



STARTERS

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

TUNA TARTARE 20
Chopped and seasoned with a soy ginger vinaigrette and served with avocado, cucumber and fried wontons

FOCACCIA 12
Focaccia bread served with olive oil, balsamic vinegar and olive tapenade

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

SOUPS

GREEN CHILI CHICKEN POZOLE 8

FEATURED SOUP 8

ENTREES

SERVED WITH HOUSE OR CAESAR SALAD

MEATLOAF 35
Served with mashed potatoes, brussels sprouts and served with jalapeno Au Jus

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

LINGUINI AND CLAMS 39
White wine and garlic sauce

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 beets

GRILLED CHICKEN BREAST 30
Served with a serrano pepper and tomatillo salsa

BLACKENED TROUT 44
Topped with a shrimp and crab cream sauce and served with rice and asparagus

SANDWICHES & BURGERS

SERVED WITH FRIES

FRENCH DIP 24
Thinly sliced prime rib, provolone, grain mustard, horseradish cream sauce, caramelized onions, served with Au Jus

BLACKENED CHICKEN 21
Cheddar cheese pickles, aioli, avocado, arugula, tomatoes, and red onion

LOBSTER ROLL 30
Lobster, mayonnaise and celery, on a roll

GREEN CHILE PATTY MELT 21
Onion bacon jam, green chile, aioli, swiss served on rye bread

STEAKS & CHOPS

SERVED WITH HOUSE OR CAESAR SALAD

ELK TENDERLOIN 44
Grilled, sliced, topped with chimichurri, served with fingerling potatoes and green beans

FILET 46
8oz, topped with a mushroom sauce, mashed potatoes and beets

NEW YORK STRIP 44
Topped with horseradish cream, served with fingerling potatoes and cauliflower

RIBEYE 47
Grilled, served with mashed potatoes and baby carrots

LAMB RACK 40
Chipotle glazed, served with fingerling potatoes and brussels sprouts

SKIRT STEAK 43
Chimichurri, served with fingerling potatoes and green beans

SHORT RIBS 42
Red wine braised and served with mashed potatoes and cauliflower

ADD

grilled shrimp 18 scallops 24 Stilton blue cheese 9
green chile strips 6 balsamic grilled onions 6



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

CAULIFLOWER 8
Sautéed in brown butter

FINGERLING POTATOES 9
With garlic

BEEF SALAD 8
Dressed in a red wine vinaigrette and topped with greek yogurt

* mushrooms provided by Full Circle Mushrooms

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

BEVERAGES

ICED TEA	3.75	AGUA DE PIEDRA	6
SOFT DRINKS	3.75	Sparkling Water	
LEMONADE	4.75	AGUA DE PIEDRA	6
ARNOLD PALMER	4.75	Still Water	
ST.ARNOLDS ROOT BEER	5	ESPRESSO	3
TOPO CHICO	6	CAPPUCCINO	4
Sparkling Water		LATTE	4.5
		FRENCH PRESS	6 sm 8 lg

TAVERN COCKTAILS

POMEGRANATE COSMOPOLITAN Tito's Handmade Vodka, Cointreau, lime juice, and pomegranate juice	PERFECT HIBISCUS MARGARITA 14 Jose Cuervo tequila and hibiscus syrup, topped with egg white foam
NEGRONI 15 Botanist gin, Carpano Antica and Campari	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 Handmade 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
PASSION FRUIT DAQUIRI 15 Brugal 1888 rum, Chinola passionfruit, simple syrup and lemon	VODKA CHERRY SOUR 15 Tito's Handmade Vodka, cherry syrup, lemon juice, cinnamon, egg white

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
ULTRA ZERO	5
HOMEMADE RED BEER SETUP	2
Clamato, homemade spice blend, lime	

PARK TAVERN



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