



STARTERS

- CRAB CAKES 24**
Jumbo lump crab cakes served with a spicy remoulade
- CALAMARI 17**
Lightly fried, served with green chile aioli and cocktail sauce
- MUSSELS 22**
Spanish chorizo, Stella Artois beer, lemon, butter, cilantro and bread

- SHRIMP COCKTAIL 25**
Jumbo shrimp, served with cocktail sauce and avocado mousse
- BRUSSELS SPROUTS 16**
Fried and topped with candied pecans and served with whipped goatcheese and honey
- CHICKEN LOLLIPOPS 18**
Tossed in a parmesan buffalo sauce

- FOCACCIA 9**
Olive and tomato Focaccia bread, served with balsamic vinegar and olive oil
- DUCK TOSTONES 20**
Shredded duck on tostones topped with an avocado cream, caramelized onions and salsa de arbol

SOUPS

- GREEN CHILI CHICKEN POZOLE 8**
- FEATURED SOUP 8**

ENTREES

SERVED WITH HOUSE OR CAESAR SALAD

- GRILLED HALIBUT 40**
Topped with grilled shishito and peach pico, served with broccilini & lemon orzo
- CHICKEN PICCATA 30**
Angel hair pasta, pan seared chicken and lemon caper sauce
- SCALLOPS 48**
Jalapeño, garlic and lemon, served on a bed of coconut rice and asparagus
- GOLDEN CORVINA 31**
Pan seared with galic lemon butter, coconut riced & fried okra
- GRILLED SALMON 31**
Soy glazed, served with baby carrots and mashed potatoes
- GARLIC SHRIMP 34**
Sautéed in lemon garlic fennel sauce, served on coconut rice with brocolini
- GRILLED CHICKEN BREAST 30**
Served with sun-dried tomato, artichoke and mushroom cream sauce, served with rice and baby carrots
- DUCK BREAST 41**
Seared, topped with a port reduction and served with rice & fried okra

STEAKS & CHOPS

SERVED WITH HOUSE OR CAESAR SALAD

- ELK TENDERLOIN 42**
Grilled, sliced, topped with chimichurri, served with fingerling potatoes and green beans
- FILET 46**
8oz, topped with a mushroom sauce, mashed potatoes and broccolini
- NEW YORK STRIP 44**
Topped with horseradish cream, served with fingerling potatoes and fried okra
- RIBEYE 47**
Grilled, served with mashed potatoes and baby carrots
- LAMB RACK 40**
Chipotle glazed, served with fingerling potatoes and brussels sprouts
- SKIRT STEAK 39**
Chimichurri, served with fingerling potatoes and green beans
- WILD BOAR TENDERLOIN 40**
Served with a berry compote, mashed potatoes and broccolini
- BISON STRIPLOIN 45**
Served with wild mushrooms and a lemon orzo



ADD

- grilled shrimp 17 scallops 24 Stilton blue cheese 9
- green chile strips 6 balsamic grilled onions 6

SANDWICHES & BURGERS

SERVED WITH FRIES

- FRENCH DIP 24**
Thinly sliced prime rib, provolone, grain mustard, horseradish cream sauce, caramelized onions, served with Au Jus
- CAPRESE GRILLED CHICKEN 21**
Mozzarella, pesto, tomatoes, arugula and balsamic reduction
- LOBSTER ROLL 30**
Lobster, mayonnaise and celery, on a roll
- PEACH JALAPENO CHEESEBURGER 21**
Whipped goat cheese, peach compote, jalapenos, arugula, tomatoes and aioli
- BISON BURGER 24**
Crispy shallots, blue cheese, blueberry bbq sauce, arugula, tomatoes and aioli

SIDES

- MAC N CHEESE 9**
3 cheese Béchamel
- BABY CARROTS 9**
Garlic and brown sugar
- MASHED POTATOES 8**
Garlic and herbs
- BRUSSELS SPROUTS 9**
Bacon, lemon and feta
- ASPARAGUS 8**
With Parmesan cheese
- COCONUT BASMATI RICE 8**
- GREEN BEANS 9**
With cashews and Sriracha vinaigrette
- FRENCH FRIES 8**
- FINGERLING POTATOES 9**
With garlic
- BROCCOLINI 8**

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE SPEAK TO YOUR SERVER

06. 2025

BEVERAGES

ICED TEA	3.75	AGUA DE PIEDRA	6
SOFT DRINKS	3.75	Still Water	
LEMONADE	3.75	ESPRESSO	3
ST. ARNOLDS ROOT BEER	5	CAPPUCCINO	4
TOPO CHICO	6	LATTE	4.5
Sparkling Water		FRENCH PRESS	6 sm 8 lg
AGUA DE PIEDRA	6		
Sparkling Water			

TAVERN COCKTAILS

PEACH COSMOPOLITAN 15 Tito's Homemade Vodka, peach nectar, Cointreau, lime and cranberry juice	PERFECT HIBISCUS MARGARITA 14 Jose Cuervo tequila and hibiscus syrup, topped with egg white foam
STRAWBERRY LIMONCELLO FRENCH 75 15 Botanist gin, simple syrup, sparkling wine, limoncello	THE EL PASOAN 13 Effen cucumber vodka, jalapeño, lime, triple sec and tajin rim
SMOKED MAIZ OLD FASHIONED 15 Del Maguey Vida Mezcal, Nixta and bitters	APEROL SPRITZ 14 Aperol, prosecco and soda
RASPBERRY BOURBON SMASH 15 Makers Mark, simple syrup, lemon juice and raspberries	PARK TAVERN MULE 14 Tito's Homemade Vodka, tamarind syrup, lime, ginger ale and ginger beer
CORTEZ 13 Milagro Blanco Tequila, triple sec, lime, rosemary syrup and pineapple	BARREL AGED MANHATTAN 16 Aged in house with Buffalo Trace and Carpano Antica
BERRY GOOD MOJITO 15 Bacardi, Rum, berries, mint, lime, simple syrup and soda	WATERMELON CHILTON 15 Tito's Homemade Vodka, lemon juice, watermelon juice and club soda

DRAFT BEER

PINTS 7.5 22oz 10

LEFT HAND NITRO MILK STOUT	Nitro Stout
ACE PINEAPPLE	Cider
FRANZISKANER	Hefe-Weissen
FIRESTONE 805	Blonde Ale
MARBLE DESERT FOG	Hazy IPA
STONE BUENAVEZA	Lager
DESCHUTES FRESH SQUEEZED	IPA
STELLA ARTOIS	Lager
NORTH COAST SCRIMSHAW	Pilsner
ESTRELLA JALISCO	Lager
AURELIAS (LOCAL BREW)	Ask server for style

BOTTLED BEER

BUD LIGHT	5
ULTRA	5
MILLER LITE	5
SHINER	6
XX LAGER	6
NEGRA MODELO	6
MODELO ESPECIAL	6
BLUE MOON	6
GUINNESS Dry Stout	7
ESTRELLA DAMM	7
HOMEMADE RED BEER SETUP	2
Clamato, homemade spice blend, lime	

PARK TAVERN



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