

Peacock Room

501 Tchoupitoulas St · +15043243073 · Updated: Jan 14, 2026

[View online menu](#)



SNACKS 7

Curry Cashews	\$7.00
brown sugar bacon	
Vermouth Marinated Olives	\$7.00
Peruvian peppers, garlic	
House Made Focaccia	\$8.00
chili crisp butter	
Gumbo	\$9.00
chicken, Conecuh sausage, jasmine rice	
Peacock Fries	\$16.00
shaved black truffle, parmesan, garlic aioli	
Brussels Sprouts	\$14.00
green goddess, salsa macha	
Braised Short Rib Dumplings	\$14.00
mustard caviar, pink peppercorn au poivre	

SHARES 6

White Sturgeon Caviar	\$65.00
crispy potato cakes, crème fraîche, chives	
Oysters on Ice	AVAILABLE OPTIONS
watermelon mignonette, basil oil	\$20.00
	\$40.00
Snack Board	\$34.00
paddlefish caviar & crème fraiche with potato cakes, crispy Gulf shrimp, curry-bacon cashews, marinated olives, grilled focaccia with chili crisp butter	
Goat Cheese Fondue	\$17.00
red wine braised onions, warm bread	
Artisan Cheese Plate	AVAILABLE OPTIONS
daily selection of soft/hard/blue, fresh fruit, candy pecan, olives; choice of two or three	Two: \$19.00
	Three: \$24.00

Hummus	\$19.00
spicy sesame chili crunch, vegetable crudité, warm pita	

SMALL PLATES 6

Baby Kale Caesar	\$15.00
grana padano, garlic breadcrumb, anchovy vinaigrette	
Wedge Salad	\$16.00
Benton's bacon, red onion, creole tomatoes, crispy shallots, gorgonzola dressing	
Crispy Gulf Shrimp	\$16.00
harissa pepper remoulade, lemon, herbs	
Charred Octopus	\$19.00
fingerling potato, scallion, almond romesco	
Sicilian Pork Meatballs	\$18.00
creamy grits, shaved parmesan, basil	
Beef Carpaccio	\$17.00
arugula, parmesan, balsamic, smoked black pepper	

MAINS 5

Smoked Tomato Linguine	\$19.00
chili flake, garlic crunch, basil	
Louisiana Blue Crab Bucatini	\$25.00
chili crunch, fried shallots, herbs	
Crispy Shrimp & Grits	\$26.00
Brussels sprouts, tomato bacon jam, Crystal hot n sour	
NOLA Hot Chicken Sandwich	\$19.00
comeback sauce, pickles, brioche, fries	
Peacock Smash Burger	\$24.00
cheddar, grilled onion, house pickles, secret sauce, fries	

SWEETS 3

Chocolate Bread Pudding	\$9.00
whiskey caramel, toffee crumble	
Strawberry Passion Mousse Cake	\$12.00
blistered strawberry, sponge cake, almond	
Raspberry Tart	\$11.00
lemon custard, pistachio cream, shortbread	

OLD BIRD CLASSICS 4

Sazerac	\$14.00
Sazerac Rye, Peychaud's bitters, demerara, Herbsaint. That New Orleans classic	
Espresso Martini	AVAILABLE OPTIONS
Grey Goose Vodka, St. George "Nola" coffee liqueur, La Colombe coffee. Give the people what they want	\$17.00
	Martini Tree Serves Six: \$90.00
Hurricane	\$18.00
Bacardi, Brugal Añejo, Hamilton 151, passionfruit, lemon. What to do with all this Rum?	
Uncle's Peach Old Fashioned	\$24.00
Uncle Nearest 1856 Bourbon, black lemon bitters, peach demerara. Tried and true	

