OR DIETARY RESTRICTIONS. WE ARE PLEASED TO PARTNER WITH THE FOLLOWING LOCAL FARMS: MARMILU FARMS, SPRING VALLEY FARM, ROSE CREEK VILLAGE FARM, BONNIE BLUE FARM, LOGAN TURNPIKE MILL. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOOD-BORNE ILLNESSES.

PARTIES OF EIGHT OR MORE WILL HAVE A 20% SERVICE CHARGE. THE PEABODY IS PROUDLY STRAW-FREE IN ORDER TO REDUCE PLASTIC POLLUTION. A 100% COMPOSTABLE STRAW IS AVAILABLE UPON REQUEST. 03.30.21

PEABODY DELI PLATTER - $19

Chef's selection of specialty meats, cheeses and assorted accompaniments.

HUMMUS & ACCOMPANIMENTS - $12

Feta cheese, olives and pita chips.

BBQ CHIPS & DIP - $11

House-made potato chips, barbeque seasoning and ranch dip.

Available beginning at 6pm.

Lobby Bar