



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

ENTREES

CHICKEN PICCATA 28

Angel hair pasta, pan seared chicken and lemon caper sauce

SKIRT STEAK 31

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

GREEN CHILE PATTY MELT 19

Onion bacon jam, green chile, aioli, swiss served on rye bread

BLACKENED CHICKEN 19

Cheddar cheese, pickles, aioli, avocado, arugula, tomatoes, and red onion

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

ASADERO BURGER 19

Serrano tomatillo salsa, asadero cheese, arugula, tomatoes, red onion, grain mustard and aioli

HOT HONEY FRIED CHICKEN 19

Bacon, pickles, aioli and slaw

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

BEET SALAD 14

A bed of arugula topped with beets dressed in a red wine vinaigrette and topped with greek yogurt

ASIAN NOODLE SALAD 21

Lettuce mix, carrots, mango, avocado, tomatoes, peanuts, sliced chicken, asian noodles and sriracha lime vinaigrette

SIDES

MAC N CHEESE 9

3 cheese Béchamel

MASHED POTATOES 8

Garlic and herbs

ASPARAGUS 8

With Parmesan cheese

GREEN BEANS 9

With cashews and Sriracha vinaigrette

CAULIFLOWER 8

Sauteed in brown butter

BABY CARROTS 9

Garlic and brown sugar

BRUSSELS SPROUTS 9

Bacon, lemon and feta

COCONUT BASMATI RICE 8

FRENCH FRIES 8

FINGERLING POTATOES 9
With garlic

BEET SALAD 8

Dressed in a red wine vinaigrette and topped with greek yogurt

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 BUENAWEZA	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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