ZERO PROOF 4

She used to be a Jungle Bird	\$10.00
Giffard Sirop Aperitif, Seedlip Grove 42, pineapple, lime. For the tiki lovers	
A Whole New World	\$10.00
Jasmine tea, mango, pineapple, basil, lemon, soda. Tropical florals with grippy tannins	
Squared Up	\$10.00
Seedlip Grove 42, pomegranate, aromatic + fuego bitters. Firing Squad inspired	
Athletic Brewing, NA Lager or IPA, Milford, CT	\$6.00

FEATURED DRINKS 3

Fever Tree Selections	\$5.00
Sparkling Pink Grapefruit, Ginger Beer, Indian Tonic, Club Soda, Ginger Ale	
Drip Coffee & Hot Tea	\$4.00
Daily selections	
Juice	\$6.00
Orange, Cranberry, Grapefruit, Pineapple	

PRIDE OF THE FLOCK 8

The Jade Dragon	\$17.00
Roku Gin, Boomsma Cloosterbitter, coriander, mint, pineapple, jalapeno, lime. Unexpected... savory, yet thirst quenching	
El Pavo Real	\$16.00
Patron Silver, ancho chili, hibiscus pomegranate, lime. Refreshing, tart, floral, with a kiss of ancho chili heat	
Distinguished Gentleman	\$18.00
Elijah Craig 12 Year, Meletti, Contratto Aperitif, orange. Spirit forward with house-made chocolate pairing	
Flock This Way	\$15.00
Tito's Vodka, honeydew, falernum, lemon. Crushable & layered... cause she knew what she was doin'	

Shoemakers and Hell Raisers	\$15.00
Bombay Sapphire Gin, Amontillado Sherry, Cointreau, watermelon, lemon. A cobbler for the new roaring 20's	
The Songbird	\$14.00
Bacardi 4 year, lemon, sangria. Fresh fruit, long drink	
Funky Claude	\$15.00
Illegal Mezcal, Reposado Tequila, Sfumato, strawberry, lime. Smoked strawberry-rhubarb pie	
Magnolia 45	\$16.00
Martell VS, magnolia honey, lemon, Cava, blueberry. From Mississippi with love, rooted in Louisiana with intention	

DRAFT 4

Abita Amber, Abita Springs, LA	\$9.00
Gnarly Barley, Jucifer IPA, Hammond, LA	\$10.00
Abita Strawberry Lager, Abita Springs, LA	\$9.00
Urban South, Paradise Park Lager, NOLA	\$7.00

PACKAGE 10

Bud Light, St. Louis, MO	\$5.00
Dogfish Head, "SeaQuench Ale", Session Sour, DE	\$7.00
New Belgium, "Trippel", Belgian Style Ale, CO	\$8.00
Guinness, Stout, Dublin, Ireland	\$9.00
Aval, Cider, Bretagne, France	\$8.00
Modelo Especial, Mexican Lager, Mexico City, Mexico	\$6.00
Stella Artois, Euro Lager, Leuven, Belgium	\$6.00
Urban South, Holy Roller, IPA, New Orleans, LA	\$6.00
Lagunitas, IPA, St. Chicago, IL	\$7.00
Athletic Brewing, NA Lager or IPA, Milford, CT	\$6.00

LOCAL SPIRITS 9

Vodka, J.T. Meleck, LA	\$9.00
Gin, Atelier Vie, Euphrosine #9, NOLA	\$11.00
Barrel Aged Gin, Atelier Vie, Euphrosine #9, NOLA	\$12.00
Rum, Roulaison Barrel Aged, NOLA	\$13.00

Amer, Herbal Liqueur, Roulaisson, NOLA	\$11.00
Bourbon, "Left Bank", Kentucky & NOLA	\$15.00
Herbsaint, Herbal Liqueur, NOLA	\$12.00
Rhum Louisane, Oxbow, Baton Rouge	\$13.00
Spiced Rum, "False River", Oxbow, Baton Rouge	\$13.00

