



PARK

T A V E R N

5 . 2023

S T A R T E R S

DUCK TOSTONES

Shredded duck on tostones topped with an avocado cream, caramelized onions and salsa de arbol

CRAB CAKES

Jumbo lump crab cakes served with a spicy remoulade

CALAMARI

Lightly fried, served with green chile aioli and cocktail sauce

MUSSELS

Spanish chorizo, Stella Artois beer, lemon, butter, cilantro and bread

SPINACH ARTICHOKE DIP

Spinach artichoke hearts, cream cheese, gouda cheese and Parmesan cheese with tortilla chips

HUMMUS

Homemade spicy hummus, served with fresh pita and cucumber slices, carrots and celery

BAKED BRIE

Puff pastry, candied nuts and fig jam

BRUSSELS SPROUTS

Fried and topped with candied pecans and served with whipped goat cheese and honey

TUNA CEVICHE

Cucumber, charred red onion, fried leeks, avocado, served on wontons

APRICOT BRUSCHETTA

Apricot chutney, goat cheese and pistachos

STEAKS & CHOPS

SERVED WITH HOUSE OR CAESAR SALAD

ELK TENDERLOIN

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

NEW YORK STRIP

Served with fingerling potatoes and coleslaw

RIBEYE

Grilled, served with mashed potatoes and baby carrots

FILET

8oz, served with mashed potatoes and green beans

LAMB RACK

Chipotle glazed, served with fingerling potatoes and asparagus

RED CHILE PORK TENDERLOIN

Served with potato salad and baby carrots

SKIRT STEAK

Avocado relish, fingerling potatoes and coleslaw

HANGER STEAK

Served with Stilton blue cheese, horseradish cream, potato salad and brussels sprouts

ADD

grilled shrimp scallops Stilton blue cheese
green chile balsamic grilled onions

ENTREES

SERVED WITH HOUSE OR CAESAR SALAD

GRILLED HALIBUT

Topped with pineapple pico de gallo, served with rice and brussels sprouts

CHICKEN PICCATA

Angel hair pasta, pan seared chicken and lemon caper sauce

SCALLOPS

Jalapeño, garlic and lemon, served on a bed of pine nut rice with asparagus

BLACKENED REDFISH

Topped with garlic shrimp and served with mashed potatoes and green beans

GRILLED SALMON

Soy glazed, served with baby carrots and mashed potatoes

GARLIC SHRIMP LINGUINI

Garlic, butter, parsley, cherry tomatoes, lemon and parmesan

DUCK BREAST

Topped with orange balsamic glaze, and served with fingerling potatoes and coleslaw

GRILLED CHICKEN BREAST

Served with a spicy tomatillo and serrano pepper salsa with pine nut rice and asparagus

BRANZINO

Served with rice and brussels sprouts

SOUPS

GREEN CHILI CHICKEN POZOLE

FEATURED SOUP

S I D E S

MAC N CHEESE

3 cheese Béchamel

PINE NUT RICE

With toasted pine nuts and herbs

ASPARAGUS

With Parmesan cheese

MASHED POTATOES

Garlic and herbs

BABY CARROTS

Garlic and brown sugar

GREEN BEANS

With cashews and Sriracha vinaigrette

BRUSSELS SPROUTS

Bacon, feta cheese and lemon

POTATO SALAD

Garlic, olive oil, lemon, feta cheese and green chile

FINGERLING POTATOES

With garlic

SHOESTRING FRENCH FRIES

SANDWICHES & BURGERS

SERVED WITH FRIES

FRENCH DIP

Thinly sliced prime rib, Provolone cheese, grain mustard, horseradish cream sauce, caramelized onions, served with Au Jus

LOBSTER ROLL

Lobster, mayonnaise and celery, on a roll

JALAPENO POPPER BURGER

Jalapeños, cream cheese, bacon, tomatoes, arugula, aioli and berry gastrique

GRILLED CHICKEN SANDWICH

Grilled achiote chicken, avocado, roasted tomatoes, arugula, pickled red onions and habanero aioli

PLEASE NOTE THAT A 3.5% FEE WILL BE CHARGED TO ALL CREDIT CARD TRANSACTIONS

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

EAT BY THE PARK

TAVERN COCKTAILS

WATERMELON PALOMA

Milagro Silver, Watermelon Pucker, grapefruit juice, topped with sprite

CHAMOY FIZZ

Stoli chamoy, lemon and egg white

COCONUT MOJITO

Malibu, lime, Coco Lopez, soda and mint

SMOKED MAIZ OLD FASHIONED

Del Maguey Vida Mezcal, Nixta and bitters

RASPBERRY LIMONCELLO COOLER

Hendrick's Gin, limoncello, lemon juice and raspberry

NIGHT CAP

Del Maguey Vida Mezcal, Sweet Vermouth, Luxardo, Milagro Repo

CORTEZ

Milagro Blanco Tequila, triple sec, lime, rosemary syrup and pineapple

PERFECT HIBISCUS MARGARITA

Jose Cuervo tequila and hibiscus syrup, topped with egg white foam

THE EL PASOAN

Effen cucumber vodka, lime, jalapeno, triple sec, tajin rim

PARK TAVERN MULE

Absolut vodka, tamarind syrup, lime, ginger ale and ginger beer

BARREL AGED MANHATTAN

Aged in house with Buffalo Trace and Carpano Antica

PARK'S PUNCH

Hennessy, amaretto, pineapple juice, OJ and lime juice

DRAFT BEER

PINTS | 22oz

LEFT HAND NITRO MILK STOUT *Nitro Stout*

ACE PINEAPPLE *Cider*

ALTSTADT *Hefe-Weissen*

FIRESTONE 805 *Blonde Ale*

MARBLE DESERT FOG *Hazy IPA*

ZIEGENBOCK *Bock*

GOOSE ISLAND *IPA*

STELLA ARTOIS *Lager*

NORTH COAST SCRIMSHAW *Pilsner*

ALASKAN AMBER *Alt-Style Ale*

AURELIAS (Local Brew) *Ask server for style*

BOTTLED BEER

BUD LIGHT

ULTRA

MILLER LITE

SHINER

XX LAGER

NEGRA MODELO

MODELO ESPECIAL

BLUE MOON

GUINNESS (DRY STOUT)

HOMEMADE RED BEER SETUP

Clamato, homemade spice blend, lime

BEVERAGES

ICED TEA

SOFT DRINKS

LEMONADE

ST. ARNOLDS ROOT BEER

PELLEGRINO SPARKLING WATER

PANNA STILL WATER

ESPRESSO

CAPPUCCINO

LATTE

FRENCH PRESS

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