



STARTERS

- BRUSSELS SPROUTS 16**
Fried and topped with candied pecans and serve with whipped goat cheese 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

- 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

ENTREES

- CHICKEN PICCATA 28**
Angel hair pasta, pan seared chicken and lemon caper sauce
- SKIRT STEAK 28**
Served with chimichurri and fries
- GRILLED SALMON 29**
Soy glazed, served with baby carrots and mashed potatoes

SANDWICHES & BURGERS

SERVED WITH FRIES

- FRENCH DIP 22**
Thinly sliced prime rib, provolone cheese, grain mustard, horseradish cream sauce, caramelized onions, served with Au Jus
- PEACH JALAPENO CHEESEBURGER 19**
Whipped goat cheese, peach compote, jalapenos, arugula, tomatoes and aioli
- CAPRESE GRILLED CHICKEN 19**
Mozzarella, pesto, tomatoes, arugula and balsamic reduction
- LOBSTER ROLL 28**
Lobster, mayonnaise and celery, on a roll
- TURKEY BACON CLUB 16**
Thinly sliced turkey, provolone cheese, green chile aioli, lettuce, roasted tomatoes and avocado, on focaccia bread
- GRILLED CHEESE 13**
Havarti, Manchego, provolone, Spanish chorizo and fig jam
- BISON BURGER 22**
Crispy shallots, blue cheese, blueberry bbq sauce, arugula, tomatoes and aioli
- CUBAN 20**
Roasted pork, ham, swiss cheese, mustard and pickles

SOUPS

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

SALADS

- ADD**
grilled shrimp 11 salmon 10 chicken 9 steak 11
- HOUSE 12**
Arugula, tomatoes, red onions, Parmesan cheese and red wine Dijon vinaigrette
- CAESAR 12**
Traditional Caesar dressing, homemade croutons and Reggiano Parmesan cheese
- PARK TAVERN CHOPPED SALAD 18**
Lettuce mix, tomatoes, bacon, blue cheese, avocado, garbanzo beans, salami, Kalamata olives and house vinaigrette
- DUCK SALPICON SALAD 24**
Shredded duck, lime, balsamic vinegar, chipotle peppers, cilantro and red onion on a bed of lettuce
- ASIAN NOODLE SALAD 21**
Lettuce mix, carrots, mango, avocado, tomatoes, peanuts, sliced chicken, asian noodles and Sriracha lime vinaigrette

SIDES

- | | |
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| 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 |
| BROCCOLINI 8 | FINGERLING POTATOES 9
With garlic |

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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