SPARKLING 3

Bouvet-Ladubay, Rosé Brut Excellence, FR, NV	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Pommery "POP", Champagne, FR, NV (187ml)	\$28.00
Torresella, Extra Dry Prosecco, D.O.C.	AVAILABLE OPTIONS
	\$12.00
	\$48.00

WHITE 4

Chardonnay, Maison Louis Latour "Les Genièvres", Mâcon-Lugny, FR	AVAILABLE OPTIONS
	\$15.00
	\$58.00
Pinot Grigio, Attems, D.O.C. Friuli, Italy, 2022	AVAILABLE OPTIONS
	\$13.00
	\$50.00
Sauvignon Blanc, Loveblock Farm, Marlborough NZ 2023	AVAILABLE OPTIONS
	\$15.00
	\$58.00
Riesling, Trimbach Alsace AOC, FR 2022	AVAILABLE OPTIONS
	\$18.00
	\$70.00

ORANGE 1

Pinot Grigio/Sauvignon Blanc, Borgo Savaian "Aransat", Italy, 2020	AVAILABLE OPTIONS
	\$13.00
	\$50.00

RED 5

Cabernet Sauvignon, Starmont, North Coast, CA 2021	AVAILABLE OPTIONS
	\$17.00
	\$66.00

Pinot Noir, Belle Glos, "Balade" Monterey County, CA 2023	AVAILABLE OPTIONS
	\$18.00
	\$72.00
Montepulciano, Vigneti del Sole, Abruzzo, IT, 2023	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Malbec, Catena Vista Flores, Mendoza, Argentina 2020	AVAILABLE OPTIONS
	\$13.00
	\$50.00
Tempranillo, Marques de Murrietta Reserva, Rioja, SP 2017	AVAILABLE OPTIONS
	\$18.00
	\$72.00

ROSÉ 1

Grenache/Pinot Noir, Elizabeth Spencer Rosé, North Coast 2022	AVAILABLE OPTIONS
	\$13.00
	\$50.00

LOCAL SAKÉ 1

Wetlands Saké, Unfiltered, Louisiana	\$18.00
Served Chilled	

FORTIFIED / AROMATIZED 10

Carpano Antica	\$12.00
Cocchi Rosa	\$10.00
Cocchi Americano	\$10.00
Dolin Dry	\$9.00
Lillet Blanc	\$10.00
Noilly Pratt Dry	\$8.00
Martini and Rossi Sweet	\$8.00
Alma de Trabanca, Quinquina en Rama	\$9.00
La Cigarrera, Manzanilla Dry Sherry	\$10.00
Punt e Mes, Sweet Vermouth	\$10.00

ROSE 2

Grenache Noir/Sauvignon Blanc, DAOU, Paso Robles, CA 2023	\$56.00
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Negroamaro Rose, Tormaresca "Calafuria", Italy 2023

\$50.00

GIN15

Atelier Vie, Barrel Aged, NOLA	\$15.00
Atelier Vie, NOLA	\$13.00
Aviation, US	\$11.00
Beefeater, UK	\$10.00
Bombay Sapphire, UK	\$13.00
Botanist, Scotland	\$16.00
Fords, UK	\$14.00
Gentilly Gin	\$14.00
Hayman's Old Tom	\$10.00
Hendrick's, Scotland	\$15.00
Monkey 47, Germany	\$18.00
Normindia, France	\$12.00
Plymouth Gin	\$12.00
Tanqueray, UK	\$12.00
Wonderbird	\$13.00

AGAVE23

4 Copas, Reposado	\$23.00
Altos Blanco	\$15.00
ArteNOM Reposado	\$26.00
Casamigos Añejo	\$24.00
Casamigos Blanco	\$18.00
Casamigos Reposado	\$21.00
Casa Noble, Añejo	\$21.00
Codigo 1530 Rosa Tequila	\$19.00
Del Maguey Vida Mezcal	\$15.00
Don Julio, "1942", Añejo	\$50.00

