

PEAK

WITH



LUNCH MENU

FOOD

MILK BREAD	11
Honey Butter (v)	
LETTUCES	21
Buttermilk Dressing, Pickled Onion	
BEEF TARTARE	25
Fingerling Potato, Smoked Aioli	
HIRAMASA	27
Coconut, Coriander (gf)	
MAITAKE MUSHROOM	38
Delicata Squash, Anson Mills Polenta (v/gf)	
SEARED STEELHEAD TROUT	37
Rutabaga, Fennel, Blood Orange (gf)	
SEARED TUNA	39
Freekeh, Almond, Leeks	
ROASTED CHICKEN	38
Kobocha, Pearl Onion, Kale Pesto, Citrus Jus (gf)	

BURGER & BUBBLES

BLACK HAWK BRISKET BURGER 37
Double Patty, Austrian Gruyère, Smoked Bacon
Pair With: Veuve Clicquot-Ponsardin, Brut NV
\$25 gls/\$65 375ml

SIDES

CREAMY FARRO	15
Mushroom, Parmesan	
CANNELLINI BEANS	16
Andouille Sausage, Swiss Chard, Breadcrumbs	

(v) vegetarian, (ve) vegan, (gf) gluten free

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

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

DESSERTS

CRUNCHY TOAST	17
Chocolate Cremeux, Butterscotch Ice Cream	
Sommelier's pairing: Sherry, Gonzales Byass 'Leonor' Palo Cortado 12yr 19	
PEANUT BUTTER MOUSSE	18
Golden Raisin, Celery, Chervil (v/gf)	
Sommelier's pairing: Bourbon, Harlem Standard, NY 28	
PUMPKIN CHEESECAKE	18
Gingersnap, Cranberry, Sage (v)	
Sommelier's pairing: Eau De Vie, Hans Reisetbauer Carrot, Austria 25	
AGED CHEESES	26
Honeycomb, Seasonal Chutney	

COFFEE and TEA

AFFICIONADO COFFEE ROASTERS

Fair-Trade Coffee

Brewed Coffee - Punku Rumi, Peru 6
Espresso - Liberator, South American Blend 7
Cappuccino, Latte, Americano 7

PALAIS DES THES 7

Loose-Leaf Tea, by the pot

Grand Yunan Imperial - Black Tea, China

Blue of London - Earl Gray

Sencha Ariake - Green Tea, Japan

L'Herboritste - Chamomile, France (Caffeine-Free)

Rooibos - Herbal, Africa (Caffeine-Free)