El Tesoro "Paradiso" Extra Añejo	\$55.00
Fortaleza Blanco or Reposado	AVAILABLE OPTIONS
	\$19.00
	\$23.00
Herradura Blanco	\$15.00
Herradura Añejo	\$22.00
Illegal Joven Mezcal	\$16.00
Lalo Blanco	\$16.00
Maestro Dobel, Diamante Reposado	\$23.00
Milagro Blanco	\$14.00
Milagro Reposado	\$16.00
Patron Añejo	\$25.00
Patron El Cielo	\$52.00
Patron Reposado	\$23.00
Patron Silver	\$17.00

VODKA 13

Absolut	\$11.00
Flavors: Mandarin	
Absolut Elyx	\$18.00
Belvedere	\$14.00
Belvedere Infusions Lemon Basil	\$14.00
Grey Goose	\$14.00
Grey Goose L'Orange or Watermelon Basil	\$14.00
J.T. Meleck (Local)	\$9.00
Ketel One	\$12.00
Skyy	\$10.00
Smirnoff	\$10.00
St Roch Cucumber Vodka	\$12.00
Tito's	\$12.00

Wheatley	\$11.00
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RUM 20

Appleton Estates, "Signature", Jamaica	\$11.00
Bacardi 4 Year	\$10.00
Bacardi Ocho	\$12.00
Bacardi Superior	\$9.00
Brugal Anejo	\$11.00
Coruba Dark, Jamaica	\$10.00
Diplomatico Reserva, Venezuela	\$16.00
Don Q Blanco	\$10.00
El Dorado 8 Year, Guyana	\$11.00
False River Barrel Aged	\$17.00
False River Small Batch Spiced	\$13.00
Hamilton Demerara 151, Guyana	\$15.00
Mount Gay "Black Barrel" Double Cask	\$14.00
Novo Fogo Cachaça, Brazil	\$14.00
Plantation Pineapple	\$12.00
Rhum Louisane, Oxbow, Baton Rouge	\$13.00
Ron Zacapa 23	\$18.00
Roulaison Barrel Aged (Local)	\$17.00
Sailor Jerry Spiced Rum	\$11.00
Smith & Cross	\$13.00

BOURBON / RYE / DOMESTIC 25

Angel's Envy, Bourbon	\$19.00
Basil Hayden's	\$17.00
Bywater Bourbon	\$22.00
Elijah Craig, Small Batch Bourbon	\$12.00
Four Roses, "Single Barrel", Bourbon	\$15.00

Four Roses, "Small Barrel Select", Bourbon	\$21.00
High West, "American Prairie", Bourbon	\$12.00
Jack Daniels Tennessee Whiskey	\$12.00
Jim Beam Bourbon	\$9.00
Knob Creek Bourbon	\$14.00
Maker's Mark Bourbon	\$12.00
Michter's Bourbon or Rye	\$18.00
Old Elk, "Four Grain", Straight Bourbon	\$35.00
Old Elk, "Double Wheat", Straight Whiskey	\$32.00
Old Forester Bourbon	\$11.00
Pinhook "Bourbon Heist"	\$15.00
Pinhook, "Hard Rye Guy", Rye Whiskey	\$15.00
Rittenhouse Rye	\$10.00
Sazerac Rye	\$10.00
Templeton Rye	\$12.00
Uncle Nearest "1884" Blended Whiskey	\$16.00
Uncle Nearest "1856" Blended Whiskey	\$22.00
Wild Turkey, "Rare Breed", Rye	\$20.00
Wild Turkey "81" Bourbon	\$10.00
Woodford Reserve Bourbon	\$15.00

ALLOCATIONS (BASED ON AVAILABILITY) 4

Blanton's Single Barrel	\$35.00
Eagle Rare, 10 Year Bourbon	\$20.00
Stagg Jr	\$28.00
Weller, Special Reserve, "Wheated Bourbon"	\$21.00

SCOTCH / WHISKEY / WHISKY 21

Auchentoshan 12 Year	\$22.00
Auchentoshan 18 Year	\$42.00

Bruichladdich, "Port Charlotte", Heavily Peated Islay	\$23.00
Clan Denny, Port Dundas, 15 Year Single Malt, 2006	\$29.00
Crown Royal Whisky, Canada	\$13.00
Dalmore Cigar Malt	\$47.00
Dewar's White Label	\$11.00
Glenfiddich 12 Year	\$22.00
Glenfiddich 14 Year	\$34.00
Glenlivet 12	\$22.00
Glenlivet 14	\$27.00
Highland Park 12 Year	\$21.00
Jameson Whiskey, Ireland	\$12.00
Johnnie Walker Black	\$15.00
Macallan 12 Year	\$33.00
Macallan 18 Year	\$50.00
Monkey Shoulder, Blended Scotch	\$14.00
Springbank 10 Year	\$35.00
Springbank 12 Year Cask Strength	\$44.00
Springbank 15 Year	\$47.00
Tullamore DEW Whiskey, Ireland	\$11.00

JAPANESE WHISKY 8

Hatozaki, Finest	\$17.00
Hibiki, "Harmony", Japan	\$26.00
Nikka Coffey Grain Whisky, Japan	\$24.00
Shibui, "Pure Malt"	\$22.00
Shibui, 10 Year	\$40.00
Tenjaku, Blended Whisky	\$18.00
Toki Whisky, Japan	\$13.00
Fukano Whiskey	\$23.00

HERBAL 24

Amaricano Blanco	\$18.00
Amaricano Nero	\$18.00
Amaro Nonino	\$14.00
Amer, Roulaison	\$11.00
Aperol	\$11.00
Averna	\$19.00
Avèze, Gentiane liqueur	\$10.00
Benedictine	\$12.00
Campari	\$11.00
Chartreuse (Green or Yellow)	\$17.00
Chartreuse VEP (Yellow or Green)	\$29.00
Contratto Apertif	\$10.00
Contratto Bitter	\$10.00
Contratto Fernet	\$12.00
Cynar	\$11.00
Fernet Branca	\$10.00
Genepy, Dolin de Chamois	\$11.00
Herbsaint	\$12.00
Meletti Amaro	\$10.00
Montenegro	\$13.00
Pernod Absinthe	\$24.00
Pimm's #1	\$10.00
Sfumato Rabararo	\$11.00
Underberg Bitter	\$4.00

CORDIAL 12

Atxa, Pacharan	\$10.00
Bittermens Tepache (Spiced Pineapple)	\$11.00

Cointreau	\$12.00
Disaronno Amaretto	\$13.00
Grand Marnier	\$13.00
Lazzaroni Sambuca	\$10.00
Luxardo Maraschino	\$9.00
St Germain	\$12.00
Mr. Black, Coffee Liqueur	\$9.00
Tempus Fugit Creme de Cacao	\$10.00
Tempus Fugit Creme de Menthe	\$10.00
Maraska Nocellino	\$12.00

BRANDY / COGNAC 10

Caravedo Pisco	\$10.00
Dudognon, Cognac Grand Champagne, Reserve 10 Year	\$17.00
Marie Duffau, Bas Armagnac, Napoléon	\$13.00
Martell Blue Swift	\$22.00
Pierre Ferrand 1840, Cognac	\$16.00
Remy Martin VSOP	\$18.00
Roger Groult, Calvados Pays d'Auge 8 Year (Apple Brandy)	\$19.00
Hennessy VS	\$16.00
Dusse	\$16.00
Martel VS	\$19.00

STARTERS 8

Peacock Brunch Tower caviar & potato cakes, black truffle deviled eggs, crispy Gulf oyster and shrimp, petite quiche Lorraine, shaved prosciutto di parma, pimento cheese and Creole cracklins, buttermilk biscuit with jam	\$34.00
Petite Quiche Lorraine bacon, Swiss cheese, chives	\$12.00
Potato & Caviar Cakes crème fraiche, chives	\$16.00

Peacock Fries	\$16.00
shaved black truffle, parmesan, garlic aioli	
Baby Kale Caesar	\$15.00
grana padano, garlic breadcrumb, anchovy vinaigrette	
Crispy Brussels Sprouts	\$14.00
green goddess, salsa macha	
Crispy Shrimp	\$16.00
harissa pepper remoulade, lemon, herbs	
Oysters on Ice	AVAILABLE OPTIONS
watermelon mignonette, basil oil	\$20.00
	\$40.00

SIDES 7

Egg on the Side	\$2.00
Simple Salad	\$5.00
Applewood Smoked Bacon	\$6.00
Peacock Potatoes	\$6.00
Creamy Stone Cheese Grits	\$5.00
Brioche or Whole Wheat Toast	\$3.00
Buttermilk Biscuit & Jam	\$5.00

DESSERT 3

Chocolate Bread Pudding	\$9.00
whiskey caramel, toffee crumble	
Strawberry Passion Mousse Cake	\$12.00
blistered strawberry, sponge cake, almond	
Raspberry Tart	\$11.00
lemon custard, pistachio cream, shortbread	

PARTY STARTERS 4

Chambong Spritz	AVAILABLE OPTIONS
St. Germain & Bubbles	For 2: \$18.00
	For 8: \$64.00
High Tea Punch for 2	\$24.00
Bourbon, chai, citrus, ginger, & whey served as Afternoon Tea. "Yes, that's it! Said the Hatter with a sigh, it's always tea time." - Lewis Carroll	

Mimosa Service	\$30.00
Bottle of Cava and Juice Flight	
Pineapple Express	\$85.00
Absolut Elyx, Pimms, Tepache, strawberry, lemon, Cava Round up your flock and indulge in this punch bowl! Bright, citrusy, slightly floral with a pop of fizz	

COCKTAILS - PRIDE OF THE FLOCK 9

Washoku Marii	\$14.00
Smirnoff Vodka, lichiko Shochu, housemade wasabi bloody mary mix. Our take on the classic with a twist	
Espresso Martini	AVAILABLE OPTIONS
Ketel One Vodka, St. George "Nola" coffee liqueur, La Colombe coffee. Martini Tree - Give the people what they want	\$17.00
	Martini Tree (Serves Six):
	\$90.00
All Skewed Up	\$14.00
Skrewball Peanut Butter Whiskey, Chocolat Deluxe, La Colombe cold brew. Is there a better combination than chocolate and peanut butter?	
Garden Party	\$17.00
Hendricks, Belvedere Lemon Basil Vodka, citrus, celery, cucumber. Refreshing and balanced, fit for a pool party	
Cartoon Network	\$14.00
Oxbox Small Batch Spiced Rum, Earl Grey Syrup, Oat Milk. Cinnamon Toast Crunch & Saturday morning cartoons	
Spill The Tea	\$15.00
Tullamore Dew Honey, Scarlet Glow Tea, grenadine, lemon. Light, honey kissed with notes of lemongrass and hibiscus	
The Jade Dragon	\$16.00
Roku Gin, Boomsma Cloosterbitter, coriander, pineapple, mint, lime. First I drink the greens, then I do the things. Savory, yet thirst quenching	
El Pavo Real	\$17.00
Patron Silver Tequila, Ancho Reyes, hibiscus, pomegranate. Refreshing, tart, floral, with a hint of ancho chili heat	
The Irish Goodbye	\$14.00
Tullamore DEW Irish Whiskey, hot coffee, Guinness whipped cream. You know it, you love it	

COCKTAILS 3

Violet Rays	\$10.00
Bacardi, Creme De Violette, pineapple, lime, ginger	
Banarama	\$10.00
Bacardi, Giffard Banane, Velvet Falernum, lemon	

Tropical Punch

\$10.00

4yr Bacardi, kumquat, lemon, peach, sangria